

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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



OFFICIAL INSPECTION REPORT

Facility FA0282786 - NAISNOW TEA & BAKERY		Site Address 19600 VALLCO PY 100, CUPERTINO, CA 95014	Inspection Date 04/15/2026
Program PR0424154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name DENNY GROUP INC	Inspection Time 09:30 - 10:50
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By DENNY	

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

Cited On: 04/13/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 04/15/2026

Cited On: 04/13/2026

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

This violation found not in compliance on 04/15/2026. See details below.

Cited On: 04/15/2026

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

Inspector Observations: Observed on and documented on 4/13/26: Potentially hazardous foods located in the prep unit cooler was measured at improper cold holding temperatures. Matcha cheese and milk measured at 62 F - 70F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Employee discarded the items into the sink.

Follow-up By
04/27/2026

Cited On: 04/13/2026

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

This violation found not in compliance on 04/15/2026. See details below.

Cited On: 04/15/2026

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

Inspector Observations: Observed on and documented on 4/13/26: Egg tart and pastries with potato salad are subject to time rather than temperature but are not time-marked. [CA] Potentially hazardous foods that are subject to time rather than temperature shall be properly time-marked with the start/end of a maximum 4 hour period where it shall be discarded if not used or sold. [COS] Employee time-marked the food items.

Follow-up By
04/27/2026

Cited On: 04/13/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

This violation found not in compliance on 04/15/2026. See details below.

Cited On: 04/15/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Observed on and documented on 4/13/26: Employee observed washing utensils and equipment at the three compartment sink without completing the sanitizing step. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM). [COS] Employee prepared sanitizer at the sink and sanitized the washed utensils and equipment.

Follow-up By
04/27/2026

Minor Violations

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Cited On: 04/13/2026

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 04/15/2026. See details below.

Cited On: 04/15/2026

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Submit revised plans to include unapproved equipment and food preparation sink by 4/24/26.

**Follow-up By
04/24/2026**

Measured Observations

Item	Location	Measurement	Comments
Hot water	Handwash sink - back	100.00 Fahrenheit	
Hot water	Handwash sink - front	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	

Overall Comments:

Follow-up for facility that was closed for being unable to protect food from contamination due to removal of required equipment.

- Handwash sink located behind the front counter has been restored and is available for employees to use.
- Proper three compartment sink has been restored allowing food contact equipment and utensils to be washed, rinsed, sanitized, and air dried.
- Facility was unable to restore the food preparation sink to it's originally approved location, and thus is NOT approved for use, and will need to be submitted to plan check.

Facility is okay to reopen and resume operations but shall comply with the following requirements:

- Due to lack of an approved food preparation sink - facility shall restrict their menu and remove any fresh fruits or vegetables that will require a prep sink for washing (i.e apples, strawberries). Facility may purchase frozen fruits or pre-washed vegetables and shall maintain invoices for review if requested.
- Facility is NOT allowed to use the following unapproved equipment until an approval is received from Plan Check: Ice machine, Oven, and the boba/beverage dispenser cannot be connected to dispense various liquid ingredients through flexible tubing.
- Refrigeration units will be conditionally approved for use under the condition that the units are able to maintain potentially hazardous foods at 41F or below.
- Plans for all unapproved equipment including the food prep sink shall be submitted by 4/24/26.
- * Failure to compile with the above requirements will result in further enforcement action.

As facility was not operating at time of follow-up inspection - major violations documented on the routine inspection were not verified. A subsequent follow-up inspection will be required that will be billed \$282/hour, minimum one hour, during normal business hours (Mon - Fri 7:30am - 4:30pm), and \$564/hour, minimum two hours, during non business hours and subject to availability of an inspector.

***** The posted placard is property of Santa Clara County Department of Environmental Health and shall not be removed, covered, relocated, tampered, or copied. Failure to comply may result in enforcement action per County Ordinance Code section B 11-55.**

FACILITY RE-OPENED / PERMIT REINSTATED

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 **4/29/2026**. 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.

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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: yuhua zeng
PIC

Signed On: April 15, 2026