

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 FA0212624 - HYATT REGENCY SANTA CLARA - EVOLUTION		Site Address 5101 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 03/10/2025		Placard Color & Score GREEN 95		
Program PR0303435 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name IA LODGING SANTA CLARA T		Inspection Time 12:30 - 14:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By KEMP				FSC Gustavo Villarroel 08/30/2025

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						
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						
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						
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	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		
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		
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		

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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

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: *Fish observed to be thawing in walk in cooler under ROP [CA] Fish shall not be placed into reduced oxygen packaging unless fish is to be frozen before, during, and after ROP packaging. [COS] Operator cut seal open from ROP vacuum sealed bag.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, 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: *Left most walk in cooler in storage area observed to have about 2 ft tall frozen ice block by back wall. [CA] Defrost cooler and repair cooler wall.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Sliced cheese	Drawers under grill	41.00 Fahrenheit	
rinse cycle	upright dishwasher	160.00 Fahrenheit	
Yogurt	kitchen upright reach in cooler	40.00 Fahrenheit	
Roast beef	Back middle walk in cooler	38.00 Fahrenheit	
Roasted vegetables	back left walk in cooler	37.00 Fahrenheit	
Raw chicken	Protein walk in cooler	37.00 Fahrenheit	
Soup	On griddle	175.00 Fahrenheit	
Cooked potatoes	Walk in by front cookline	39.00 Fahrenheit	
Cooked pasta	Front cookline prep cooler	41.00 Fahrenheit	
Cut tomatoes	Salad prep cooler	40.00 Fahrenheit	
Cheese cubes	Catering walk in cooler	38.00 Fahrenheit	
Cheese	Back middle walk in cooler	38.00 Fahrenheit	
Cut tomatoes	Produce walk in cooler	37.00 Fahrenheit	
Chia pudding	4 door upright by server area	40.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cut fruit	Dessert prep cooler	41.00 Fahrenheit	
Sausage	Walk in by front cookline	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Sliced beef	Protein walk in cooler	38.00 Fahrenheit	
Condensed milk	bakery cooler	39.00 Fahrenheit	
Anti pesto	Front cookline prep cooler	40.00 Fahrenheit	

Overall Comments:

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 **3/24/2025**. 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.

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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: David Schuler
Chef

Signed On: March 10, 2025