

# 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

|                                                                                  |  |                                                          |                                    |                                      |                                         |                                                                                                                                                                |  |                                           |
|----------------------------------------------------------------------------------|--|----------------------------------------------------------|------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-------------------------------------------|
| <b>Facility</b><br>FA0202882 - SEVENS - SONESTA SAN JOSE                         |  | <b>Site Address</b><br>777 BELLEW DR, MILPITAS, CA 95035 |                                    | <b>Inspection Date</b><br>08/05/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>73</b> </div> |  |                                           |
| <b>Program</b><br>PR0303599 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                          | <b>Owner Name</b><br>HPT TRS IHG-2 |                                      | <b>Inspection Time</b><br>09:55 - 11:30 |                                                                                                                                                                |  |                                           |
| <b>Inspected By</b><br>MAVERICK CHIN                                             |  | <b>Inspection Type</b><br>ROUTINE INSPECTION             |                                    | <b>Consent By</b><br>JULIE AND TEMO  |                                         |                                                                                                                                                                |  | <b>FSC</b> Luzviminda Reyes<br>01/16/2028 |

  

| 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     | X      |     |     | S   |
| K06                            | Adequate handwash facilities supplied, accessible                           |    |       | X     | X      |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | X      |     |     | S   |
| K08                            | Time as a public health control; procedures & records                       |    |       |       |        |     | X   |     |
| K09                            | Proper cooling methods                                                      |    |       | X     | X      |     |     | S   |
| K10                            | Proper cooking time & temperatures                                          |    |       |       |        | X   |     | S   |
| 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  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     | S   |
| K22                            | Sewage and wastewater properly disposed                                     | X  |       |       |        |     |     | S   |
| K23                            | No rodents, insects, birds, or animals                                      | X  |       |       |        |     |     | S   |

  

| 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                              |     |     |
| 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 |     | X   |
| 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

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

#### Inspector Observations:

*Sliced cheeses, turkey, yogurts, and sliced tomatoes measured between 59F and 61F while maintained on plates on top of an elevated glass stand above the level of ice at the consumer self service (buffet) area. Per staff, items had been placed out for breakfast at 6:30AM, approximately 3.5 hours prior.*

*\*Note: Consider subjecting items to time as a public health control*

*An opened can of corned beef hash measured 70F while maintained on a prep table to the left of the cook-line. Per staff, can had been opened approximately 30 minutes prior.*

*[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.*

*[COS] Items were relocated to the walk-in cooler.*

### Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

#### Inspector Observations:

*Employee observed drinking from an open top cup in the kitchen area.*

*[CA] Ensure that employees drink from containers with tight fitting lids and straws to prevent contamination.*

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

#### Inspector Observations:

*Cook observed cracking raw shell eggs into a frying pan, did not change gloves or wash hands, then attempted to continue cooking before being stopped.*

*Dishwashing employee observed handling soiled dishes, then attempted to take cleaned dishes out of the mechanical dishwasher before being stopped.*

*[CA] Employees shall wash their hands in all of the following scenarios:*

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.*
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled equipment or utensils.*
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw food and working with ready-to-eat food.*
- (9) Before initially donning gloves for working with food.*
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
- (11) After engaging in other activities that contaminate the hands.*

*[COS] Instructed cook to de-glove and properly wash hands. Instructed dishwashing employee to wash hands.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

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**Inspector Observations:**

*Hand sink in the middle of the kitchen (to the right of the cook-line) lacked paper towels.*

*\*Note: Additional, properly stocked hand sink was available nearby*

*[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:**

*Observed a hotel pan of rice cooling while maintained covered with plastic wrap in the four-door upright cooler near the back entrance to the kitchen. Rice measured 98F. Per staff, rice had been cooked approximately 1 hour and 10 minutes prior.*

*[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.*

*After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

*[COS] Rice was uncovered to facilitate rapid cooling.*

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:**

*High temperature sanitizing rinse measured between 151F and 153F during multiple cycles of the mechanical dishwasher while in active-use to wash dishes. Per staff, the mechanical dishwasher has been malfunctioning/leaking and they have already finalized a contract to rent a new high temperature mechanical dishwasher (different make and model).*

*[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).*

*Contact DEH Plan Check at dehplancheck@deh.sccgov.org or call the main line at (408)918-3400 to inquire regarding if a plan check submittal for the addition of new equipment is required.*

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

**Inspector Observations:**

*Observed chili sauce, dried onions, scallions, and halved boiled eggs maintained out on the counter at the porridge station offered for consumer self service while lacking sneeze guards, lids, or any other method of preventing sneeze/splash contamination.*

*[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations:**

*Observed an unused vacuum sealing machine maintained on the counter at the back kitchen area. Per the PIC, they are aware of HACCP requirement and do not use the machine.*

*[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.*

*\*Note: Discussed HACCP requirements and informed PIC of 48-hour or less vacuum packaging requirements.*

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## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item                              | Location                                     | Measurement       | Comments                  |
|-----------------------------------|----------------------------------------------|-------------------|---------------------------|
| hot water                         | prep/dump sinks                              | 120.00 Fahrenheit |                           |
| grilled chicken                   | drawer coolers - left                        | 38.00 Fahrenheit  |                           |
| frozen chicken                    | walk-in freezer                              | 4.00 Fahrenheit   |                           |
| raw shrimp                        | drawer coolers - right                       | 40.00 Fahrenheit  |                           |
| sliced tomatoes                   | drawer coolers - left                        | 38.00 Fahrenheit  |                           |
| shredded cheeses                  | upright cooler - left cook-line              | 39.00 Fahrenheit  |                           |
| cooked rice                       | hot box - back kitchen                       | 139.00 Fahrenheit |                           |
| pico de gallo                     | prep cooler - cook-line                      | 40.00 Fahrenheit  |                           |
| warm water                        | hand sinks - kitchen                         | 100.00 Fahrenheit |                           |
| milk                              | walk-in cooler - left                        | 36.00 Fahrenheit  |                           |
| italian dressing                  | four-door upright cooler - left<br>cook-line | 39.00 Fahrenheit  |                           |
| gravy                             | hot box - back kitchen                       | 140.00 Fahrenheit |                           |
| grilled onions                    | drawer coolers - right                       | 40.00 Fahrenheit  |                           |
| hot water                         | three compartment sink                       | 120.00 Fahrenheit |                           |
| ambient                           | four-door upright cooler - back<br>kitchen   | 39.00 Fahrenheit  |                           |
| quaternary ammonium sanitizer     | three compartment sink                       | 200.00 PPM        |                           |
| caesar dressing                   | four-door upright cooler - left<br>cook-line | 39.00 Fahrenheit  |                           |
| high temperature sanitizing rinse | mechanical dishwasher                        | 151.00 Fahrenheit | 151F-153F during 4 cycles |
| frozen steak                      | upright freezer - right cook-line            | 16.00 Fahrenheit  |                           |
| salmon                            | drawer coolers - left                        | 38.00 Fahrenheit  |                           |
| sliced cantaloupe                 | walk-in cooler - right                       | 37.00 Fahrenheit  |                           |
| cooked chicken                    | hot hold - stovetop - back kitchen           | 158.00 Fahrenheit |                           |
| salsa                             | prep cooler - cook-line                      | 39.00 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 **8/19/2026**. 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.

### 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: Luz Reyes  
Food and Beverage Director  
Signed On: August 05, 2026