

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 FA0272257 - ALOFT CUPERTINO		Site Address 10165 N DE ANZA BL, CUPERTINO, CA 95014	Inspection Date 04/22/2026
Program PR0411967 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name INFINITE LOOP HOTEL, LLC	Inspection Time 11:00 - 11:30
Inspected By MAMAYE KEBEDE	Inspection Type LIMITED INSPECTION	Consent By LUPE	

Placard Color & Score GREEN N/A
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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 working back in the kitchen was observed picking up a rotten tomato from the floor inside the walk-in cooler, disposed it to the trash, but continued working on food preparation.*
[CA] *Employee must be trained to wash hand in between touching unclean surface and ready to eat food products, after cleaning or handling chemicals, after picking up something off of the floor, after handling the register/money, after handling garbage, after touching face, hair or body, after eating, drinking, smoking, and chewing gum, after using the bathroom, and after sneezing, coughing, or using a tissue. The employee was told to wash her hands and change his gloves (COS).*

Follow-up By 04/22/2026

Minor Violations

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: *Multiple oxes of single use and other utensils were stored on the floor back in the preparation and storage areas.*
[CA] *For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time.*

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Note: *This limited inspection is conducted for a complaint investigation reported for a presence of cockroaches and lack of employees proper handwashing practice.*

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 **5/6/2026**. 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: Kwok Chung
GM

Signed On: April 22, 2026