

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 01/21/2026		Placard Color & Score GREEN 86		
Program PR0369637 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ONTARIO AIRPORT HOTEL C		Inspection Time 10:10 - 12:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By LORENZO CALIVIA				FSC Lorenzo Calivia 01/26/28

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

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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 10:10 - 12:30
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: Side prep cooler by cookline measured to have:

-Shrimp at 44F

-Creamy pesto sauce at 45F

Per operator PHFs have been stored inside prep cooler reach in since last night and no temperature has been taken of the ambient temperature of cooler. Leafy greens and salad dressings in the prep cooler inserts were stocked within the last 15 minutes for lunch service.

[CA] Keep PHFs at 41F and below for cold holding.

[COS] Shrimp and pesto were VC&D. Leafy greens and salad dressings were moved to a different unit for storage.

Minor Violations

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: Open containers of sugar and corn starch observed to be stored on shelf. [CA] Keep open bulk foods in containers with tight fitting lids or other sealed container to prevent cross contamination.

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

Inspector Observations: Fan in beer walk in cooler observed to have dust accumulation. [CA] Clean fan guards of cooler.

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

Inspector Observations: 1) Walls observed to have minor holes in cookline area by handwash sink, behind cooking equipment and by end of cookline wall.

2) Ceiling tile observed to be missing above walk in beer cooler. [CA] Replace ceiling tile.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Cooked chicken breast	Left most cookline prep cooler	40.00 Fahrenheit	
Seafood	Middle cookline prep cooler	36.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
Cooked chicken breast	Walk in cooler	40.00 Fahrenheit	
Cooked rice	Walk in cooler	39.00 Fahrenheit	
Rinse cycle	Upright dishwasher	160.00 Fahrenheit	
Sliced tomatoes	Right most cookline prep cooler	41.00 Fahrenheit	
Sliced cheese	Right most cookline prep cooler	42.00 Fahrenheit	
Bean salsa	Middle cookline prep cooler	40.00 Fahrenheit	
Cooked pasta	Left most cookline prep cooler	41.00 Fahrenheit	
Leafy greens	Side cookline prep cooler	42.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Turkey	Walk in cooler	39.00 Fahrenheit	
Raw beef	Right most cookline prep cooler	39.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Sliced Pepperjack	Right most cookline prep cooler	42.00 Fahrenheit	
Creamy pesto sauce	Side cookline prep cooler	45.00 Fahrenheit	
Raw pest shrimp	Side cookline prep cooler	44.00 Fahrenheit	
Bean salsa	Walk in cooler	39.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Sliced swiss	Right most cookline prep cooler	24.00 Fahrenheit	

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Overall Comments:

NOTE: Facility has submitted for the bar under SR0879941. SR0879941 has a typo in the address as 4040 Great America Pkwy and shall be corrected to 4949 Great America Parkway and associated with FA0252775.

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 2/4/2026. 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: Lorenzo Caliva
Sous Chef
Signed On: January 21, 2026