

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 FA0253775 - HILTON SANTA CLARA - LA FONTANA RESTAU		Site Address 4949 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 05/27/2026		Placard Color & Score GREEN 95		
Program PR0369637 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ONTARIO AIRPORT HOTEL C		Inspection Time 11:20 - 12:50			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By SUBASH PANEERSELVAM				FSC Subash Paneerselvam 2/18/30

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						
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods					X		S
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
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	X	
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		
K48	Plan review		

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Program PR0369637 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name ONTARIO AIRPORT HOTEL CORP	Inspection Time 11:20 - 12:50
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: *Handwash sink in front cookline area observed to have wall mounted soup dispenser off of wall and on shelf nearby. Other handwash sinks are available and front cookline is only being used to batch fry foods at this time. [CA] Ensure hand soap dispenser is mounted in an area that is easily accessible in a way easy to use.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Fan guards observed observed to have built up debris in beer walk in cooler. [CA] Clean fan guards and maintain in good repair.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Roasted brussels	Cooling rack	89.00 Fahrenheit	Per employee cooked about 45 minutes prior
Milk	Side walk in cooler	40.00 Fahrenheit	
Raw beef	1 door back cookline prep cooler	39.00 Fahrenheit	
Cheese	Side walk in cooler	40.00 Fahrenheit	
Cooked potato	Walk in cooler	43.00 Fahrenheit	Per operator cooked about 2 hours prior.
Raw beef	Walk in cooler	40.00 Fahrenheit	
Cooked risotto	Walk in cooler	39.00 Fahrenheit	
Pasta	Cooling rack	101.00 Fahrenheit	Extra from event catering today.
Cooked pasta	Walk in cooler	39.00 Fahrenheit	
Potatoes	Side walk in cooler	44.00 Fahrenheit	Per operator potatoes were cooked about 2 hours prior
Cut tomatoes	2 door back cookline prep cooler	41.00 Fahrenheit	
Chicken wings	2 door back cookline prep cooler	41.00 Fahrenheit	
Milk	1 door upright cooler in server area	40.00 Fahrenheit	
Rinse cycle	Upright diwasher	160.00 Fahrenheit	
Risotto	1 door back cookline prep cooler	40.00 Fahrenheit	

Overall Comments:

NOTE: *Upon remodel - Circuit is the new name of restaurant re brand. Restaurant is still under same ownership and management.*

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 **6/10/2026**. 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.

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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: Subash Paneerselvam
Executive Chef

Signed On: May 27, 2026