

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 FA0211704 - BILTMORE HOTEL- ZIN		Site Address 2151 LAURELWOOD RD, SANTA CLARA, CA 95054	Inspection Date 06/15/2026
Program PR0300654 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name KANWELL LODGING GROUP	Inspection Time 09:30 - 10:30
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By FRANSISCO AND JOHN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/08/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 06/11/2026

Cited On: 06/08/2026

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

Compliance of this violation has been verified on: 06/11/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
chicken marsala	walk-in cooler - left	38.00 Fahrenheit	
warm water	hand sinks - kitchen	100.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
sliced grape tomatoes	two-door upright cooler	40.00 Fahrenheit	
ambient	two-door upright cooler	40.00 Fahrenheit	
salami	two-door upright cooler	40.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 6/8/2026:

Compliance of the following has been verified:

K05M: Hands not clean/improperly washed:

- Proper glove-use and hand washing observed by employees

K07M: Improper hot and cold holding temperatures:

- Ambient of the two-door upright cooler measured at 40F. All potentially hazardous foods measured at 41F or below, or at 135F or above

- Employees' expired food handler cards have been renewed

- Chlorine sanitizer measured 50 ppm in the mechanical dishwasher. Per staff, a tech replaced the feed line last week

- Quaternary ammonium test strips were provided

- Ambient of the two-door upright cooler measured at 40F

- Metal shelving propped up by bricks has been replaced with shelving of approved construction/material

- Waste line from steamer observed properly draining into floor sink

- No employee personal items stored in areas of food storage/food preparation

Compliance of all violations has been verified.

Facility re-issued a "Pass".

Continue to maintain compliance of all violations cited during the last routine inspection.

OFFICIAL INSPECTION REPORT

Facility FA0211704 - BILTMORE HOTEL- ZIN	Site Address 2151 LAURELWOOD RD, SANTA CLARA, CA 95054	Inspection Date 06/15/2026
Program PR0300654 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name KANWELL LODGING GROUP INC	Inspection Time 09:30 - 10:30

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 **6/29/2026**. 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: Billy Mendez Moreno
GM
Signed On: June 15, 2026