

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 FA0253784 - HAMPTON INN MILPITAS		Site Address 215 BARBER CT, MILPITAS, CA 95035		Inspection Date 11/07/2025		Placard Color & Score GREEN 83		
Program PR0369683 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name AMCOR INVESTMENTS		Inspection Time 08:00 - 09:20			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By ALEX				FSC Carmen Aguilar 10/22/2029

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						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						S
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures		X		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						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	X	
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	X	
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0253784 - HAMPTON INN MILPITAS	Site Address 215 BARBER CT, MILPITAS, CA 95035	Inspection Date 11/07/2025
Program PR0369683 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name AMCOR INVESTMENTS	Inspection Time 08:00 - 09:20
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:

Boiled eggs measured 62F-70F while maintained on top of cold packs at the breakfast service-line.

Whipped cream measured 56F while maintained on a cold pack at the breakfast service-line.

Skim milk and 2% milk measured 49F while maintained in dispensers at the breakfast service-line.

Per staff, breakfast service starts at 6:00 AM and ends at 10:00 AM.

[CA] Potentially hazardous foods intended for cold holding shall be held at 41F or below to prevent the growth of bacteria, or else subjected to time as a public health control (4-hour rule).

Note: This Division recommends the use of ice baths where ice comes up to the maximal height of food stored within containers in order to maintain temperature control, or else subjecting potentially hazardous foods to time as a public health control (4-hour rule).

[SA] PHF's to be served or discarded by 10:00 AM (4 hours elapsed).

Manager proposed the use of ice baths to maintain temperature control.

Minor Violations

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

Inspector Observations:

Wall-mounted paper towel dispenser in the employee restroom is non-functional. Wall-mounted soap dispenser is non-functional. Pump bottle of soap available.

Note: Additional, properly stocked restroom nearby

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

Provide handwashing cleanser in wall-mounted dispenser at handwash stations at all times.

Repair dispensers and maintain properly stocked.

[COS] Paper towels provided.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Raw bacon and raw shell eggs stored above ready-to-eat muffins in the two-door upright cooler in the kitchen area. Raw shell eggs in contact with plastic packaging that houses loaves of bread.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Quaternary ammonium test strips are expired.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

OFFICIAL INSPECTION REPORT

Facility FA0253784 - HAMPTON INN MILPITAS	Site Address 215 BARBER CT, MILPITAS, CA 95035	Inspection Date 11/07/2025
Program PR0369683 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name AMCOR INVESTMENTS	Inspection Time 08:00 - 09:20

Inspector Observations:

Floor tiling directly underneath the prep sink and handwash sink is in disrepair. Exposed wood underneath damaged tiling observed.

[CA] Repair tiling and maintain in good repair to ensure that all floor surfaces in the kitchen are smooth, durable, nonabsorbent, and easily cleanable.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	three compartment sink	120.00 Fahrenheit	
skim milk	cold hold dispenser - breakfast service line	49.00 Fahrenheit	
boiled eggs	cold hold - breakfast service line	62.00 Fahrenheit	62F-70F
warm water	hand sink - kitchen	100.00 Fahrenheit	
raw shell eggs	two door upright cooler	40.00 Fahrenheit	
sausage	two-door upright freezer	18.00 Fahrenheit	
potatoes	two-door upright freezer	14.00 Fahrenheit	
raw bacon	two door upright cooler	38.00 Fahrenheit	
warm water	hand sink - employee restroom	100.00 Fahrenheit	
egg fritatas	hot hold - breakfast service line	162.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
whipped cream	cold hold - breakfast service line	56.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
milk	two door upright cooler	39.00 Fahrenheit	
potatoes	hot hold - breakfast service line	156.00 Fahrenheit	

Overall Comments:

Facility has remodeled the back wall in the kitchen area, as well as conducted a like-for-like replacement (same make and model) of the two-door upright freezer in the kitchen area. Plan check submittal not required.

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 **11/21/2025**. 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.

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: Alex Fernandez
Manager

Signed On: November 07, 2025