

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 05/06/2026
Program PR0424154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name DENNY GROUP INC	Inspection Time 11:30 - 12:15
Inspected By DENNIS LY	Inspection Type LIMITED INSPECTION	Consent By WENTAO LAN	

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Handwash sink located behind the front counter was obstructed and not accessible. The drain line under the handwash sink was also in disrepair rendering the sink unusable. [CA] All handwash sinks shall be maintained in good repair able to provide warm water, soap, paper towels, and kept unobstructed for employees to readily wash their hands when required. [SA] Employees will use the nearby dump sink as their handwash sink until hand wash sink is repaired.*

Follow-up By
05/11/2026

REPEAT VIOLATION

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

Inspector Observations: *Cheese cream in strawberry maritozzo pastry is measured at 51F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [SA] Employee agreed to subject the food to time. Per employee, the items were made at 10:30AM and will be discarded if not sold by 2:30 PM.*

Follow-up By
05/11/2026

REPEAT VIOLATION

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

Inspector Observations: *Employee observed manually washing utensils at the three compartment sink without completing the sanitizing step. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM). [COS] Employee prepared chlorine sanitizer solution measured at 100 ppm and sanitized the previously washed utensils.*

Follow-up By
05/11/2026

REPEAT VIOLATION

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Ambient temperature of display cooler is measured at 48F. [CA] Refrigeration must be capable of maintaining potentially hazardous foods at 41°F or below.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Tea maker/dispenser was observed in use while under impound. Equipment is not approved for use until approval is received from this department's plan check. [CA] The addition of food preparation equipment with plumbing requirements shall be submitted to this department's plan check for review and approval prior to use.*

Equipment shall NOT be in use when it has been impounded. Further enforcement action will be required due to continued failure to comply.

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Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Cheese cream for strawberry Maritozzo	Display cooler	51.00 Fahrenheit	
Cheese cream	Upright reach-in cooler	41.00 Fahrenheit	
Cream cheese	Upright reach-in cooler	38.00 Fahrenheit	
Heavy cream	Upright reach-in cooler	39.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Ambient	Display cooler	48.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Chlorine sanitizer	Container in three compartment sink	100.00 PPM	Measured after COS

Overall Comments:

Limited inspection conducted in conjunction with CO0159565

***** Due to multiple repeated violations and continued failure to comply to conditions set forth by this department regarding unapproved equipment. An office hearing will be required with owner/operator of the permit and further enforcement actions may be required.**

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 **5/20/2026**. 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
PIC

Signed On: May 06, 2026