

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 FA0207370 - HAYES MANSION - CONFERENCE CENTER KITC		Site Address 200 EDENVALE AV, SAN JOSE, CA 95136		Inspection Date 11/14/2024		Placard Color & Score GREEN 97		
Program PR0437351 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name 200 EDENVALE AVE. HOTEL		Inspection Time 11:45 - 13:15			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By JOSHUA				FSC JOSHUA MACALUSO 04/28/2026

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						S
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						S
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				S
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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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

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: Debris built up on the interior wall of ice machine.

[CA] Clean and maintain ice machine.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Water	Hand wash sink	100.00 Fahrenheit	
Raw beef	Walk-in fridge protein	38.00 Fahrenheit	
Cheese	Walk-in cheese fridge	38.00 Fahrenheit	
Water	2 compartment sink	120.00 Fahrenheit	
Rice	Warmer box	147.00 Fahrenheit	
Vegetable	Walk-in veggie fridge	35.00 Fahrenheit	
Water	3 compartment sink	120.00 Fahrenheit	
Pulled pork	Steam table employee self service area	137.00 Fahrenheit	
Water	1 compartment sink	120.00 Fahrenheit	
Cooked spaghetti	Walk-in prep fridge	39.00 Fahrenheit	
Cut cantaloupe	Employee self service area	48.00 Fahrenheit	TPHC from 10-12, next batch from 12-2pm

Overall Comments:

Prior to inspection, manager informed inspector that dishmachine is currently in work order. Pending on heating element to arrive for repair.

Ensure dishmachine measured 50ppm at the final sanitizing step prior to use.

Observed vacuum packaged machine in facility. Per cook, vacuum packaged machine is used for vacuum packaged meat then put in freezer.

[CA] The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method. Please visit the state website for detail:

<https://www.cdph.ca.gov/Programs/CEH/DFDCS/CDPH%20Document%20Library/FDB/FoodSafetyProgram/RetailFood/HACCPRetail.pdf>

FOOD FACILITIES may engage in the following only pursuant to an HACCP PLAN that has been APPROVED by the DEPARTMENT:

(2) Packaging POTENTIALLY HAZARDOUS FOOD using a REDUCED-OXYGEN PACKAGING method as specified in Section 114057.1, except if the FOOD FACILITY uses a REDUCED-OXYGEN PACKAGING method to package hazardous FOOD that always complies with the following standards with respect to packaging the hazardous FOOD:

(A) The FOOD is labeled with the production time and date.

(B) The FOOD is held at 41 degrees Fahrenheit or lower during refrigerated storage.

(C) The FOOD is removed from its package in the FOOD FACILITY within 48 hours after packaging.

Per cook, cook will discuss with owner whether to proceed with HACCP plan. For now, they will stop using vacuum package machine

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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 **11/28/2024**. 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: JOSHUA MACALUSO
Executive Chef

Signed On: November 14, 2024