

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 FA0206890 - SIGNIA BY HILTON SAN JOSE - MAIN KITCHEN	Site Address 170 S MARKET ST, SAN JOSE, CA 95113	Inspection Date 03/14/2025
Program PR0303809 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name NEX SJ LLC	Inspection Time 10:20 - 10:50
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By JOE DERLA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Chlorine - Sanitizer	Dishwasher	50.00 PPM	

Overall Comments:

This is a follow up inspection to verify compliance with major violation K23.

Observations:

K14: The high temp dishwasher was set up to run as a low temp dishwasher until they receive a missing part. Chlorine measured at 50 ppm.

K23: Facility was serviced by EcoLab on 3/13/25 in which a fogging was provided. Observed a couple of dead adult cockroaches. Also observed several oothecae. Staff disposed of the oothecae immediately.

Discussed the Bakery/Butcher program record needing to be reactivated. Provided FEA application. Submit within 48 hours.

Continue to correct any and all violations.

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 **3/28/2025**. 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: Joe Derla
Chef
Signed On: March 14, 2025