

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 FA0290120 - HYATT HOUSE		Site Address 10380 PERIMETER RD, CUPERTINO, CA 95014		Inspection Date 03/14/2025		Placard Color & Score GREEN 97
Program PR0435092 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name KCR DEVELOPMENT		Inspection Time 08:00 - 09:30	
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By LEONARD ANCHONDO	FSC Leonard Anchondo 10/25/28			

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			X				
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						

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						
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						

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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

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

Inspector Observations: Potentially hazardous foods inside upright reach-in cooler number 2 is measured at 44-45F. Raw shell eggs, cottage cheese, bacon, and shredded cheese. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Milk	Reach-in cooler	41.00 Fahrenheit	
Sausage	Removed from oven	170.00 Fahrenheit	
Shredded cheese	Upright reach-in cooler #2	45.00 Fahrenheit	
Chicken	Food prep unit	41.00 Fahrenheit	
Egg whites	Upright reach-in cooler	41.00 Fahrenheit	
Ham	Food prep unit	41.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Liquid eggs	Food prep unit insert by omelette station	40.00 Fahrenheit	
Hot water	Three compartment sink - bar	120.00 Fahrenheit	
Omelette	Cooked	183.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Hot water	Handwash sink - bar	100.00 Fahrenheit	
Cottage cheese	Upright reach-in cooler #2	45.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	200.00 PPM	
Cut tomatoes	Food prep unit insert by omelette station	41.00 Fahrenheit	
Cheese	Food prep unit insert by omelette station	41.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	168.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Bacon	Upright reach-in cooler #2	44.00 Fahrenheit	
Raw shell eggs	Upright reach-in cooler #2	45.00 Fahrenheit	
Liquid eggs	Food prep unit by omelette station	41.00 Fahrenheit	

Overall Comments:

At time of inspection, breakfast service is from 6:30 AM to 9:30 AM. Per employee, the potentially hazardous foods that are put out for self-service are discarded after the service period.

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 **3/28/2025**. 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.

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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: Leonard Anchondo
Manager

Signed On: March 14, 2025