

# 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

<b>Facility</b> FA0277495 - ALOFT SUNNYVALE		<b>Site Address</b> 170 S SUNNYVALE AV, SUNNYVALE, CA 94086		<b>Inspection Date</b> 04/22/2024		<b>Placard Color &amp; Score</b> <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">91</div>		
<b>Program</b> PR0419369 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> INFINITE LOOP SUNNYVALE		<b>Inspection Time</b> 09:20 - 10:40			
<b>Inspected By</b> JASLEEN PURI		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> SHAUNNA TOBIAS				<b>FSC</b> Not Available

  

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						S
K07	Proper hot and cold holding temperatures	X						
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		
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		X
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		X
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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		

# OFFICIAL INSPECTION REPORT

Facility FA0277495 - ALOFT SUNNYVALE	Site Address 170 S SUNNYVALE AV, SUNNYVALE, CA 94086	Inspection Date 04/22/2024
Program PR0419369 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name INFINITE LOOP SUNNYVALE HOTEL, LLC	Inspection Time 09:20 - 10:40
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations:** Observed lack of food safety manager certificate. Food handler card for one bartender is not available upon request. [CA] Ensure owner or PIC has a valid food safety manager certificate and ensure all food employees including bartenders have a valid food handler card & keep certificates on file in facility for review by specialist.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations:** Observed lack of label for prepackaged yogurt parfait and cut fruit in cooler for self service. [CA] Prepackaged food for self service shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:** Observed clean glasses stored directly next to handsink at bar. [CA] Cleaned glasses shall be stored in a clean, dry location where they are not exposed to splash contamination. Relocate glasses 24 inches away from handsink or install a splashguard at handsink.

Observed tongs for self service stored on open plate, not protected from contamination. [CA] Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated and only handle is touched (ex. clean cylindrical container with handle up).

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations:** Observed lack of metal probe thermometer. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
ranch	cold holding prep	41.00 Fahrenheit	
sausage	reach in freezer	5.00 Fahrenheit	
quat	3-comp-sink	200.00 PPM	
hot water	3-comp-sinks - kitchen & bar	120.00 Fahrenheit	
quinoa	reach in cooler	41.00 Fahrenheit	
hot water	restroom handsink	100.00 Fahrenheit	
turkey	reach in cooler	41.00 Fahrenheit	
cheese	reach in cooler	40.00 Fahrenheit	
cabbage	walk-in-cooler	41.00 Fahrenheit	
chlorine	dishwashing machine - bar	50.00 PPM	

### Overall Comments:

**Note:** Per PIC, high temp dishwashing machine is out of order and ecolab is in the process of repairing. Part is on order.

**Note:** PIC was able to renew permit by end of inspection and provided email confirmation receipt.

# OFFICIAL INSPECTION REPORT

Facility FA0277495 - ALOFT SUNNYVALE	Site Address 170 S SUNNYVALE AV, SUNNYVALE, CA 94086	Inspection Date 04/22/2024
Program PR0419369 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name INFINITE LOOP SUNNYVALE HOTEL, LLC	Inspection Time 09:20 - 10:40

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 **5/6/2024**. 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: Shaunna Tobias  
Manager

Signed On: April 22, 2024