

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 FA0214219 - RESIDENCE INN SILICON VALLEY I		Site Address 750 LAKEWAY DR, SUNNYVALE, CA 94086		Inspection Date 10/21/2025	
Program PR0364472 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ISLAND HOSPITALITY MANA		Inspection Time 13:40 - 14:50
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By JUNIOR	FSC Christine Marwell 07/16/2030		

Placard Color & Score

GREEN
88

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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					X			N
K07	Proper hot and cold holding temperatures	X									S
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									X	
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									X	
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 FA0214219 - RESIDENCE INN SILICON VALLEY I	Site Address 750 LAKEWAY DR, SUNNYVALE, CA 94086	Inspection Date 10/21/2025
Program PR0364472 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ISLAND HOSPITALITY MANAGEMENT	Inspection Time 13:40 - 14:50
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: MAJOR:

At the only hand wash station at the kitchen, no hand soap was provided in the dispenser.

[CA]: All hand wash stations shall be equipped with hand soaps within an approved dispenser at all times.

[COS]: Staff replenished dispenser with hand soap.

MINOR:

At the employee restroom, single use towels were not stored within the dispenser.

[CA]: Single use towels shall be stored within the approved dispenser.

Minor Violations

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *REPEAT VIOLATION*

Pre-packaged cookies for self service near the entrance does not have proper labeling.

[CA]: Food repackaged in a food facility shall bear a label with the following:

- 1) common name of the food*
- 2) list of ingredients in descending order of predominance by weight*
- 3) quantity of contents*
- 4) name and place of business of the manufacturer, packer, or distributor*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Knife and scoop handles stored within the brown sugar bulk container was in direct contact with food.

[CA]: Ensure that scoops which are stored in food containers for portioning are always stored in a manner which prevents the handle of the scoop from coming into direct contact with food (for ex: handles facing up).

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
water	employee restroom hand sink	100.00 Fahrenheit	
ambient temp	2 door reach in	43.00 Fahrenheit	no PHFs
yogurt	2 door reach in 1	40.00 Fahrenheit	
raw shell egg	1 door reach in 1	41.00 Fahrenheit	
burger patty	2 door freezer	16.40 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
ambient temp	1 door reach in 2	39.00 Fahrenheit	
cut cantaloupe	2 door reach in 1	41.00 Fahrenheit	
high temp sanitizer	high temp dish machine	166.00 Fahrenheit	

Overall Comments:

Kitchen is only operating during breakfast hours: M-F: 6:30 - 9:00 am.

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 **11/4/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0214219 - RESIDENCE INN SILICON VALLEY I	Site Address 750 LAKEWAY DR, SUNNYVALE, CA 94086	Inspection Date 10/21/2025
Program PR0364472 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ISLAND HOSPITALITY MANAGEMENT	Inspection Time 13:40 - 14:50

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: Junior Chand
Operations Manager

Signed On: October 21, 2025