

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 FA0253775 - HILTON SANTA CLARA - LA FONTANA RESTAU		Site Address 4949 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 03/12/2025		Placard Color & Score YELLOW 67		
Program PR0369637 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ONTARIO AIRPORT HOTEL C		Inspection Time 10:15 - 12:45			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By SUBASH PANEERSELVAM				FSC Subash Paneerselvam 2/18/30

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						
K08	Time as a public health control; procedures & records		X		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		X			
K19	Consumer advisory for raw or undercooked foods			X	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		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	X	
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	X	
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	X	
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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Program PR0369637 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ONTARIO AIRPORT HOTEL CORP	Inspection Time 10:15 - 12:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Half and half measured to be 57F inside reach in cooler. Per operator half and half is left out for breakfast service used and should have been discarded. [CA] When using time rather than temperature, PHFs kept out shall not be returned to cold holding and MUST be discarded. [CA] Half and half was VC&D.*

Follow-up By
03/17/2025

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: *Frozen stewed beef and raw chicken observed to be stored in ROP in drawer cooler on side of kitchen. Per operator beef is cooked and cooled and then placed in ROP and frozen and chicken ROP sealed then frozen. Per operator all items were sealed in the last 72 hours.*

[CA] *The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method. Facility shall submit SOPs to this Agency for any ROP that is used within 48 hours. Facility shall submit to CDPH for all ROP used over 48 hours. Facility shall discontinue use of ROP until HACCP is approved.*

[COS] *All ROP sealed foods were removed from packaging and placed back into cooler.*

Email was sent to operator with information regarding submitting to state and requirements for ROP.

Follow-up By
03/17/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *1 live adult cockroach observed in kitchen hallway by walk in cooler. [CA]*

[CA] *The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). Ensure that signs and evidence of vermin have been removed; any contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. Ensure to monitor for vermin daily and provide regular pest control.*

RECOMMEND: *Immediately call pest control to service facility and place sticky traps to monitor vermin activity.*

[COS] *Operator killed cockroach and discarded it.*

Follow-up By
03/17/2025

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: *Menu observed to have steak that are cooked to order without consumer warning. [CA] Provide a consumer warning, to denote which menu items contain raw or under cooked meats or animal products (a description of the item as containing raw meat, a foot noted label by the menu item, etc)*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *1) Some boxes of sugar and spices observed to be open on shelves. [CA] Store foods in containers with tight fitting lids and keep lids closes th prevent cross contamination.*

2) Boxes of food observed to be stored on the floor of walk in freezer. [CA] Ensure boxes of food are stored at least 6 inches off of the floor

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Shelves under prep tables observed to have dust and some food debris.*

[CA] *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Filters for front cookline observed to be bent and have gaps.*

[CA] *Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.*

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Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	3-comp sink	120.00 Fahrenheit	
Raw calamari	1 door prep cooler	39.00 Fahrenheit	
Raw beef	Walk in cooler	38.00 Fahrenheit	
Penne pasta	cookline 2 door prep cooler	40.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Rice	cookline 2 door prep cooler	39.00 Fahrenheit	
Chlorine	Bar under the counter dishwasher	50.00 Fahrenheit	
Raw salmon	2 door prep cooler	40.00 Fahrenheit	
Soup	Steam table	157.00 Fahrenheit	
Raw chicken	frozer in drawers next to cookline	32.00 Fahrenheit	
Cooked rice	Walk in cooler	38.00 Fahrenheit	
beef stew	frozer in drawers next to cookline	30.00 Fahrenheit	
Yogurt	Side walk in cooler	38.00 Fahrenheit	
Hot water	3-comp sink bar	120.00 Fahrenheit	
Pasta salad	Walk in cooler	38.00 Fahrenheit	
Rinse cycle	upright dishwasher	161.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
utensil bath	Steam table	156.00 Fahrenheit	
Sliced cheese	Burger prep cooler	41.00 Fahrenheit	
Half and half	Beverage area 1 door upright cooler	57.00 Fahrenheit	
Raw steak	Drawers under grill	41.00 Fahrenheit	
Milk	Side walk in cooler	37.00 Fahrenheit	
Cut fruit	1 door upright cooler on the side	41.00 Fahrenheit	
Cut tomatoes	Burger prep cooler	41.00 Fahrenheit	
Cream	Beverage area 1 door upright 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 3/26/2025. 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: Subash Paneerselvam
Manager
Signed On: March 12, 2025