

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 FA0206890 - SIGNIA BY HILTON SAN JOSE - MAIN KITCHEN	Site Address 170 S MARKET ST, SAN JOSE, CA 95113	Inspection Date 08/21/2026
Program PR0303809 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name BRSP MARKET SJ LLC	Inspection Time 15:20 - 15:45
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By CHEF JOE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/21/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Facility lacks hot water throughout building. Per Food and Beverage manager along with Head Engineer the issue occurred this morning.

[CA] An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.

Minor Violations

Cited On: 08/21/2026

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

1. Water at the three compartment warewash sink measured at 101F.

2. Water at the mop sink measured at 100F.

[CA] An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water shall be provided at 120F at all plumbing fixtures except for handwash stations.

Measured Observations

Item	Location	Measurement	Comments
Water	Handwash Sink	100.00 Fahrenheit	
Water	Mop Sink	100.00 Fahrenheit	
Water	Three Compartment Sink	101.00 Fahrenheit	

Overall Comments:

Onsite for the first follow up inspection.

Observation:

K21: Hot water at the three compartment sink measured at 101F.

Per building engineer, 2 out of 4 of their heat exchangers were out of commission. They were able to repair one of the units to raise water temp to a minimum of 100F across the building. Per facility, they will have them fully repaired by tomorrow.

***Discussed with Chef Joe that the loading zone, bakery, and butcher areas will need their own permit. Per Chef, their previous F&B person has left and was in charge of submitting the Facility Evaluation Application.**

FACILITY RE-OPENED / PERMIT REINSTATED

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 **9/4/2026**. 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: Chef Joe
Executive Chef
Signed On: August 21, 2026