

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 FA0253775 - HILTON SANTA CLARA - EMPLOYEE CAFETERIA		Site Address 4949 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 03/12/2025		Placard Color & Score GREEN 92		
Program PR0432251 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ONTARIO AIRPORT HOTEL C		Inspection Time 12:45 - 13:35			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By SUBASH PANEERSELVAM				FSC Subash Paneerselvam 2/18/30

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		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 PR0432251 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name ONTARIO AIRPORT HOTEL CORP	Inspection Time 12:45 - 13:35
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: Steam table had BBQ ribs measuring 82F.

Steam bath for BBQ ribs measured to be 104F.

Cold holding insert measured to have:

-Pudding at 64F

-Cut tomatoes at 54F

-Sliced cheese at 55F

-Roast beef at 54F

-Salad dressing 55F

-Pasta salad at 55F

All items in cold holding insert observed to be double contained.

[CA] PHFs shall be held at 41°F or below for cold holding or at 135°F or above for hot holding.

[COS] Per operator ribs were placed there about 1 hour prior for lunch. Ribs were reheated in oven to 165F and shall be placed back into upright warmer. Steam table was turned up and hot water was added to steam table and new ribs were placed into steam table.

All PHFs were stocked in cold holding insert the last hour for lunch and pudding came from shelf stable jar and assembled in the last 1.5 hours. Cold holding insert items were moved from their double containment and were placed directly into insert. Insert had ambient temperature of 40F.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Pasta salad	Cold holding insert	55.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Mashed potatoes	Steam table	149.00 Fahrenheit	
Cut tomatoes	Cold holding insert	54.00 Fahrenheit	
Pudding	Cold holding insert	64.00 Fahrenheit	
Sliced cheese	Cold holding insert	55.00 Fahrenheit	
Roast beef	Cold holding insert	54.00 Fahrenheit	
BBQ Ribs	Steam table	82.00 Fahrenheit	
Salad dressing	Cold holding insert	55.00 Fahrenheit	
Baked beans	Steam table	155.00 Fahrenheit	
Hot water	janitorial sink	120.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	

Overall Comments:

NOTE: All dishes are reheated in main kitchen and dishes are brought to central kitchen for dishwashing.

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 **3/26/2025**. 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: Subash Paneerselvam
Manager

Signed On: March 12, 2025