

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 FA0251113 - NUTRITION RESTAURANT		Site Address 10935 N WOLFE RD, CUPERTINO, CA 95014		Inspection Date 03/19/2026	
Program PR0364385 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name UNISTON INC		Inspection Time 10:05 - 10:40
Inspected By NHA HUYNH		Inspection Type FOLLOW-UP INSPECTION		Consent By JIAN LING XUE	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 03/11/2026

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Compliance of this violation has been verified on: 03/19/2026

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	115.00 Fahrenheit	

Overall Comments:

A follow-up inspection was conducted to verify major violation (K23) is in compliance.

K23: No live or dead cockroaches observed in the facility.

Ensure all food contact surfaces are cleaned and sanitized before starting food prep and cooking.

Continue to maintain facility free of pest and vermin infestation.

This follow-up inspection is charge at the rate approved by the board of supervisors.

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 **4/2/2026**. 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: Jian Ling Xue
 person in charge

Signed On: March 19, 2026