

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 FA0272257 - ALOFT CUPERTINO		Site Address 10165 N DE ANZA BL, CUPERTINO, CA 95014	Inspection Date 12/23/2025
Program PR0411967 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name INFINITE LOOP HOTEL, LLC	Inspection Time 09:55 - 10:30
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By PHUONG THANG	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Ambient	Walk-in cooler	34.00 Fahrenheit	

Overall Comments:

Follow-up for facility that closed due to being unable to provide adequate refrigeration to properly cold hold potentially hazardous foods.

Verified that violation has been corrected and there is adequate refrigeration with the walk-in cooler being repaired. At time of inspection, the ambient temperature of the walk-in cooler was measured at 34F.

The food preparation unit is still inoperable pending replacement parts, and will not be in use until repaired. After the unit is repaired - operator shall email the district specialist a picture of the thermometer showing it's ambient temperature is within the proper range.

Facility is okay to resume operation

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 **1/6/2026**. 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: phuong thang
 Manager

Signed On: December 23, 2025