

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 FA0212624 - HYATT REGENCY SANTA CLARA - EVOLUTION		Site Address 5101 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 06/02/2026		Placard Color & Score GREEN 86		
Program PR0303435 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name IA LODGING SANTA CLARA T		Inspection Time 13:55 - 16:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By DAVID SCHULER				FSC Dylan Herron 12/16/2027

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						
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						
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	X	
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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Program PR0303435 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name IA LODGING SANTA CLARA TRS, L.L.C.	Inspection Time 13:55 - 16:30
K48	Plan review		X
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: MAJOR:

1) Cooked chicken breast measured to be 115F in hot holding container. Chicken observed to be in a container stacked on a container inside steam table. Other items directly placed in steam table measured to be 158F.

2) Salad bar measured to have:

- Cut tomatoes at 51F
- Eggs salad 51F
- Salad dressing at 51F
- Beets at 52F

3) Roasted vegetables in self service hot holding measured to be 115F.

4) Soup on griddle measured to be 123F. Per chef soup was from start of banquet, approximately 3.5 hours prior.

MINOR:

5) Cut melons at the prep cooler at front cookline measured to be 46F. Other items in cooler measured to be 41F and below. Melons were in a container stacked inside another container.

[CA] PHFs shall be held at 41°F or below for cold holding and at 135°F or above for holding.

[COS]1) Chicken is to be kept on TPHC. Chicken service started for lunch at about 3 hours prior. Using TPHC operator must discard the chicken after 4 hours. Facility does not intend to use TPHJ long term and will keep oven hot.

2) Per operator salad restocked at 1:00PM (2 hours prior) Keep PHFs sing TPHC (time as public health control) out of temperature control for up to 4 hours and then all PHFs shall be discarded if not consumed.

3) Roasted vegetables were VC&D

4) Soup was VC&D.

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Compressed air tank in back employee feeding area not chained to rigid structure. [CA] Chain compressed air to rigid structure.

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

Inspector Observations: 1) Walls and floors at dishwashing area especially behind 3-comp sink observed to have black build up. [CA] Keep walls clean and maintain in good condition.

2) Ceiling at dishwashing room observed to be leaking [CA] Repair ceiling and ensure ceiling is not leaking

3) Ceiling in walk in cooler in middle of cookline observed to have dust and debris build up. [CA] Clean ceiling.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Kitchen observed to be operating employee feeding area in back through back hallway. No history of employee area observed during file review[CA]Facility shall submit for employee feeding area to this department. Facility has until 06/08/2026 to submit plans for employee cafe. See EHinfo.org Plan Check for more information.

Follow-up By 06/08/2026

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Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Warm water	Handwash sink	100.00 Fahrenheit	
Pesto	Back cookline walk in cooler	41.00 Fahrenheit	
Soup	Cookline prep cooler Pasta	40.00 Fahrenheit	
Mozzarella	Cookline prep cooler Pizza	40.00 Fahrenheit	
Cut fruit	Cookline prep cooler Dessert	39.00 Fahrenheit	
Cut tomaotes	Cookline prep cooler Salad	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Hummust	Catering Walk in cooler	39.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Salad dressing	Cookline prep cooler Salad	42.00 Fahrenheit	
Quat ammonia	Sanitizer bucket front cookline	201.00 Fahrenheit	
Raw chicken	Front kitchen walk in cooler	39.00 Fahrenheit	
Ambient temperature	Produce walk in	40.00 Fahrenheit	
Soup	1 door upright cooler front cookline	38.00 Fahrenheit	
Rinse cycle	Upright dishwasher	165.00 Fahrenheit	
Cooked chicken wings	Front kitchen walk in cooler	46.00 Fahrenheit	Per employee cooked about 1 hour prior
Cheese	Back walk in cooler	38.00 Fahrenheit	
Cut tomatoes	Cookline prep cooler burger	41.00 Fahrenheit	
Cut fruit	Catering Walk in cooler	39.00 Fahrenheit	
Yogurt	Back cookline walk in cooler	40.00 Fahrenheit	
Raw beef	Back walk in cooler	37.00 Fahrenheit	
Whipped cream	Pastry walk in cooler	40.00 Fahrenheit	

Overall Comments:

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: David Schuler
Executive Chef
Signed On: June 02, 2026