

# 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

|                                                                                 |  |                                                           |                                            |                                      |                                         |                                                                                                                                                                                                  |  |                                       |
|---------------------------------------------------------------------------------|--|-----------------------------------------------------------|--------------------------------------------|--------------------------------------|-----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|---------------------------------------|
| <b>Facility</b><br>FA0255973 - TOWNE PLACE SUITES BY MARRIOTT- KITCHEN          |  | <b>Site Address</b><br>1428 FALCON DR, MILPITAS, CA 95035 |                                            | <b>Inspection Date</b><br>11/03/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">93</div> |  |                                       |
| <b>Program</b><br>PR0430290 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 |  |                                                           | <b>Owner Name</b><br>THOMAS POINT VENTURES |                                      | <b>Inspection Time</b><br>10:35 - 11:20 |                                                                                                                                                                                                  |  |                                       |
| <b>Inspected By</b><br>MINDY NGUYEN                                             |  | <b>Inspection Type</b><br>ROUTINE INSPECTION              |                                            | <b>Consent By</b><br>ISABEL          |                                         |                                                                                                                                                                                                  |  | <b>FSC YAXHA QUIROZ</b><br>01/18/2029 |

  

| 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  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     | 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  |       |       |        |     |     |     |

  

| 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                                    | 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               |     |     |
| 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                                      | X   |     |

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|                                                                          |                                                    |                                  |
|--------------------------------------------------------------------------|----------------------------------------------------|----------------------------------|
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| Program<br>PR0430290 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 | Owner Name<br>THOMAS POINT VENTURES                | Inspection Time<br>10:35 - 11:20 |
| 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

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

**Inspector Observations: Observed the automatic paper towel dispenser at the kitchen handsink was not functional. Note: a roll of paper towels was stored on a nearby countertop.**

**[CA] Repair the paper towel dispenser.**

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

**Inspector Observations: Observed boxes of food (oranges, cereal) were stored directly on the floor in the kitchen.**

**[CA] Store food at least 6 inches above the floor on approved shelving.**

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations: Observed the kitchen's green "PASS" placard was not posted in public view.**

**[CA] The placard shall be posted in public view at all times. If the placard needs to be replaced/moved due to remodeling, please immediately contact this Agency.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                     | Location                            | Measurement       | Comments                                               |
|--------------------------|-------------------------------------|-------------------|--------------------------------------------------------|
| MILK, YOGURT, SANDWICHES | UPRIGHT REFRIGERATORS               | 41.00 Fahrenheit  |                                                        |
| FINAL RINSE TEMPERATURE  | HIGH-TEMPERATURE<br>DISHWASHER      | 171.00 Fahrenheit | TEMPERATURE-MEASURING STICKERS<br>PROVIDED BY FACILITY |
| HOT WATER                | 3-COMPARTMENT SINK                  | 120.00 Fahrenheit |                                                        |
| WARM WATER               | HANDSINKS, KITCHEN AND<br>RESTROOMS | 100.00 Fahrenheit |                                                        |

### Overall Comments:

**Observed facility had chlorine test strips. If the facility is using Lactic Acid or quaternary ammonia to sanitize dishes manually, ensure sanitizer test strips for those sanitizers are available.**

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 **11/17/2025**. 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 |



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**Received By:** Isabel Escalante  
Operations Manager

**Signed On:** November 03, 2025