

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 FA0272257 - ALOFT CUPERTINO		Site Address 10165 N DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 12/22/2025	
Program PR0411967 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name INFINITE LOOP HOTEL, LLC		Inspection Time 14:15 - 16:20
Inspected By SUKHREET KAUR	Inspection Type ROUTINE INSPECTION	Consent By JUAN	FSC Not Available		

Placard Color & Score
RED
73

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
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		X			N
K07 Proper hot and cold holding temperatures		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	X	
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0272257 - ALOFT CUPERTINO	Site Address 10165 N DE ANZA BL, CUPERTINO, CA 95014	Inspection Date 12/22/2025
Program PR0411967 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name INFINITE LOOP HOTEL, LLC	Inspection Time 14:15 - 16:20
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Lack of soap at bar hand wash sink, soap dispenser is hidden behind trash can.

[CA] Provide soap in the dispenser and Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Soap provided.

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured PHFs above 41F in walk in cooler and prep unit for 4 hours or more. Ambient temperature for walk in cooler is 48F and 55F for small prep unit.

The temperature log shows AM and PM temperature for walk in cooler above 41F up to 50F degrees from Dec 1 to Dec 21.

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

[COS] PHFs were VC&D. See VC&D report.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Lack of food manager certificate in the facility.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations: Accumulation of pink mold like substance on both ends of white panel inside the machine, it is not coming in contact with ice at the time.

[CA] Clean and sanitize the ice machine.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed numerous fruit flies at bar area near drains and sinks. Observed floor sinks/ drains being cleaned at the time of the inspection. Per maintenance supervisor, pest control was conducted over the weekend. No observation of flies in the bottles.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature of walk in cooler is measured at 48F and small prep unit at 55F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Demonstration of knowledge; food manager certification.
- Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0272257 - ALOFT CUPERTINO	Site Address 10165 N DE ANZA BL, CUPERTINO, CA 95014	Inspection Date 12/22/2025
Program PR0411967 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name INFINITE LOOP HOTEL, LLC	Inspection Time 14:15 - 16:20

Measured Observations

Item	Location	Measurement	Comments
Sausage	Single door freezer	35.00 Fahrenheit	
Hot water	Three compartment sink (bar)	120.00 Fahrenheit	
Chorizo	Walk in cooler	48.00 Fahrenheit	
Cheese slices	Walk in cooler	47.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Cheese	Prep unit	55.00 Fahrenheit	
Pepperoni	Walk in cooler	49.00 Fahrenheit	
Sausage	Two door freezer	30.00 Fahrenheit	
Yogurt	Walk in cooler	51.00 Fahrenheit	
Cooked eggs	Walk in cooler	49.00 Fahrenheit	

Overall Comments:

The facility is hereby closed due to inoperable walk in cooler and prep unit

Facility does not have adequate cold holding units to fully operate with an inoperable walk in cooler and prep unit. No other refrigerator units available.

Note: This permit includes kitchen, prepackaged food/drinks and bar. All operations under this permit shall discontinue until facility has been reopened by district specialist.

Contact district specialist Sukhreet Kaur at (408) 918-3460 or sukhreet.kaur@deh.sccgov.org to schedule re inspection once the violation is corrected.

- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645, minimum two hours, during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit

CLOSURE / PERMIT SUSPENSION NOTICE

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 **1/5/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

OFFICIAL INSPECTION REPORT

Facility FA0272257 - ALOFT CUPERTINO	Site Address 10165 N DE ANZA BL, CUPERTINO, CA 95014	Inspection Date 12/22/2025
Program PR0411967 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name INFINITE LOOP HOTEL, LLC	Inspection Time 14:15 - 16:20

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: Phuong Thang
Manager

Signed On: December 22, 2025