

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 FA0282786 - NAISNOW TEA & BAKERY		Site Address 19600 VALLCO PY 100, CUPERTINO, CA 95014	Inspection Date 07/13/2026
Program PR0424154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name DENNY GROUP INC	Inspection Time 11:15 - 12:30
Inspected By DENNIS LY	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By PAUL	FSC Rongcan Huang 9/8/29

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Multiple fruit/drain flies observed throughout the facility behind the front counter, in the back prep kitchen, and in the restroom. [CA] Food facility shall be kept free of flies and fly activity.

Education

K05S - Hands clean/properly washed/gloves used properly

K06S - Adequate handwash facilities: supplied or accessible

K07S - Proper hot and cold holding temperatures

K14S - Food contact surfaces clean, sanitized

K15S - Food obtained from approved source

K23S - No rodents, insects, birds, or animals

Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	Container/compartments next to three compartment sink	100.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cheese foam	Reach-in cooler in back kitchen	38.00 Fahrenheit	
Cream cheese	Upright reach-in cooler	40.00 Fahrenheit	
Cheese foam	Reach-in cooler behind front counter	38.00 Fahrenheit	
Strawberry foam	Reach-in cooler behind front counter	41.00 Fahrenheit	
Milk	Ice bath	41.00 Fahrenheit	
Milk	Upright reach-in cooler	39.00 Fahrenheit	
Yogurt	Upright reach-in cooler	39.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	

Overall Comments:

Risk factor inspection conducted as part of condition set forth due to prior violations and enforcement actions. Verified compliance of previously documented major violations.

A risk factor inspection is an inspection focusing on factors known to directly contribute to causing a foodborne illness. Structural issues and good retail practices were not assessed during this inspection.

Facility is still in the process of completing plan check submittals (SR0883855). Unapproved equipment were not observed in use at time of inspection.

Did not observe food from unapproved source. Operator states that they will start receiving egg tart products from an approved facility from their corporate once submitted plans for the oven is approved. Provide additional information showing approved source to the district specialist or with their plan check submittal.

Once oven is approved for use - permit risk category will be reevaluated for update to risk category 2.

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Facility has an outstanding balance of \$846.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

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 7/27/2026. 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.

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: Wentao
Manager
Signed On: July 13, 2026