

**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**

<b>Facility</b> FA0271201 - NAHITA BAKERY		<b>Site Address</b> 1334 S MARY AV, SUNNYVALE, CA 94087	<b>Inspection Date</b> 08/11/2025
<b>Program</b> PR0409403 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		<b>Owner Name</b> NAHITA BAKERY LLC	<b>Inspection Time</b> 14:45 - 15:45
<b>Inspected By</b> KAYA ALASSFAR	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> HAKAN	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

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

*Inspector Observations: Measured raw shelled eggs held inside prep at 62F.*

*[CA] PHFs shall be held at 41°F or below or at 135°F or above.*

*[COS] PIC elected to discard PHF in refuse bin.*

**Minor Violations**

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Tomato sauce	stove top	135.00 Fahrenheit	
Raw shelled eggs	prep table	62.00 Fahrenheit	
Water	3-comp sink	120.00 Fahrenheit	
Water	hans sink	100.00 Fahrenheit	
Chlorine	dishwasher	50.00 PPM	

**Overall Comments:**

**CO0157537**

*Facility has connected the unit next door previously CALIBEAR FA0285553 and expanded operations. New space is being used as a counter for making coffee, has a display refrigerator used for storing PHFs including milk.*

*Observed an ice machine and a back room with a 3 comp -sink and a prep refrigerator used to store PHFs.*

*Facility must obtain a permit for the use of the new space. Visit*

*<https://deh.santaclaracounty.gov/request-fixed-food-facility-evaluation> for more information on how to apply.*

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 **8/25/2025**. 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



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**Received By:** HAMIDE  
OWNER

**Signed On:** August 11, 2025