

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0213341 - TREEHOUSE HOTEL SILICON VALLEY - RESTAU		Site Address 1100 N MATHILDA AV, SUNNYVALE, CA 94089		Inspection Date 11/06/2025	
Program PR0452741 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SOF-X SUNNYVALE HOTEL C		Inspection Time 15:30 - 16:55
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By JOSIAH AND SCOTT	FSC Raymond Chi 05/12/2030		

Placard Color & Score

GREEN
80

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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		X			S
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records			X	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						S

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					X	
K30	Food storage: food storage containers identified					X	
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						
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					X	
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

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

Inspector Observations:

Employee observed handling raw fish and raw beef with gloved hands, then began preparing salad using avocados and chickpeas.

Dishwashing employee observed handling dirty dishes, then immediately handled clean dishes that had just been ran through the mechanical dishwasher.

[CA] Employees must change their gloves and wash their hands in all of the following scenarios:

(1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILs, and unwrapped single-use FOOD containers and UTENSILs.

(2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.

(3) After using the toilet room.

(4) After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.

(5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.

(6) After handling soiled EQUIPMENT or UTENSILs.

(7) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.

(8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.

(9) Before initially donning gloves for working with FOOD.

(10) Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILs in the FOOD service area.

(11) After engaging in other activities that contaminate the hands.

[COS] Employees changed gloves and properly washed hands. Affected salad ingredients VC&D into the trash.

See VC&D report. Contaminated dishes re-ran through the mechanical dishwasher.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Wiping cloth bucket observed to be placed directly inside of the sink basin of the handwash sink at the left side of the front cook-line.

Handwash sink in the back kitchen partially obstructed with trash can placed in front.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. Handwash sink shall be used for no other purpose than handwashing.

Employee restroom lacked paper towels. Wiping cloth observed draped directly on top of wall-mounted dispenser.

Note: Additional, usable guest restrooms located nearby

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[SA] PIC restocked paper towels.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

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Inspector Observations:

Facility is properly following time as a public health control procedures for various potentially hazardous foods maintained out of temperature control at the main cook-line (various raw meats, noodles, etc.), but lacks written SOP's.

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

Note: PIC states that he plans to write his own SOP's for time as a public health control. Ensure that the foods that are to be subjected to TPHC are listed, the time spans that they are to be out of temperature control and the manner of time marking/designation are listed, and methods of disposal are listed.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Bottle of stainless steel cleaner stored directly adjacent to bottles of wine/glasses in the side-service room of the kitchen.

[CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Boxes of food stored directly on the floor in the walk-in freezer that opens directly from inside the walk-in cooler intended for vegetables.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Left-side ice machine discharges directly into the floor sink.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap of minimum one inch into a floor sink or other approved type of receptor.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
patties	drawer cooler - front kitchen	40.00 Fahrenheit	
warm water	hand sink - bathroom	100.00 Fahrenheit	
warm water	hand sink - front kitchen	100.00 Fahrenheit	
warm water	hand sink - back kitchen	100.00 Fahrenheit	
milk	two door upright cooler - front kitchen	40.00 Fahrenheit	
goat cheese	prep cooler #2 - front kitchen	39.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
frozen salmon	walk-in freezer	6.00 Fahrenheit	
hot water	dump sink - side service area	120.00 Fahrenheit	
warm water	hand sink - middle kitchen	100.00 Fahrenheit	
ice cream	drawer cooler unit - front kitchen	8.00 Fahrenheit	
fermented tofu	prep cooler #2 - front kitchen	38.00 Fahrenheit	
frozen beef	walk-in freezer	8.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher - bar area	50.00 PPM	
nachos	hot box - back kitchen	163.00 Fahrenheit	
bean sprouts	walk-in cooler (vegetables)	40.00 Fahrenheit	
ground beef	walk-in cooler (meats)	40.00 Fahrenheit	
pancake batter	two-door under-counter cooler - middle kitchen	40.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	164.00 Fahrenheit	
hot sauce	prep cooler #4 - front kitchen	39.00 Fahrenheit	
pork	walk-in cooler (meats)	39.00 Fahrenheit	
lactic acid sanitizer	wiping cloth bucket	2.11 PPM	2.11 ml/L, within approved range
feta cheese	prep cooler #2 - front kitchen	40.00 Fahrenheit	
chicken	stovetop	169.00 Fahrenheit	final cook temp
shrimp	prep cooler # 1 - front kitchen	41.00 Fahrenheit	
praline sauce	prep cooler #3 - front kitchen	40.00 Fahrenheit	
tahin	prep cooler #4 - front kitchen	40.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
caesar dressing	two-door under-counter - back kitchen	40.00 Fahrenheit	
tomato	walk-in cooler (vegetables)	39.00 Fahrenheit	
hoisin sauce	prep cooler #1 - front kitchen	40.00 Fahrenheit	
blanched green beans	drawer cooler - front kitchen	41.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with foodborne illness investigation CO0158291 at secondary site PR0452741, and in conjunction with complaint investigation CO0158289

Notes:

PIC states that they have a state-approved HACCP plan for cook-chill processes, but have yet to conduct any cook-chill processes. Ensure that the HACCP plan is available on-site for review at all times if facility wishes to conduct any specialized processes.

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 **11/20/2025**. 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: Scott Koranda
Executive Chef

Signed On: November 06, 2025