

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 FA0202566 - SONESTA SILICON VALLEY - MANZANITA		Site Address 1820 BARBER LN, MILPITAS, CA 95035		Inspection Date 08/11/2026		Placard Color & Score GREEN 85		
Program PR0437513 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CAMBRIDGE TRS, INC.		Inspection Time 09:35 - 11:05			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By VICTOR AND LUZ				FSC Victor Manuel Rodriguez 02/14/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
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						S
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures		X		X			S
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						S
K15	Food obtained from approved source	X						S
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						S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

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	X	
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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		
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		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations:

At the cook-line, on a prep table under a heat lamp, a bowl of cooked peppers and onions measured between 99F and 100F. Per staff, items had been cooked between 1 hour and 1.5 hours prior.

At the cold-hold inserts at the buffet self-service area in the dining room, a platter of deli meats and cheeses measured between 54F and 56F, and a platter of sliced tomatoes measured 53F while maintained on platters on top of ice filled stainless steel inserts with bottom of platters not in contact with ice. Per staff, items had been placed out for breakfast service between 2 hours and 3 hours prior.

**Note: Consider subjecting items to time as a public health control (4-hour rule)*

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS/SA] Cooked vegetables were reheated and placed into an upright hot holding unit. Items at the cold-hold self service line were served or else discarded by the end of breakfast service.

Minor Violations

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

Inspector Observations:

Hand sink at the entrance to the kitchen area observed partially obstructed with a trash can and rolling cart maintained directly in front.

Hand sink at the bar observed partially obstructed by a tub of clean linens maintained on the ledge directly in front/over the wash basin of the sink.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Obstructions were removed.

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)

Inspector Observations:

On a speed rack in the walk-in cooler, observed raw sausages stored directly over bacon.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin in progressive order of required final cooking temperature from top to bottom.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations:

1. At the middle of the consumer self-service buffet area, observed uncovered granola and raisins offered for self service that lacked lids, sneeze guards, or any form of preventing sneeze/splash contamination.

[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

2. At the edge of the bar counter, observed uncovered apples offered for consumer self-service accompanied by a sign stating "pre-washed".

[CA] Provide lids or sneeze guards for fruits with consumable outer skins, or else place a sign stating "wash before eating".

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
pooled eggs	prep cooler - cook-line	40.00 Fahrenheit	
warm water	hand sink - bar	100.00 Fahrenheit	
raw beef	walk-in cooler	38.00 Fahrenheit	
congee	hot hold - consumer self service	136.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher - bar	165.00 Fahrenheit	
sliced tomatoes	prep cooler - cook-line	40.00 Fahrenheit	
frozen fish	upright freezer - dry storage area	14.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher - kitchen	171.00 Fahrenheit	
hot water	three compartment sink - bar	120.00 Fahrenheit	
beef stew	stovetop- hot hold - back kitchen	173.00 Fahrenheit	
cooked potatoes	hot hold - consumer self service	138.00 Fahrenheit	
scrambled eggs	upright warmer - back kitchen	143.00 Fahrenheit	
cooked sausage	hot hold - consumer self service	137.00 Fahrenheit	
salsa	walk-in cooler	38.00 Fahrenheit	
raw salmon	walk-in cooler	38.00 Fahrenheit	
milk	under-counter cooler - bar	38.00 Fahrenheit	
penne	walk-in cooler	39.00 Fahrenheit	
cubed cantaloupe	cold hold - consumer self service	38.00 Fahrenheit	
strawberry yogurt	cold hold - consumer self service	39.00 Fahrenheit	
congee	walk-in cooler	38.00 Fahrenheit	
scrambled eggs	hot hold - consumer self service	138.00 Fahrenheit	
white rice	upright warmer - back kitchen	146.00 Fahrenheit	
salsa verde	two-door under-counter cooler - cook-line	39.00 Fahrenheit	
heavy cream	prep cooler - cook-line	40.00 Fahrenheit	
hot water	three compartment sink - kitchen	120.00 Fahrenheit	
tofu	two-door under-counter cooler - cook-line	39.00 Fahrenheit	
warm water	hand sinks - kitchen	100.00 Fahrenheit	

Overall Comments:

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 **8/25/2026**. 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: Luz Reyes
Food and Beverage Director
Signed On: August 11, 2026