

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 FA0301612 - ELEMENT BY WESTIN SAN JOSE MILPITAS		Site Address 521 ALDER DR, MILPITAS, CA 95035		Inspection Date 03/07/2025		Placard Color & Score GREEN 91		
Program PR0443025 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LD MILPITAS PROPERTY, LL		Inspection Time 08:00 - 09:45			
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By KEVIN				FSC Yashua Choudhary 05/09/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
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						
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	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	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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0301612 - ELEMENT BY WESTIN SAN JOSE MILPITAS	Site Address 521 ALDER DR, MILPITAS, CA 95035	Inspection Date 03/07/2025
Program PR0443025 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LD MILPITAS PROPERTY, LLC	Inspection Time 08:00 - 09:45
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

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: Employee used clean towel to wipe and dry utensils. [CA] Discontinue use of towel to dry equipment and utensils. Equipment and utensils shall be allowed to adequately drain of sanitizer before re-use and must be air dried or properly stored to facilitate drying after sanitizing.

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: Open container of liquid eggs and carton of eggs stored in food prep sink. [CA] All food shall be separated and protected from possible contamination.

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

Inspector Observations:

REPEAT VIOLATION

Breads and pastries are on display for self-service without a cover or sneeze guard. [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.

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

Inspector Observations: Eggs cooking on induction cooker were not underneath hood.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
high temperature sanitizer	warewash machine	160.00 Fahrenheit	
yogurt	two door reach in cooler	41.00 Fahrenheit	
ice cream bar	two door freezer	5.00 Fahrenheit	IR
quat	wiping cloth bucket	200.00 PPM	
hot water	three compartment sink	120.00 Fahrenheit	
goat cheese	drawer cooler	43.00 Fahrenheit	prep
tomatoes	hot plate	106.00 Fahrenheit	TPHC
bread	single door reach in cooler	41.00 Fahrenheit	
hot water	handwash sinks	100.00 Fahrenheit	
egg cups	hot plate	135.00 Fahrenheit	TPHC
hot water	prep sinks	120.00 Fahrenheit	
cream cheese	walk in cooler	41.00 Fahrenheit	
liquid whole eggs	prep sink	59.00 Fahrenheit	prep
milk	walk in cooler	38.00 Fahrenheit	
spinach and eggs	griddle	135.00 Fahrenheit	TPHC
quat	three compartment sink	200.00 PPM	
milk	self-service	43.00 Fahrenheit	

Overall Comments:

Facility has a independent drink cart

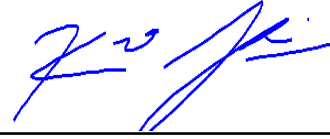
OFFICIAL INSPECTION REPORT

Facility FA0301612 - ELEMENT BY WESTIN SAN JOSE MILPITAS	Site Address 521 ALDER DR, MILPITAS, CA 95035	Inspection Date 03/07/2025
Program PR0443025 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LD MILPITAS PROPERTY, LLC	Inspection Time 08:00 - 09:45

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 **3/21/2025**. 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: Kevin
GM
Signed On: March 07, 2025