

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 - M LOUNGE AND MAIN KITCHEN		Site Address 2700 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 05/20/2025		Placard Color & Score YELLOW 84		
Program PR0301928 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANTA CLARA MARRIOTT LII		Inspection Time 12:20 - 14:15			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By GABBY VALLEE				FSC

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		X			S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		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		
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		

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Program	PR0301928 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name	SANTA CLARA MARRIOTT LIMITED P	Inspection Time	12:20 - 14:15
K48	Plan review				
K49	Permits available				
K58	Placard properly displayed/posted				

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee observed to be handling raw chicken, changing gloves without washing hands and then going to handle salt and pepper seasoning directly in bulk container.

Follow-up By
05/23/2025

[CA]

Wash hands with soap and warm water for at least 20 seconds after handling raw meats prior to donning new gloves. Wear gloves is not a replacement for handwashing.

[COS]

Employee washed hands with soap and then donned new gloves. Salt was decanted into small bowl instead of dispensing directly from bulk container.

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

Inspector Observations: MAJOR:

Sauces observed to be double contained in ice bath. Sauces measured to be:

-Chipotle mayo at 52F

-Ranch at 50F

-Black garlic at 45F

Sauces were just stocked in ice bath for lunch.

Follow-up By
05/23/2025

MINOR:

Rice in 1 door cookline prep cooler observed to be double contained and measured to be 45F.

[CA] Maintain PHF at 41F and below for cold holding.

Ensure ice bath is in direct contact with sides of container for effective cold holding. Ice level should raise to level of food inside container to effectively keep food cold.

[COS] Sauce squeeze bottles were placed directly onto ice bath.

Rice double container was removed and placed back in prep cooler. Other items in cooler measured to be 41F and below (see measured observations).

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
White rice	1 door cookline prep cooler	44.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cooked pasta	drawers under grill	41.00 Fahrenheit	
Rinse cycle	Conveyor dishwasher	160.00 Fahrenheit	
black garlic	Ice bath at cookline	45.00 Fahrenheit	
Chicken	Side upright warming cabinet	152.00 Fahrenheit	
Cut tomatoes	Ice bath at cookline	37.00 Fahrenheit	
Milk	Server area 1 door upright cooler	40.00 Fahrenheit	
White rice	Side upright warming cabinet	142.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Raw beef	drawers under grill	39.00 Fahrenheit	
Shredded cheese	2 door upright rack cooler side of cookline	40.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Edamame	1 door cookline prep cooler	40.00 Fahrenheit	
Cut cherry tomatoes	2 door upright between cookline and washing area	41.00 Fahrenheit	
Ranch	Under the counter coolers at cookline	39.00 Fahrenheit	
Milk	Produce walk in cooler	39.00 Fahrenheit	
Cooked beet pasta sauce	Protein walk in cooler	40.00 Fahrenheit	
Ambient temperature	bakery walk in cooler	39.00 Fahrenheit	
Sliced cheese	Produce walk in cooler	39.00 Fahrenheit	
Tortalini	Protein walk in cooler	38.00 Fahrenheit	
Ham	Small catering walk in cooler	40.00 Fahrenheit	
Milk	bakery walk in cooler	41.00 Fahrenheit	
Beef	Side upright warming cabinet	159.00 Fahrenheit	
Sliced cheese	Ice bath at cookline	36.00 Fahrenheit	
Hummus	Ice bath at cookline	37.00 Fahrenheit	
Cooked carrots	Ice bath at cookline	37.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cheese crumble	1 door cookline prep cooler	40.00 Fahrenheit	
Egg whites	2 door under the counter cooler by side prep line	44.00 Fahrenheit	Per chef egg whites were just prepped
Ranch	Ice bath at cookline	50.00 Fahrenheit	
Cooked carrots	4 door upright cooler on other side of main cookline	41.00 Fahrenheit	
Raw chicken	Delivery	42.00 Fahrenheit	
Feta cheese	4 door upright cooler on other side of main cookline	40.00 Fahrenheit	
Raw beef	Protein walk in cooler	38.00 Fahrenheit	
Whole egg	2 door under the counter cooler by side prep line	41.00 Fahrenheit	
Cooked chicken	Protein walk in cooler	39.00 Fahrenheit	
Chicken	Under the counter coolers at cookline	41.00 Fahrenheit	
Rice	Small catering walk in cooler	49.00 Fahrenheit	Cooked about 1-1.5 hours prior per chef
Chipotle Mayo	Ice bath at cookline	52.00 Fahrenheit	

Overall Comments:

NOTE: If facility intends on switching equipment for new types of equipment, facility shall submit to this Agency's Plan Check Department. See EHinfo.com.

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 **6/3/2025**. 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.

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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: Gabby Vallee
Senior Restaurant Manager

Signed On: May 20, 2025