

# 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

<b>Facility</b> FA0277495 - ALOFT SUNNYVALE		<b>Site Address</b> 170 S SUNNYVALE AV, SUNNYVALE, CA 94086		<b>Inspection Date</b> 10/13/2023		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>90</b> </div>		
<b>Program</b> PR0419369 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> INFINITE LOOP SUNNYVALE		<b>Inspection Time</b> 11:30 - 12:50			
<b>Inspected By</b> JASLEEN PURI		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> LUCY OLGIN				<b>FSC</b> Not Available

  

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						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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				
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	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	X	

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

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: PIC unable to provide food safety certificates (food safety manager certificate, food handler cards). [CA] Ensure owner or PIC has a valid food safety manager certificate and ensure all food employees have a valid food handler card and keep all certificates on file in facility for review by specialist.**

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: Measured chlorine sanitizer concentration at 10ppm in bar dishwashing machine. Measured utensil surface temp. under 150F with thermolabel in high temp dishwashing machine in pantry room. [CA] Maintain chlorine sanitizer concentration at 50ppm in bar dishwashing machine and utensil surface temp. at a minimum of 160F in the high temp dishwashing machine in pantry room. [SA] Employees can manually sanitize dishes in 3-comp-sink until adequate sanitization is reached in dishwashing machines.**

**Note: Dishwashing machines were not in active use during inspection.**

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: Observed some unrestricted CO2 tanks in pantry room. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.**

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations: Expired environmental health permit posted in public view. [CA] Post valid health permit issued by this dept in public view.**

**Observed lack of handwashing sign in restrooms used by food employees. [CA] A sign or poster that notifies food employees to wash their hands shall be posted at all restroom handwashing stations used by food employees.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
chicken	reach in freezer	6.00 Fahrenheit	
cheese	reach in cooler	41.00 Fahrenheit	
hot water	3-comp-sinks - pantry, bar	120.00 Fahrenheit	
hot water	handsinks - kitchen, restroom	100.00 Fahrenheit	
prepackaged hard boiled eggs	self service cooler	40.00 Fahrenheit	
ambient air	walk-in-cooler	41.00 Fahrenheit	
cut tomatoes	cold holding prep	41.00 Fahrenheit	
yogurt	reach in cooler	40.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
tater tots	cold holding prep	41.00 Fahrenheit	

### Overall Comments:

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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 **10/27/2023**. 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:** Lucy Olgin  
Front Desk Supervisor  
**Signed On:** October 13, 2023