

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 FA0211922 - PARCEL 104		Site Address 2700 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 06/04/2026		Placard Color & Score GREEN 87		
Program PR0371232 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANTA CLARA MARRIOTT LII		Inspection Time 09:15 - 10:40			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By NELSON R.				FSC Nelson Ramirez 09/30/2029

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						
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		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		X
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K14 - 8 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: *Dishes being washed in handwash sink in back corner of kitchen. [CA] Wash dishes in 3-comp sink. Dishes shall be manually washed with soap, rinsed, and sanitized (submerged in 100ppm chlorine for at least 30 seconds or 200ppm quaternary ammonia for at least 1 minute). [COS] Dishes were brought back to dishwashing area to get mechanically dishwashed.*

****REPEAT VIOLATION****

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Handwash sink in opposite corner of kitchen observed to be missing paper towels or soap. 1 centrally located handwash sink observed to be fully stocked and fully functional [CA] Provide handwash sinks with soap and paper towels at all times.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Thermometer for walk in cooler observed to be inaccurate [CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Sausage	Hot box	146.00 Fahrenheit	
Ambient temperature	Walk in cooler	42.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Yogurt	Countertop grab n go cooler	41.00 Fahrenheit	
Cheese	2 door cooler in front kitchen next to handwash sink	40.00 Fahrenheit	
Milk	1 door upright cooler	41.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Chia pudding	2 door under counter cooler by oven	37.00 Fahrenheit	
Eggs	Hot box	135.00 Fahrenheit	
Cream cheese	Under counter 1 door cooler	40.00 Fahrenheit	
Soft cheese	2 door cooler next to front kitchen entrance	40.00 Fahrenheit	
Cut melon	Walk in cooler	49.00 Fahrenheit	Labeled with today's date. Per employee prepped within the last hour.

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 **6/18/2026**. 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.

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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: Nelson Ramirez
Executive Chef

Signed On: June 04, 2026