

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 FA0300172 - HOLIDAY INN EXPRESS & SUITES SAN JOSE AI		Site Address 2080 N 1ST ST, SAN JOSE, CA 95131		Inspection Date 06/23/2025		Placard Color & Score YELLOW 65		
Program PR0440754 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name AJESH HOSPITALITY LLC		Inspection Time 09:50 - 11:40			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By ALBA				FSC Not Available

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						
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		X			N
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		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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0300172 - HOLIDAY INN EXPRESS & SUITES SAN JOSE AI	Site Address 2080 N 1ST ST, SAN JOSE, CA 95131	Inspection Date 06/23/2025
Program PR0440754 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name AJESH HOSPITALITY LLC	Inspection Time 09:50 - 11:40
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 men's restroom: observed the soap and paper towel dispensers were empty.*
[CA] *Keep soap and paper towel dispensers filled at all times.*
[COS] *Dispensers were refilled.*

Follow-up By
06/26/2025

Minor violation: *At the kitchen handsink, observed the wall-mounted soap dispenser was not dispensing adequate amount of soap. Per operator, the battery was low.*
[CA] *Keep dispenser in good working condition at all times.*
[COS] *The batteries were replaced and the dispenser was observed to be working properly.*

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *In the customer self-service area, inside the glass door countertop refrigerator: measured internal temperature of milk to be 53F. Operator stated the milk inside the refrigerator had been held since 8am today, and yogurt had been held since 7am today (both less than 3.5 hours prior). Ambient temperature of unit measured 53F with an IR thermometer.*

Follow-up By
06/26/2025

[CA] *Keep potentially hazardous foods at 41F/45F and below.*

[SA] *Foods were moved to a different refrigerator.*

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed one live nymph cockroach in a sticky trap on the floor under the kitchen handsink. No other evidence of vermin was observed.*
[CA] *Keep facility clear of vermin.*
[SA] *The sticky trap was removed from the facility.*

Follow-up By
06/26/2025

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *A manager's food safety certificate and employee food handler cards were not available.*
[CA] *Obtain food safety certificate and food handler cards and store together at facility for review.*

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: *In the customer self-service area: observed apples were stored without a sneeze guard/etc.. There was no sign stating the apples needed to be washed before consumption.*
[CA] *Protect fruits with edible peels from contamination (via sneeze guards/tongs, wrapping fruits, etc).*

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: *The quaternary ammonia test strips were expired.*
[CA] *Obtain non-expired sanitizer test strips.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *The countertop glass door refrigerator in the customer self-service area was not able to keep potentially hazardous foods at 41F/45F and below. Ambient temperature of unit measured 53F.*
[CA] *Repair/adjust the refrigerator so that it can keep foods at 41F/45F and below.*

OFFICIAL INSPECTION REPORT

Facility FA0300172 - HOLIDAY INN EXPRESS & SUITES SAN JOSE AI	Site Address 2080 N 1ST ST, SAN JOSE, CA 95131	Inspection Date 06/23/2025
Program PR0440754 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name AJESH HOSPITALITY LLC	Inspection Time 09:50 - 11:40

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Under the ice machine and prep sink: observed drain pipes extended into the floor sinks.
[CA] Maintain a minimum one inch air gap between the drain pipes and the floor sink rims.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
MILK	UPRIGHT GLASS DOOR REFRIGERATOR, CUSTOMER SELF-SERVICE AREA	53.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK, PREP SINK	120.00 Fahrenheit	
MILK	2-DOOR UPRIGHT REFRIGERATOR	38.00 Fahrenheit	
WARM WATER	HANDSINKS, KITCHEN AND RESTROOMS	100.00 Fahrenheit	
QUATERNARY AMMONIA	3-COMPARTMENT SINK	200.00 PPM	

Overall Comments:

A follow up inspection will be conducted to assess the major violations listed above. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

Notes:

- Operator stated the facility has not been using the high-temperature dishwasher. If there are no plans to use it again in the future, remove it from the facility.
- Ensure a handwashing sign is posted in the restrooms.

Due to technical difficulties, this report will be emailed to the 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 **7/7/2025**. 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: Fedan Gandeza
General Manager
Signed On: June 23, 2025