

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 FA0214364 - SONESTA ES SUITES SUNNYVALE	Site Address 900 HAMLIN CT, SUNNYVALE, CA 94089	Inspection Date 12/31/2025
Program PR0304495 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name HPT TRS IHG-2, INC.	Inspection Time 11:45 - 12:30
Inspected By KATHY VO	Inspection Type LIMITED INSPECTION	Consent By MOE NAZEEM

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Measured the maximum water temperature of the 3-compartment sink at 99F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility (100-108°F at handwash sinks). [COS] Maintenance technician repaired the sink and turned the water heater up during inspection. Per maintenance, the water is turned down so that employees do not burn themselves. Ensure water is kept at a consistent minimum of at least 120°F.

Minor Violations

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, 114125(b), 114141

Inspector Observations: Observed lack of sanitizer at the time of inspection. No active warewashing at the time of inspection. [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. [COS] PIC provided chlorine sanitizer during inspection.

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: Facility lacks testing materials for the high temperature dishwasher. [CA] Testing equipment and materials shall be provided to measure the applicable sanitization method.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed some areas of flooring are in disrepair, and are missing base coving. [CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
water	handwash sink	100.00 Fahrenheit	
milk	1-door upright refrigeration	41.00 Fahrenheit	
final rinse	high temperature dishwasher	164.00 Fahrenheit	
water	3-compartment sink	99.00 Fahrenheit	Adjusted to 120F.
bread	2-door upright refrigeration	41.00 Fahrenheit	
water	janitorial sink (break room)	120.00 Fahrenheit	
bread	2-door under counter refrigeration	41.00 Fahrenheit	

Overall Comments:

*** OWNERSHIP CHANGE INFORMATION ***

NEW FACILITY NAME: SONESTA ES SUITES SUNNYVALE

NEW OWNER: 900 HAMLIN COURT PROPERTY OWNER LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 will be mailed to the billing

OFFICIAL INSPECTION REPORT

Facility FA0214364 - SONESTA ES SUITES SUNNYVALE	Site Address 900 HAMLIN CT, SUNNYVALE, CA 94089	Inspection Date 12/31/2025
Program PR0304495 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name HPT TRS IHG-2, INC.	Inspection Time 11:45 - 12:30

address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 01/01/2026 - 12/31/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 12/31/2025.**

NOTE: The 3-compartment sink is currently set-up to drain indirectly from PVC piping into the janitorial sink. Adjust plumbing fixtures to ensure that 3-compartment sink drains into the approved floor sink and passes through grease trap.

Facility operates from 6:00-9:00 AM for breakfast.

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 **1/14/2026**. 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: Moe Nazeem
Transitional Manager

Signed On: December 31, 2025