

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 - FOUNTAIN REST		Site Address 170 S MARKET ST, SAN JOSE, CA 95113		Inspection Date 03/12/2025		Placard Color & Score YELLOW 72		
Program PR0303807 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name NEX SJ LLC		Inspection Time 09:55 - 10:55			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By JOE DERLA				FSC Joseph Derla 04/29/2028

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						S
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures	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		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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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	X	
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0206890 - SIGNIA BY HILTON SAN JOSE - FOUNTAIN REST		Site Address 170 S MARKET ST, SAN JOSE, CA 95113	Inspection Date 03/12/2025
Program PR0303807 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name NEX SJ LLC	Inspection Time 09:55 - 10:55
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

At the bar area, at the hand sink, the permanently installed soap dispenser was not working.

Follow-up By
03/14/2025

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times. Ensure the dispenser is kept in good repair.

[SA] A pump bottle of soap was made available.

K14 - 8 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:

Observed chlorine measuring at 0 PPM while actively washing dishes in the dishwasher.

Follow-up By
03/14/2025

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] Staff to manually wash dishes until the dishwasher has been serviced. Dishes were sanitized in the three compartment sink.

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

Facility offers animal derived foods undercooked or raw without an appropriate disclosure.

[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods. A disclosure shall be available to identify foods.

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

Inspector Observations:

1. At one of the hand washing stations the cold water handle does not turn.

2. At both of the restroom hand wash stations there is no hot water available.

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

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:

In the kitchen area, at the 4 door cooler, raw chicken was found stored above ready to eat foods.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Lactic Acid sanitizer concentration was measured above the approved range.

[CA] Ensure to use appropriate concentrations of sanitizers per the manufacturer's directions.

OFFICIAL INSPECTION REPORT

Facility FA0206890 - SIGNIA BY HILTON SAN JOSE - FOUNTAIN REST	Site Address 170 S MARKET ST, SAN JOSE, CA 95113	Inspection Date 03/12/2025
Program PR0303807 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name NEX SJ LLC	Inspection Time 09:55 - 10:55

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Facility has several pieces of equipment that are in disrepair.

[CA] Ensure to maintain equipment clean and in good repair. If equipment are no longer required for operation they shall be removed from the premises.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Feta Cheese	Prep Cooler	41.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Water	Hand Sinks	100.00 Fahrenheit	
Salmon	Walk in Cooler	38.00 Fahrenheit	
Lactic Acid - Sanitizer	Three Compartment Sink	800.00 PPM	
Raw Chicken	Cooler	6.00 Fahrenheit	
Hollandaise	Counter	89.00 Fahrenheit	TPHC
Sausage	Steam Table	150.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	0.00 PPM	
Bell Peppers	Prep Cooler	40.00 Fahrenheit	

Overall Comments:

Notes:

- A follow up inspection shall be conducted within 3 business days to determine compliance with violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

- Inspections for Fountain Restaurant, Main Kitchen, Employee Cafeteria, Market 170, and Ahi Bar were done in conjunction and reports were written onsite after.

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 **3/26/2025**. 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: Joe Derla
Executive Chef

Signed On: March 12, 2025