

# 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><br>FA0250189 - HOLIDAY INN EXPRESS HOTEL & SUITES               |  | <b>Site Address</b><br>2455 EL CAMINO REAL, SANTA CLARA, CA 95051 |                                        | <b>Inspection Date</b><br>06/04/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>85</b> </div> |  |                                 |
| <b>Program</b><br>PR0365360 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 |  |                                                                   | <b>Owner Name</b><br>KUMAR, NICK & VIM |                                      | <b>Inspection Time</b><br>09:00 - 10:00 |                                                                                                                                                                |  |                                 |
| <b>Inspected By</b><br>KATHY VO                                                 |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                      |                                        | <b>Consent By</b><br>FRANCISCO       |                                         |                                                                                                                                                                |  | <b>FSC</b> Kha Lu<br>05/30/2028 |

| 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  |       |       |        |     |     |     |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     |     |
| 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     |       |        |     |     | S   |
| 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                                        |     |     |
| 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                                                     |     | 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 |     | X   |
| 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

|                                                                          |                                   |                                                            |                                  |
|--------------------------------------------------------------------------|-----------------------------------|------------------------------------------------------------|----------------------------------|
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| Program<br>PR0365360 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 |                                   | Owner Name<br>KUMAR, NICK & VIM                            | Inspection Time<br>09:00 - 10:00 |
| K48                                                                      | Plan review                       |                                                            |                                  |
| K49                                                                      | Permits available                 |                                                            |                                  |
| K58                                                                      | Placard properly displayed/posted |                                                            |                                  |

## Comments and Observations

### Major Violations

K14 - 8 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 employee washing dishes without the use of sanitizer. When asked to fill the 3-compartment sink with sanitizer, observed the sanitizer dispenser is in disrepair and is not properly dispensing. [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] Specialist directed employee to manually fill the 3-compartment sink with sanitizer solution during inspection. Remeasured the quaternary ammonia sanitizer at 400 ppm. Facility to call technician to repair the sanitizer dispenser.*

### Minor Violations

K21 - 3 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 at the preparation sink and the 3-compartment sink from 110-115F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility (or from 100-108F at handwash sinks).*

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

**Inspector Observations:** *1) Facility lacks metal probe thermometer for use. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.*

*2) Observed refrigeration units are missing internal thermometers. [CA] A thermometer shall be placed in each refrigeration unit where it is easily visible while checking ambient temperature.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations:** *1) Observed window to the food preparation area was kept open without any screening during inspection. [CA] Openable windows shall be screened to prevent the entrance and harborage of animals, birds, and vermin.*

*2) Observed personal employee belongings (cell phones, bags) stored directly on the food preparation counter. [CA] Provide a designated storage area for personal employee belongings.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                           | Location                 | Measurement       | Comments             |
|--------------------------------|--------------------------|-------------------|----------------------|
| ambient                        | 2-door upright freezer   | 15.00 Fahrenheit  |                      |
| egg                            | self-service warmer      | 139.00 Fahrenheit |                      |
| water                          | handwash sink (restroom) | 100.00 Fahrenheit |                      |
| turkey sausage                 | self-service warmer      | 140.00 Fahrenheit |                      |
| sanitizer (quaternary ammonia) | 3-compartment sink       | 0.00 PPM          | Adjusted to 400 ppm. |
| yogurt                         | countertop cooler        | 41.00 Fahrenheit  |                      |
| water                          | preparation sink         | 115.00 Fahrenheit |                      |
| milk                           | 2-door upright cooler    | 41.00 Fahrenheit  |                      |
| water                          | 3-compartment sink       | 111.00 Fahrenheit |                      |
| water                          | handwash sink            | 100.00 Fahrenheit |                      |

### Overall Comments:

**Facility operates from 6:30 - 9:30 AM.**

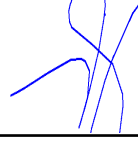
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **6/18/2026**. 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:

|               |                                 |
|---------------|---------------------------------|
| <b>[CA]</b>   | Corrective Action               |
| <b>[COS]</b>  | Corrected on Site               |
| <b>[N]</b>    | Needs Improvement               |
| <b>[NA]</b>   | Not Applicable                  |
| <b>[NO]</b>   | Not Observed                    |
| <b>[PBI]</b>  | Performance-based Inspection    |
| <b>[PHF]</b>  | Potentially Hazardous Food      |
| <b>[PIC]</b>  | Person in Charge                |
| <b>[PPM]</b>  | Part per Million                |
| <b>[S]</b>    | Satisfactory                    |
| <b>[SA]</b>   | Suitable Alternative            |
| <b>[TPHC]</b> | Time as a Public Health Control |



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**Received By:** Daisy Agloro  
General Manager

**Signed On:** June 04, 2026