

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0305811 - DAINTY CUISINE	Site Address 10445 S DE ANZA BL 106, CUPERTINO, CA 95014	Inspection Date 11/19/2024
Program PR0448896 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name DAINTY CUISINE INC	Inspection Time 12:10 - 12:50
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By LINDA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/14/2024

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 11/19/2024

Cited On: 11/14/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 11/19/2024

Cited On: 11/14/2024

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 11/19/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Cooked vegetables	Steam table	147.00 Fahrenheit	
Pork broth	Cook top	190.00 Fahrenheit	
Pork	Steam table	140.00 Fahrenheit	
Congee	Steam table	160.00 Fahrenheit	
Beef	Steam table	144.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 11/14/24.

All major violations observed to still be in compliance.

- Potentially hazardous foods on the steam table was measured at proper hot holding temperatures. See measured observations
- Facility were not using Time as a Public Health Control for potentially hazardous foods. Per operator, all food will be maintained hot or cold.
- Proper handwashing was observed by multiple employees.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **12/3/2024**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

OFFICIAL INSPECTION REPORT

Facility FA0305811 - DAINTY CUISINE	Site Address 10445 S DE ANZA BL 106, CUPERTINO, CA 95014	Inspection Date 11/19/2024
Program PR0448896 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name DAINTY CUISINE INC	Inspection Time 12:10 - 12:50

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Linda Lieder
Manager

Signed On: November 19, 2024