

# 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<br>FA0206890 - SIGNIA BY HILTON SAN JOSE - ALTURA POOL          | Site Address<br>170 S MARKET ST, SAN JOSE, CA 95113 | Inspection Date<br>08/21/2026    |
| Program<br>PR0451173 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 | Owner Name<br>BRSP MARKET SJ LLC                    | Inspection Time<br>15:45 - 16:00 |
| Inspected By<br>ALEXANDER ALFARO                                         | Inspection Type<br>FOLLOW-UP INSPECTION             | Consent By<br>CHEF JOE           |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 08/21/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

#### Inspector Observations:

**Facility lacks hot water throughout building.**

**[CA] An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.**

#### Minor Violations

Cited On: 08/21/2026

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

#### Inspector Observations:

**Water at the three compartment warewash sink measured at 118F.**

**[CA] An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water shall be provided at 120F at all plumbing fixtures except for handwash stations.**

#### Measured Observations

| Item  | Location               | Measurement       | Comments |
|-------|------------------------|-------------------|----------|
| Water | Three Compartment Sink | 118.00 Fahrenheit |          |

#### Overall Comments:

**Onsite for the first follow up inspection.**

#### Observation:

**K21: Hot water at the three compartment sink measured at 101F.**

**Per building engineer, 2 out of 4 of their heat exchangers were out of commission. They were able to repair one of the units to raise water temp to a minimum of 100F across the building. Per facility, they will have them fully repaired by tomorrow.**

### FACILITY RE-OPENED / PERMIT REINSTATED

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 **9/4/2026**. 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.

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|                                                                                 |                                                            |                                         |
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## 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 |



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**Received By:** Chef Joe  
Executive Chef  
**Signed On:** August 21, 2026