

# 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 FA0202566 - SONESTA SILICON VALLEY - MANZANITA		Site Address 1820 BARBER LN, MILPITAS, CA 95035		Inspection Date 05/31/2024	
Program PR0437513 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CAMBRIDGE TRS, INC.		Inspection Time 08:00 - 11:20
Inspected By GLENCIJOY DAVID	Inspection Type ROUTINE INSPECTION		Consent By LUZVIMINDA REYES	FSC Luzviminda Reyes 01/16/2028	

Placard Color & Score
<b>GREEN</b>
<b>81</b>

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						S
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				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		
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		X
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		
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: Measured tomatoes at 57F, cantaloupe at 62F, yogurt at 58F, and honeydew at 56F. Food has been out for about two hours. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Food was voluntarily discarded at 10:15AM.**

### Minor Violations

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

**Inspector Observations: Handwash sink at bar does not have paper towels in dispenser. Napkins are available. [CA] Single-use sanitary towels shall be provided in dispensers at all times.**

**Handwash sink next to three compartment sink does not have paper towels.**

**Handwash sink at end of cook line does not have soap or paper towels.**

**Fully stocked handwash sink is available in front of walk in coolers.**

**[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers at all times.**

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: Accumulation of brown mold-like substance on inner panel of ice machine on left. [CA] Clean and sanitize interior of ice machine regularly.**

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

**Inspector Observations: Various meats are vacuum sealed (reduced oxygen packaging (ROP)) and dated with yesterday's date in upright freezer. Per chef, food is kept for two days. No procedures available.**

**[CA] Facility can only obtain a HACCP exemption for PHFs in reduced-oxygen packaging (ROP) if the following conditions are met:**

- 1. PHF is labeled with production date and time.**
- 2. PHF is stored at 41F or lower during refrigeration stage.**
- 3. PHF is removed from ROP within 48 hours of packaging.**
- 4. Procedures for process shall be submitted to County of Santa Clara, Department of Environmental Health (this department).**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Measured quat at 0 ppm in wiping cloth bucket. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
quat	wiping cloth bucket	0.00 PPM	
pasta	walk in cooler	40.00 Fahrenheit	
sausages	self-service line	135.00 Fahrenheit	
pooled eggs	prep cooler	41.00 Fahrenheit	
tuna	two door reach in cooler	41.00 Fahrenheit	
quat	three compartment sink - dispenser	200.00 PPM	
tomatoes	self-service line	57.00 Fahrenheit	
bacon jam	prep cooler	41.00 Fahrenheit	
watermelon	prep cooler	41.00 Fahrenheit	
green beans	reach in freezer	14.00 Fahrenheit	IR
cantaloupe	prep cooler	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
rice	hot hot unit	136.00 Fahrenheit	
rice	two door reach in cooler	41.00 Fahrenheit	
chicken	counter	146.00 Fahrenheit	
honeydew	self-service line	56.00 Fahrenheit	
hot water	three compartment sinks	120.00 Fahrenheit	
yogurt	self-service line	58.00 Fahrenheit	
milk	walk in cooler	39.00 Fahrenheit	
cantaloupe	self-service line	62.00 Fahrenheit	
cream cheese	three door reach in cooler	41.00 Fahrenheit	
rice	walk in cooler	40.00 Fahrenheit	
high temperature sanitizer	warewash machine - bar	160.00 Fahrenheit	
beef	upright freezer	4.00 Fahrenheit	IR
ham	prep cooler	41.00 Fahrenheit	
cheese	walk in cooler	41.00 Fahrenheit	
eggs	self-service line	135.00 Fahrenheit	
beef	walk in cooler	41.00 Fahrenheit	
high temperature sanitizer	warewash machine - prep area	160.00 Fahrenheit	
ice cream	upright freezer	5.00 Fahrenheit	IR
turkey patty	prep cooler	40.00 Fahrenheit	

## Overall Comments:

**Procedures of ROP shall be submitted to this department (glencijoy.david@deh.sccgov.org).**

**Fish that was purchased in ROP packages all have instructions on packaging to open packages for thawing.**

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 **6/14/2024**. 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:** Luzviminda Reyes  
Chef

**Signed On:** May 31, 2024