

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 FA0213613 - RADISSON HOTEL SUNNYVALE - SILICON VAL		Site Address 1300 CHESAPEAKE TR, SUNNYVALE, CA 94089		Inspection Date 11/26/2025		Placard Color & Score GREEN 80		
Program PR0303613 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CARLSON HOTELS MANAGE		Inspection Time 11:05 - 12:45			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By IVAN				FSC Ivan Arevalo 05/10/2028

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		X			N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	X			N
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						S
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	X	
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	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	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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Dishwashing employee handled dirty dishes, then proceeded to handle clean dishes that had just been ran through the mechanical dishwasher.

[CA] Employees shall change gloves (if applicable) and wash their hands in all of the following scenarios:

(1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILS, and unwrapped single-use FOOD containers and UTENSILS.

(2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.

(3) After using the toilet room.

(4) After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.

(5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.

(6) After handling soiled EQUIPMENT or UTENSILS.

(7) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.

(8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.

(9) Before initially donning gloves for working with FOOD.

(10) Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILS in the FOOD service area.

(11) After engaging in other activities that contaminate the hands.

[COS] Employee changed gloves and washed hands. Contaminated dishes re-ran through the mechanical dishwasher.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Sliced cantaloupe measured 50F while maintained in plastic wrap-covered platters in the walk-in cooler. Per the PIC, cantaloupe had been sliced and placed into the walk-in cooler 3.5 hours prior.

[CA] Potentially hazardous foods prepared from room temperature ingredients shall be cooled to 41F within 4 hours.

[COS] Plastic wrap removed. Cantaloupe relocated to walk-in freezer for rapid cooling.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

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Inspector Observations:

1. High temperature sanitizing rinse in the mechanical dishwasher measured 150F while actively in-use to wash dishes.

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

2. Clean, wet containers observed to be stacked up on racks.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

3. Brown, mold-like buildup observed on interior panel of the ice machine. No direct contamination observed.

[CA] Maintain clean to prevent contamination of ice.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Turkey observed to be thawing under cold, running water while not fully immersed in the three compartment sink in the main prep area. Per the PIC, turkey has been thawing for 3 hours. Turkey measured 47F.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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:

Facility lacks a method of testing the high temperature sanitizing rinse in the mechanical dishwasher.

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

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:

REPEAT VIOLATION

Ice machine discharges directly into a floor sink.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap of minimum one inch into a floor sink or other approved type of receptor.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper cooling methods.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
hot water	prep sink - cook-line	120.00 Fahrenheit	
quaternary ammonium	three compartment sink	200.00 PPM	
cream cheese	two-door upright cooler - kitchen entrance	37.00 Fahrenheit	
salmon	prep cooler - cook-line	39.00 Fahrenheit	
pasta	upright cooler - cook-line	39.00 Fahrenheit	
tuna	walk-in cooler	38.00 Fahrenheit	
sliced tomatoes	prep cooler - cook-line	36.00 Fahrenheit	
pooled eggs	two-door under-counter cooler - cook-line	41.00 Fahrenheit	
milk	walk-in cooler	41.00 Fahrenheit	
salami	prep cooler - cook-line	39.00 Fahrenheit	
hot water	three compartment dishwashing sink	120.00 Fahrenheit	
warm water	hand sink- main prep area	100.00 Fahrenheit	
hot water	three compartment prep sink	120.00 Fahrenheit	
turkey	walk-in freezer	13.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	150.00 Fahrenheit	
potatoes	walk-in cooler	36.00 Fahrenheit	
bacon	two-door under-counter cooler - cook-line	40.00 Fahrenheit	
ambient	under-counter cooler - self service	36.00 Fahrenheit	
milk	two-door upright cooler - main prep area	37.00 Fahrenheit	
ham	walk-in freezer	12.00 Fahrenheit	
pooled eggs	two-door under-counter cooler - main prep area	30.00 Fahrenheit	
battered fish	freezer chest - cook-line	18.00 Fahrenheit	

Overall Comments:

Notes:

Recommend cutting open bags of reduced-oxygen-packaging fish prior to thawing (to prevent the growth of *Clostridium botulinum*), as per manufacturer directions on individual package labels.

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 **12/10/2025**. 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: Ivan Arevall
Food and Beverage Supervisor
Signed On: November 26, 2025