

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 FA0305811 - DAINTY CUISINE		Site Address 10445 S DE ANZA BL 106, CUPERTINO, CA 95014		Inspection Date 08/13/2025		Placard Color & Score YELLOW 56		
Program PR0448896 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DAINTY CUISINE INC		Inspection Time 11:15 - 13:25			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By YU JIN				FSC Jingming Cai 6/8/28

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly		X		X			N
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X				
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals			X				

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48 Plan review		X
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: The following improper handwashing practices observed:

- Employees did not wash hands prior to putting on gloves to handle food.
- Employees cleaned using broom and then attempted to return to cook line without washing their hands.
- Employee did not use single-use paper towels to dry hands.
- Employee cleaned soiled towels at the handwash sink and did not wash hands afterwards.

[CA] Employees shall properly wash hands using warm water, soap, and single-use paper towels prior to handling food and before putting on disposable gloves to handle food.

[COS] Employees were asked to properly wash hands

Follow-up By 08/28/2025

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

Inspector Observations: Potentially hazardous foods measured at improper holding temperatures.

- Raw shell eggs that employees relocated into the reach-in cooler was measured at 55F.
 - Cooked pork, cooked vegetables, tofu, fish, egg, and beef at the steam table was measured at 112F to 125F.
- [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; when hot holding shall be held at or above 135F.**

[COS] Raw eggs were placed into the reach-in cooler at the start of the inspection. All items on the steam table were return to the kitchen and reheated to 165F.

Follow-up By 08/28/2025

Minor Violations

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

Inspector Observations: Employee food handler cards are not available for review. [CA] All employees that handles, serves, or prepares food shall have a valid food handler card available within 30 days from their date of hire.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sinks are partially obstructed and not easily accessible. Handwash sink behind the front counter is obstructed by a cart and equipment. Handwash sink in the back kitchen is obstructed by broom and dustpan. [CA] Handwash sinks shall be kept unobstructed to allow employees to easily wash their hands when required.

K14 - 3 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: Chlorine sanitizer in the three compartment sink is measured at 50 ppm.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Numerous fruit flies observed within the kitchen and dumping prep area of the the facility. Fly tape filled with flies were also observed above prep areas and food storage. [CA] Food facility shall be kept free of flies and fly debris. Clean and eliminate source of flies and keep food protected from contamination.

Follow-up By 08/28/2025

A follow-up inspection will be conducted and facility may be subject to further enforcement action if the adulteration or contamination of food is observed as the result of the flies.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

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Inspector Observations: 1) Inside the upright reach-in cooler, raw shell eggs observed stored directly on top of vegetables. [CA] Store raw food items separate or below ready-to-eat food to prevent cross contamination.

2) Inside the reach-in cooler, raw chicken observed stored above raw beef. [CA] Raw foods shall be stored in order of their minimum internal cooking temperatures (ie. raw chicken stored below raw beef) to prevent cross contamination.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Heavy accumulation of grease and oils on the ventilation hood and hood filters. Grease can be observed dripping at some locations of the hood. [CA] Clean nonfood contact surfaces as required to prevent accumulation of grease or other debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lacking chemical test strips to measure sanitizer[CA]Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Employee observed cooking on cook tops that are not located within the 6" overhang of the ventilation hood. [CA] Ensure that cooking equipment are under the ventilation hood.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping towels observed used, reused, and stored on food prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Leak observed on neck of faucet at the three compartment sink. [CA] Repair leak and maintain plumbing in good repair.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Accumulation of food debris on the floor under equipment and storage shelves. [CA] Clean and sanitize floors on a regular basis to prevent accumulation of food debris.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Unapproved crepe cook top observed in the kitchen. [CA] The addition of cooking equipment are required to be submitted to this department's plan check for review and approval. Discontinue the use of unapproved equipment and remove from facility.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.
Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
Cooked vegetables	Steam table	112.00 Fahrenheit	
Raw fish	Prep table	50.00 Fahrenheit	Active prep
Shrimp	Food prep unit insert	53.00 Fahrenheit	Cooling
Cooked pork	Steam table	120.00 Fahrenheit	
beef ribs	Steam table	137.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
beef	Steam table	125.00 Fahrenheit	
Pork	Food prep unit insert	41.00 Fahrenheit	
Raw shell eggs	Upright reach-in cooler	55.00 Fahrenheit	
Raw beef	Reach-in cooler	41.00 Fahrenheit	
Raw chicken	Reach-in cooler	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Rice	Hot holding	150.00 Fahrenheit	
Fish	Steam table	123.00 Fahrenheit	
Noodles	Upright reach-in cooler	41.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	163.00 Fahrenheit	
Minced pork	Upright reach-in cooler	40.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	50.00 PPM	
eggplant	Steam table	140.00 Fahrenheit	
seaweed broth	Steam table	135.00 Fahrenheit	
Tofu	Steam table	114.00 Fahrenheit	
Eggs and tomato	Steam table	120.00 Fahrenheit	
Tripe	Upright reach-in cooler	41.00 Fahrenheit	

Overall Comments:

Follow-up inspection scheduled for 8/28/25 per request of operator.

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 **8/27/2025**. 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.

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: Lisa Liu
Manager
Signed On: August 13, 2025