

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 FA0211922 - PARCEL 104		Site Address 2700 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 01/05/2026	
Program PR0371232 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANTA CLARA MARRIOTT LII		Inspection Time 14:10 - 14:40
Inspected By THAO HA		Inspection Type FOLLOW-UP INSPECTION		Consent By NELSON RAMIREZ	

<small>Placard Color & Score</small> GREEN N/A
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Comments and Observations

Major Violations

Cited On: 12/30/2025

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

Compliance of this violation has been verified on: 01/05/2026

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up due to major temperature violation.

Upon inspection:

-Prep cooler across from cookline in front measured to have ambient temperature of 44F. Prep cooler observed to be empty at time of inspection.

-Per operator, cooler is not to be used until ambient temperature can be maintained at 41F and while prep cooler is in use, ice bath will be utilized.

-Under the counter cooler by cookline observed to be empty. Per operator cooler is not longer in use and is off.

Major violations have been corrected. Continue to work on other violations form routine inspection.

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 **1/19/2026**. 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: Nelson Ramirez
 Executive Chef

Signed On: January 05, 2026