

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 FA0207907 - HOTEL DE ANZA - NIRVANA SOUL		Site Address 233 W SANTA CLARA ST, SAN JOSE, CA 95113		Inspection Date 05/28/2026		Placard Color & Score GREEN 87		
Program PR0428898 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name 233 W SANTA CLARA LLC		Inspection Time 09:20 - 10:35			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By ANGELA				FSC Not Available

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		X			S
K07	Proper hot and cold holding temperatures	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		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0207907 - HOTEL DE ANZA - NIRVANA SOUL	Site Address 233 W SANTA CLARA ST, SAN JOSE, CA 95113	Inspection Date 05/28/2026
Program PR0428898 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name 233 W SANTA CLARA LLC	Inspection Time 09:20 - 10:35
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1. Second Repeat Violation: Paper towels and soap are not available in permanently installed dispensers.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times. Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.

2. The handwash station at the upstairs prep area was blocked off and lacked paper towels.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Ensure the handwash station is accessible at all times.

[COS] Hotel staff restocked the dispenser and coffee shop staff removed obstructions.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

There is no Food Safety Certificate available upon request.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

1. Facility lacks testing materials for their choice of sanitizer at the two compartment sink upstairs.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

2. The drain plugs available for the two compartment sink do not adequately stop the water from draining.

[CA] Plugs/stoppers shall be available to fill up the warewashing sink.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Water	Two Compartment Sink - Upstairs	120.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Two Compartment Sink	200.00 PPM	
Water	Handwash Sink - Upstairs	100.00 Fahrenheit	
Milk	Undercounter Cooler	39.00 Fahrenheit	IR
Milk	Walk in Cooler	38.00 Fahrenheit	IR

Overall Comments:

Notes:

- Facility is in process of remodeling the main kitchen and bar. The warewash facilities and walk in cooler are inaccessible for this program. Facility operator has started using an upstairs meeting room pantry equipped with a handwash sink, 2 compartment sink, pre-rinse sink, and a walk in cooler. This space currently does not have a permit to operate. Submit a FEA within 48 hours.

OFFICIAL INSPECTION REPORT

Facility FA0207907 - HOTEL DE ANZA - NIRVANA SOUL	Site Address 233 W SANTA CLARA ST, SAN JOSE, CA 95113	Inspection Date 05/28/2026
Program PR0428898 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name 233 W SANTA CLARA LLC	Inspection Time 09:20 - 10:35

- Facility is obtaining ice from the downstairs ice machine accessible to all hotel guests. There shall be a dedicated ice machine for the facility that is maintained and sanitized. Ensure the ice machine used for the operation is not accessible to the public.

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 **6/11/2026**. 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.

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: Angela
Barista

Signed On: May 28, 2026