

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 FA0212624 - HYATT REGENCY SANTA CLARA - EVOLUTION		Site Address 5101 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 01/08/2026		Placard Color & Score GREEN 95		
Program PR0303435 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name IA LODGING SANTA CLARA T		Inspection Time 13:00 - 15:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By DAVID				FSC Dylan Herron 12/16/2027

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						
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	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						
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		
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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Program PR0303435 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name IA LODGING SANTA CLARA TRS, L.L.C.	Inspection Time 13:00 - 15:00
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Corner prep cooler at cookline measured to have:

- Heavy Cream at 50F
- Pooled eggs at 47F
- Garlic in oil at 47F

2 door under counter cooler across from cookline measured to have:

- cooked potatoes at 50F
- Spicy ranch at 50F
- Ambient temperature of 50F

Per operator coolers at cookline were just restocked in the last hour for lunch service.

[CA] Keep PHFs at 41F and below for cold holding.

[COS] Employee moved PHFs in each cooler to either another prep cooler or 2 door upright at cookline.

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

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Milk	Large walk in cooler in back	38.00 Fahrenheit	
Steak	Walk next to cookline	39.00 Fahrenheit	
Pasta salad	Catering walk in cooler	66.00 Fahrenheit	Per label pasta salad was prepped today within the last 3 hours.
Hot water	3-comp sink	120.00 Fahrenheit	
Cream	Walk in cooler for pastry	41.00 Fahrenheit	
Cooked potatoes	2 door under counter cooler across from cookline	50.00 Fahrenheit	
pasta	Prep cooler by pass through counter (right)	37.00 Fahrenheit	
Sliced cheese	Drawer next cookline prep cooler	40.00 Fahrenheit	
Soup	Steam table	169.00 Fahrenheit	
Cheese	4 door reach in by kitchen cookline	39.00 Fahrenheit	
Cooked zucchini	Walk next to cookline	40.00 Fahrenheit	
Raw hamburger pattie	Drawer next cookline prep cooler	41.00 Fahrenheit	
Cream	Prep cooler at cookline corner	51.00 Fahrenheit	
Meat pasta sauce	Prep cooler next to cookline corner	41.00 Fahrenheit	
Shredded cheese	Walk in cooler for pastry	41.00 Fahrenheit	
Fish	Drawer under grill	41.00 Fahrenheit	
Sliced pepperoni	Pizza prep cooler	41.00 Fahrenheit	
Raw beef	Large walk in cooler in back	37.00 Fahrenheit	
Pooled eggs	Prep cooler at cookline corner	47.00 Fahrenheit	
Hummus	4 door reach in by kitchen cookline	40.00 Fahrenheit	
Ambient	Produce walk in cooler by dishwashing area	40.00 Fahrenheit	
Salmon	Prep cooler next to cookline corner	41.00 Fahrenheit	
Milk	4 door cooler by beverage line	40.00 Fahrenheit	
Cheese crumbles	Walk next to cookline	40.00 Fahrenheit	
Cheese	Upright cooler at cookline corner	40.00 Fahrenheit	
Yellow cheese	Catering walk in cooler	30.00 Fahrenheit	
Sliced cheese	Drawer under grill	40.00 Fahrenheit	
Cut melons	Prep cooler by pass through counter (left)	39.00 Fahrenheit	
Spicy cream sauce	2 door under counter cooler across from cookline	50.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Yogurt	Prep cooler by pass through counter (left)	39.00 Fahrenheit	
Chicken	off of grill	170.00 Fahrenheit	
Garlic in oil	Prep cooler at cookline corner	47.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Shredded cheese	Pizza prep cooler	41.00 Fahrenheit	
Hummus	Catering walk in cooler	39.00 Fahrenheit	
Sour cream	Upright cooler at cookline corner	41.00 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 1/22/2026. 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.

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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: Francisco Mallari
Manager
Signed On: January 08, 2026