

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 FA0200215 - DOUBLE TREE BY HILTON CAMPBELL - PRUNY		Site Address 1995 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 10/07/2025		Placard Color & Score GREEN 90			
Program PR0304351 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SC3 OPERATOR, LLC		Inspection Time 14:15 - 15:15				
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JOSEPH				FSC Everson Resende Cacerda 12/11/2028	

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						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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		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	
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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

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

Inspector Observations: *At the grab n go open display case, chicken caesar wrap and cob salad with cut tomatoes measured between 46F - 48F. Per PIC, food items have been in the unit since yesterday. Ambient temperature measured at 41F.*

[CA]: *Potentially Hazardous Food shall be cold held at 41F or below at all times.*

[COS]: *Food items were voluntarily discarded.*

Minor Violations

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: **REPEAT VIOLATION**

Less than 6 inches overhang of ventilation hood over cooking equipment at cook line.

[CA]: *All equipment must properly fit underneath hood and hood must have an over hang of 6 inches on all open sides to allow proper ventilation. This distance is to be measured from the inside lip of the hood*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hash potatoes	walk in cooler	42.00 Fahrenheit	
yogurt	2 door reach in	41.00 Fahrenheit	
chicken	prep line cooler	41.00 Fahrenheit	
raw chicken	walk in cooler	41.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
water	2 comp sink	120.00 Fahrenheit	
water	3 comp sink bar	120.00 Fahrenheit	
water	1 comp sink	120.00 Fahrenheit	
milk	2 door reachin	40.00 Fahrenheit	
ambient temp	2 door reach in at grab n go	41.00 Fahrenheit	
cut tomatoes	prep line cooler	40.00 Fahrenheit	
water	bar hand sink	100.00 Fahrenheit	
water	dish machine	100.00 PPM	

Overall Comments:

Specialist to conduct further evaluation of grab n go area of the facility. Specialist to reach out to PIC if further information or documentation is required. email: sean.hadley@hilton.com

Facility is operational in the morning from 6 - 10 am and in the evening starting at 5 pm.

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 **10/21/2025**. 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: Joseph Cervantes
Front Office Manager

Signed On: October 07, 2025