

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 04/16/2026
Program PR0424154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name DENNY GROUP INC	Inspection Time 11:35 - 12:20
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By YUHUA ZENG	

Placard Color & Score GREEN 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)

Compliance of this violation has been verified on: 04/16/2026

Cited On: 04/15/2026

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

Compliance of this violation has been verified on: 04/16/2026

Cited On: 04/13/2026

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

Compliance of this violation has been verified on: 04/16/2026

Cited On: 04/15/2026

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

Compliance of this violation has been verified on: 04/16/2026

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

Compliance of this violation has been verified on: 04/16/2026

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

Compliance of this violation has been verified on: 04/16/2026

Minor Violations

Cited On: 04/13/2026

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 04/16/2026. See details below.

Cited On: 04/15/2026

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This violation found not in compliance on 04/16/2026. See details below.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Chlorine sanitizer	Three compartment sink	100.00 PPM	
Matcha cheese	Reach-in cooler	41.00 Fahrenheit	
Milk	Prep unit	41.00 Fahrenheit	

Overall Comments:

Subsequent follow-up for routine inspection conducted on 4/13/26.

Verified that the following major violations are still in compliance:

- *Potentially hazardous foods are measured at proper holding temperatures.*
- *Operator properly prepared three compartment sink to wash, rinse, and sanitize food equipment and utensils.*
- *Potentially hazardous foods that are subject to time are time-marked.*

Unapproved equipment were also observed to NOT be in use while facility submit plans.

This subsequent inspection will be billed \$282.00.

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 **4/30/2026**. 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: Yuhua Zeng
PIC

Signed On: April 16, 2026