

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 FA0291080 - HYATT PLACE SAN JOSE AIRPORT KITCHEN		Site Address 82 KARINA CT, SAN JOSE, CA 95131		Inspection Date 06/22/2026		Placard Color & Score YELLOW 77		
Program PR0436328 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name 82 SJ HOTEL HOLDING LLC		Inspection Time 11:00 - 12:35			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JOKER				FSC Joker Soriano 09/03/2024

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		X			
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	X						N
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	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		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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink at bar observed to be missing soap. Next nearest handwash sink is in kitchen across lobby through door. [CA] Keep handwash sinks with soap and warm water at all times. [COS] Handwash sink was restocked with soap in a countertop pump dispenser.

Follow-up By
06/29/2026

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

Inspector Observations: Bucket of peeled hardboiled eggs measured to be 56F inside breakfast cooler. Ambient temperature measured to be 50F. Per temperature logs on cooler, ambient temperature has not been at 41F or below for at least 1 week. [CA] Keep PHFs at 41F and below. [COS] Eggs were VC&D and cooler will currently only store bread and butter inside until repaired.

Follow-up By
06/29/2026

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: 1) Handwash sink at coffee bar measured to have less than 100F water. [CA] Maintain Handwash sink at 100F-108F or provide hot water over 100F and cold water mixing valve. [COS] Handwash sink was repaired and hot water with cold water mixing valve was provided.

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

Inspector Observations: 1) Two counter top fryers observed to be on countertop. Conveyor belt oven observed to have end of oven sticking out for under hood.[CA] Keep all cooking equipment under ventilation hood.

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 line for prep sink observed to end inside floor sink. [CA] Provide a minimum 1 inch air gap between drain line and floor sink.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
Ham	2-door under counter cooler	39.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Sausages	Upright freezer	33.00 Fahrenheit	
Ambient temperature	Upright cooler by side of cookline (breakfast)	60.00 Fahrenheit	
Hummus	Upright cooler by side of cookline	41.00 Fahrenheit	
Rinse cycle	Upright dishwasher	163.00 Fahrenheit	
Hardboiled eggs	Upright cooler by side of cookline (breakfast)	55.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Ham	cookline prep cooler	40.00 Fahrenheit	
Rinse cycle	Under counter dishwasher	160.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	

Overall Comments:

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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 7/6/2026. 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: Joker Soriano
GM

Signed On: June 22, 2026