

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 FA0202566 - SONESTA SILICON VALLEY - MANZANITA		Site Address 1820 BARBER LN, MILPITAS, CA 95035		Inspection Date 02/21/2025	
Program PR0437513 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CAMBRIDGE TRS, INC.		Inspection Time 08:00 - 11:00
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By FRONT DESK	
FSC Luzviminda Reyes 01/16/2028					

Placard Color & Score
GREEN
85

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						
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						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	X	
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		X
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

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

Inspector Observations: Measured sausage at 116F, tomatoes at 54F, and yogurt at 50F at self-service line. Per PIC, foods have been out for less than 30 minutes. Measured potatoes at 100F and sausage at 119F in hot hold unit. Per PIC, foods were cooked less than two hours before. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] All foods were discarded by 10AM.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured water at 72F maximum at handwash sink next to ice machine. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Cooked meat stored next to raw salmon in walk in freezer. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Half and half and orange juice stored in ice bath in one compartment of bar three compartment sink. [CA] All food shall be separated and protected from possible contamination. [COS] Half and half was moved to reach in cooler and orange juice was served.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping cloths stored on counters in prep area. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Measured quat at 0 ppm in wiping cloth bucket at cook line. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
eggs	stove	170.00 Fahrenheit	
quat	wiping cloth bucket	0.00 PPM	
high temperature sanitizer	warewash machine	160.00 Fahrenheit	
meat	upright freezer	30.00 Fahrenheit	
yogurt	self-service line	50.00 Fahrenheit	
eggs	self-service line	136.00 Fahrenheit	
raw shell eggs	prep cooler	41.00 Fahrenheit	
eggs	hot hold unit	142.00 Fahrenheit	
hot water	handwash sink - next to ice machine	72.00 Fahrenheit	
milk	walk in cooler	41.00 Fahrenheit	
potatoes	reach in freezer	10.00 Fahrenheit	IR
tofu	two door reach in cooler	41.00 Fahrenheit	
tomatoes	prep cooler	40.00 Fahrenheit	
sausage	self-service line	116.00 Fahrenheit	
pasta	walk in cooler	41.00 Fahrenheit	
potato	walk in cooler	41.00 Fahrenheit	
yogurt	walk in cooler	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
ham	prep cooler	41.00 Fahrenheit	
sausage	hot hold unit	119.00 Fahrenheit	
cream cheese	three door reach in cooler	39.00 Fahrenheit	
salmon	walk in cooler	41.00 Fahrenheit	
tomatoes	self-service line	54.00 Fahrenheit	
fried rice	walk in cooler	41.00 Fahrenheit	
hot water	three compartment sink - bar	120.00 Fahrenheit	
sausage patty	prep cooler	41.00 Fahrenheit	
honeydew	prep cooler	41.00 Fahrenheit	
milk	reach in cooler - bar	41.00 Fahrenheit	
potatoes	hot hold unit	100.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	

Overall Comments:

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 **3/7/2025**. 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.

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: Luzviminda Reyes
Executive Chef

Signed On: February 21, 2025