

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 - THE HUB – EMPLOYEE DINING		Site Address 2700 MISSION COLLEGE BL, SANTA CLARA, CA 95	Inspection Date 01/05/2026
Program PR0371423 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SANTA CLARA MARRIOTT LII	Inspection Time 14:40 - 15:10
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By NELSON RAMIREZ	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/30/2025

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

This violation found not in compliance on 01/05/2026. See details below.

Minor Violations

Cited On: 01/05/2026

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Upright warmer measured to have:

-White Rice at 133F

-Brown Rice at 132F

-Hamburger patties at 132F

Other items in upright warmer measured to be over 135F (see measured observations). Ambient temperature of unit measured to be 155F.

[CA] PHFs shall be kept hot at 135F and above for hot holding.

[COS]Trays of rice and hamburger was reheated to 165F. Upright warmer had another sterno added to unit to keep PHFs hot.

Measured Observations

Item	Location	Measurement	Comments
Hamburger pattie	Hot box by break room	132.00 Fahrenheit	
Brown rice	Hot box by break room	144.00 Fahrenheit	
Soup	Hot box by break room	156.00 Fahrenheit	
Cooked chicken	Buffet service line	44.00 Fahrenheit	
Cooked vegetables	Hot box by break room	150.00 Fahrenheit	
White rice	Hot box by break room	133.00 Fahrenheit	
Chickpeas	Buffet service line	44.00 Fahrenheit	
Black beans	Buffet service line	44.00 Fahrenheit	
Sour cream	Buffet service line	42.00 Fahrenheit	
Brown rice	Hot box by break room	132.00 Fahrenheit	

Overall Comments:

Violation due to major temperature violation.

Upon inspection:

-Buffet cold holding line measured to have PHFs between 42F-44F. Per SOPs, buffet line is discarded at the end of lunch service prior to dinner service.

Continue to work on violations from routine inspection.

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 **1/19/2026**. 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: January 05, 2026