**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 | Site Address | Inspection Date |
|---|---|---|
| FA0251113 - NUTRITION RESTAURANT | 10935 N WOLFE RD, CUPERTINO, CA 95014 | 11/25/2026 |
| **Program** | **Owner Name** | **Inspection Time** |
| PR0364385 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | UNISTON INC | 15:10 - 16:05 |
| **Inspected By** | **Inspection Type** | **Consent By** |
| MAVERICK CHIN | FOLLOW-UP INSPECTION | XIAOGUAANG AND LIN |

**Placard Color & Score**
**GREEN**
**N/A**

## Comments and Observations

### Major Violations

**N/A**

### Minor Violations

**N/A**

### Measured Observations

**N/A**

### Overall Comments:

***On-site for a follow-up inspection after facility was closed due to evidence of a cockroach infestation.***

***During the follow-up inspection, observed no live or dead cockroach activity. Operator was instructed to disassemble the back paneling of several refrigeration units and the ice machine. Observed no evidence of harborage.***
***Sticky traps set throughout the kitchen observed free of any activity.***
***Kitchen appears to have been thoroughly cleaned.***
***Unused equipment and cardboard have been removed.***
***Open sewage connection, deteriorated cove basing, and most structural deficiencies appear to have been corrected. Continue to seal any cracks, gaps, holes, or crevices throughout the facility.***
***Ensure doors are maintained closed to prevent possible intrusion.***

***Continue to work with pest control.***
***Recommend obtaining weekly pest control services for the next month to ensure that infestation has been eliminated.***

***Facility may now be reopened and resume normal operation.***

## 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 **12/9/2026**.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:** Xiaoguaang
Owner

**Signed On:** November 25, 2026