

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 FA0300313 - THE AMESWELL HOTEL - KITCHEN		Site Address 800 MOFFETT BL, MOUNTAIN VIEW, CA 94043		Inspection Date 10/27/2025	
Program PR0441067 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MV 101 TRS LLC		Inspection Time 12:50 - 14:00
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION	Consent By CHAD BAYLESS	FSC CHAD BAYLESS 08/13/2026		

Placard Color & Score
GREEN
88

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						
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				N
K07 Proper hot and cold holding temperatures			X				N
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							S
K22 Sewage and wastewater properly disposed							
K23 No rodents, insects, birds, or animals							

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	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	X	

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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

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

Inspector Observations: One Hand washing sink was partially blocked.
[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Lack paper towel dispenser for the coffee bar and using pile of paper towels available next to the sink.
[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Prep table with tomato sauce and cheese was measured 45 F.
[CA] PHFs shall be held at 41°F or below or at 135°F or above.
[SA] Rapid chill food before placing it in at the prep table.

Food served for breakfast was in left in a cold holding unit:
-Hash brown in a drawer was measured 53F.
-Melon was measured 52 F.
[CA] PHF shall be held at 41F or below.
[COS] Food items served for break were discarded by chef.

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

Inspector Observations: Walk freezer and dry storage room has cartons of food on floor.
[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: Drain pipe from the ice holder was inside 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 into a floor sink or other approved type of receptor.

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

Inspector Observations: Health permit was posted in a office.
[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.
 Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
POTATOES	DRAWER REFRIGERATION	38.00 Fahrenheit	
SALMON	DRAWER REFRIGERATION	38.00 Fahrenheit	
MELON	PREP TABLE	52.00 Fahrenheit	DISCARDED BY CHEF
QA SANITIZER	BUCKET	200.00 PPM	
TOMATO SAUCE	COLD HOLDING	45.00 Fahrenheit	CHILLED UP TO 41F BEFORE PLACING IN AT A PREP TABLE
YOGURT	PREP TABLE	40.00 Fahrenheit	
MILK	REFRIGERATION	40.00 Fahrenheit	
QA SANITIZER	BUCKET	200.00 PPM	
BEEF	WALK IN COOLER	40.00 Fahrenheit	
CHEESE	COLD HOLDING	45.00 Fahrenheit	CHILLED UP TO 41F BEFORE PLACING IN AT A PREP TABLE
PORK	WALK IN COOLER	38.00 Fahrenheit	
HASH BROWN	DRAWER REFRIGERATION	53.00 Fahrenheit	DISCARD BY CHEF
SALMON	WALK IN FREEZER	20.00 Fahrenheit	
MILK	REFRIGERATION COFFEE AREA	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 **11/10/2025**. 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.

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: CHAD BAYLESS
CHEF

Signed On: October 27, 2025