

**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**

<b>Facility</b> FA0212538 - BEST WESTERN INN SANTA CLARA		<b>Site Address</b> 4341 EL CAMINO REAL, SANTA CLARA, CA 95051	<b>Inspection Date</b> 12/31/2025
<b>Program</b> PR0411074 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		<b>Owner Name</b> BW ASSOCIATES	<b>Inspection Time</b> 16:10 - 16:25
<b>Inspected By</b> SUKHREET KAUR	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> DIMEL	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 12/31/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Lack of hot water at three compartment sink. Water measured at 65F.**

**[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

**Minor Violations**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	Three compartment sink, food prep sink	120.00 Fahrenheit	
Water	Hand wash sink	102.00 Fahrenheit	

**Overall Comments:**

**Facility was closed today for lack of hot water.**

**Water heater has been repaired.**

**Hot water measured at 120F at three compartment sink and food prep sink.**

**Water measured at 102F at hand wash sink.**

**Facility is ok to reopen.**

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 **1/14/2026**. 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:** DIMEL  
 MANAGER  
**Signed On:** December 31, 2025