

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 FA0252528 - COURTYARD BY MARRIOTT-FOOD		Site Address 1480 FALCON DR, MILPITAS, CA 95035		Inspection Date 02/13/2025		Placard Color & Score <div style="background-color: green; color: black; padding: 10px; text-align: center;"> GREEN 85 </div>		
Program PR0367591 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name INNKEEPERS USA/ISLAND H		Inspection Time 09:50 - 10:50			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By ISABEL				FSC CHRISTOPHER POHNDORF 05/04/2027

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		X			N
K07	Proper hot and cold holding temperatures	X						S
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		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
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	X	
K39	Thermometers provided, accurate		
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: In the front food prep area: observed lack of soap at the handwash sink.

[CA] Provide soap at the handwash sinks at all times.

[COS] A pump bottle of soap was placed at the handwash sink.

REPEAT VIOLATION

Minor violations:

1) At the front handwash sink: observed paper towels were stacked and uncovered.

[CA] Store paper towels in a covered dispenser to prevent cross-contamination

2) At the front handwash sink: observed pitcher of water was placed directly in front of the handwash sink (on a lower shelf) with an exposed/open spout.

[CA] Store open containers of food/beverage away from handwash sinks to prevent cross-contamination.

2) At one of the rear kitchen handwash sinks: observed boxes of food were stored in front of the sink, partially blocking it.

[CA] Do not store objects in front of handwash sinks. Handwash facilities must be available to make handwashing not only possible, but likely.

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, 14125(b), 114141

Inspector Observations: Measured quaternary ammonia in the 3-compartment sink's sanitizer dispenser to be 0ppm.

[CA] Repair dispenser so that it can dispense quaternary ammonia at 200ppm.

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: Quaternary ammonia test strips were not available.

[CA] Obtain quaternary ammonia test strips.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed one light bulb under the type-I hood was not functioning.

[CA] Repair/replace light bulb.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
MILK	UPRIGHT REFRIGERATOR	40.00 Fahrenheit	
CUT MELONS, SALSA	PREP INSERTS, FRONT PREP AREA	41.00 Fahrenheit	
RAW SHELL EGGS, LIQUID EGGS	SMALL PREP UNIT	41.00 Fahrenheit	
CHEESE, MILK	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
MILK	REACH-DOWN REFRIGERATOR, FRONT PREP AREA	40.00 Fahrenheit	
FINAL RINSE	HIGH-TEMP DISHWASHER	160.00 Fahrenheit	DISC THERMOMETER
QUATERNARY AMMONIA	SANITIZER DISPENSER AT 3-COMPARTMENT SINK	0.00 PPM	
WARM WATER	HANDWASH SINK, RESTROOM AND KITCHEN	100.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	

Overall Comments:

Repeat violations may result in enforcement action, including office hearings.

Note: measure the final rinse temperature of the high-temp dishwasher daily to ensure it can sanitize dishes at 160F.

Note: Manager (Greg) stated the owner name should be "THOMAS POINT VENTURES (JWM FAMILY ENTERPRISES)" as is printed on the Hazwaste DEH permit. Inspector will conduct file review and follow-up with facility.

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 **2/27/2025**. 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: Isabel Escalante
Operations Manager

Signed On: February 13, 2025