

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 FA0208581 - HILTON SAN JOSE		Site Address 300 ALMADEN BL, SAN JOSE, CA 95110		Inspection Date 06/02/2026		Placard Color & Score GREEN 95		
Program PR0305452 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GVI SJ TENANT, LLC		Inspection Time 13:40 - 15:20			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By NAM TRAN				FSC Robert Ortiz 03/29/2028

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

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: In the drawer coolers, raw fish measured 44F. Per operator, fish was stored in unit less than 3 hours prior.

[CA] PHFs shall be held cold at 41°F or below.

[SA] Raw fish was relocated to the walk in freezer for rapid cooling.

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: At the bar, faucet leaks observed at two dump sinks.

[CA] Repair plumbing fixture and maintain in clean and good repair.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
sliced tomatoes	3 door prep cooler - top insert	41.00 Fahrenheit	
raw steak	drawer cooler	41.00 Fahrenheit	
whole milk	walk in cooler 2	39.00 Fahrenheit	IR
water	prep sink	121.00 Fahrenheit	
cooked chicken	walk in cooler 2	40.00 Fahrenheit	
ambient	walk in cooler 2	39.00 Fahrenheit	
cooked chicken	hot holding	157.00 Fahrenheit	
ambient	walk in cooler	40.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
alfredo sauce	walk in cooler	41.00 Fahrenheit	
half and half	single door under counter cooler	40.00 Fahrenheit	IR
water	2 comp sink	120.00 Fahrenheit	
marina sauce	cold insert	40.00 Fahrenheit	
water	bar hand wash sink	100.00 Fahrenheit	
water	bar 3 comp sink	121.00 Fahrenheit	
water	hand wash sinks	100.00 Fahrenheit	
quaternary ammonium	sanitizer bucket	200.00 PPM	
raw salmon	walk in freezer	-5.00 Fahrenheit	IR
water	janitorial sink	122.00 Fahrenheit	
raw ground beef patties	drawer cooler	41.00 Fahrenheit	
white rice	hot holding	160.00 Fahrenheit	
chlorine	bar warewash machine	50.00 PPM	
raw fish	drawer cooler	44.00 Fahrenheit	
raw shrimp	drawer cooler	41.00 Fahrenheit	
fries	2 door upright freezer	15.00 Fahrenheit	IR
mashed potatoes	hot holding	149.00 Fahrenheit	
cooked chicken	drawer cooler	41.00 Fahrenheit	
diced tomatoes	3 door prep cooler - top insert	38.00 Fahrenheit	

Overall Comments:

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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 **6/16/2026**. 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: Nam Tran
Food and Beverage Director

Signed On: June 02, 2026