

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 FA0265687 - COURTYARD BY MARRIOTT SAN JOSE CAMP		Site Address 655 CREEKSIDE WY, CAMPBELL, CA 95008		Inspection Date 10/28/2025		Placard Color & Score GREEN 90		
Program PR0392334 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CAMPBELL HHG HOTEL DEV		Inspection Time 10:45 - 12:10			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JORGE LINARES				FSC Jorge Linares 09/09/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
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						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	X	
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	X	
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		X
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

No major violations were observed during this inspection.

Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Unpackaged ready to eat apples stored on top of display case at bar area.

[CA]: Ensure unpackaged food is protected from contamination (overhead and general) during preparation, storage or display by use of lids, labeled containers, display cases, plastic wrap or dispensers.

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: Facility has a high temperature dish machine but does not have method for measuring dish surface temperature.

[CA]: Provide a method for measuring dish surface temperature (ie thermo stickers/labels or temperature disc)

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: On the 1 door under counter freezer, scoop handle for potatoes was in direct contact with food.

[CA]: Scoops which are stored in food containers for portioning shall be stored in a manner which prevents the handle of the scoop from coming into direct contact with food (for ex: handles facing up).

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

Inspector Observations: Less than 6 inches overhang of ventilation hood over ovens. Ovens used for cooking bacon.

[CA]: All equipment must properly fit underneath hood and hood must have an over hang of 6 inches on all open sides to allow proper ventilation. This distance is to be measured from the inside lip of the hood.

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

Inspector Observations: *REPEAT VIOLATION*

Metal sheet at cook line near hand sink in disrepair.

[CA]: Repair metal sheet and maintain walls in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
yogurt	walk in cooler	38.00 Fahrenheit	
meatball	prep line cooler 2	41.00 Fahrenheit	
ambient temp	2 door reach in market 2	39.00 Fahrenheit	
salsa	prep line cooler 2	40.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
rice and quinoa	prep line cooler 1	41.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
ambient temp	2 door reach in	39.00 Fahrenheit	
breakfast sandwich with egg	prep line cooler 2	38.00 Fahrenheit	
grilled chicken sandwich	2 door reach in market	40.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
high temp sanitizer	high temp dish machine	174.00 Fahrenheit	
cut cantaloupe	2 door reach in market	40.00 Fahrenheit	
chicken	prep line cooler 1	40.00 Fahrenheit	
half and half	1 door under counter bar	38.00 Fahrenheit	
chlorine	dish machine at bar	100.00 PPM	
water	hand sink at bar	100.00 Fahrenheit	
milk	walk in cooler	39.00 Fahrenheit	
ambient temp	bar cooler	39.00 Fahrenheit	

Overall Comments:

Note: any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Plan check requirements may be obtained at [www.https://deh.santaclaracounty.gov/](https://deh.santaclaracounty.gov/)

approved ceiling and floor material guidance provided

Plan Check General and Technical Questions:

**dehplancheck@deh.sccgov.org
(408) 918-3400**

kitchen is operational in the morning between 6 - 10 am and in the evening between 5 - 10 pm.

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 **11/11/2025**. 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: Jorge Linares
General Manager

Signed On: October 28, 2025