

**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 FA0208430 - HYATT PLACE SAN JOSE / DOWNTOWN - MAIN		Site Address 282 ALMADEN BL, SAN JOSE, CA 95113	Inspection Date 02/13/2023
Program PR0301707 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name INTERSTATE MANAGEMENT	Inspection Time 12:45 - 13:15
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By EMAD GHOBRIAL	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**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: Hot water measured 68F at three compartment sink. Per PIC, the broiler is down. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.*

*[SA] Facility is serving only prepackaged food items that the guests heat up in microwaves/ovens. All utensils, plates and cups are single use items that do not require sanitizing. Facility is permitted to stay open temporarily without providing hot water until 02/28/2023 provided all food items (including drinks) are prepackaged items. No cooking or food preparation is allowed until follow up inspection is conducted by district inspector. If broiler is not repaired by 2/28/2023, facility may be subject to further enforcement not limited to closure of facility.*

*Contact district inspector, Jennifer Rios, when hot water has been repaired for a follow up inspection if prior to 02/28/2023.*

Follow-up By 02/28/2023
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**Minor Violations**

No minor violations were observed during this inspection.

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Hot water	Three comp sink	120.00 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 **2/27/2023**. 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: Emad Ghobrial  
 Asst. General Manager  
 Signed On: February 13, 2023