

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 FA0211922 - M LOUNGE AND MAIN KITCHEN		Site Address 2700 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 12/30/2025		Placard Color & Score YELLOW 74		
Program PR0301928 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANTA CLARA MARRIOTT LII		Inspection Time 14:30 - 16:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By BREANNA EDWARDS				FSC Carlos Villegas 12/10/2027

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	X			
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		X			
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display		X		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	X	
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

K14 - 8 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: Upright dishwasher measured to rinse cycle of 140F at time of inspection. Thermometer was several times through dishwasher. [CA] Ensure utensils and wares reach 160F surface temperature for high temperature dishwasher. [SA] Dishes shall still be washed and rinsed in upright dishwasher. Dishes shall be brought to 3-compartment sink to be chemically sanitize in quat ammonia. Dispenser at 3-comp sink measured to dispenser 200ppm quat ammonia. Ensure dishes are submerged in sanitizer for at least 1 minute prior to air drying.

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Container of clams observed to be at front cookline without any tags. [CA] Molluscan shellfish shall have shellstock tags and shall be properly stored and displayed, all shellstock tags shall be kept in chronological order for 90 days after harvest date. Shellstock may be removed from the container in which they are received and displayed on drained ice or held in a display container with source properly identified. [COS] Shellstock tags for clams were found in another cooler at Parcel. A copy of the tags shall be kept with other container of shellfish.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink in back cookline and hand wash sink in front M Lounge service area missing paper towels. 3 other handwash sinks are located inside facility at prep area and front cookline and side room prep area[CA] Keep handwash sinks stocked with paper towels are all times. [COS] Paper towels were stocked by handwash sink for use.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Flies observed at server area by M Lounge and by front cookline. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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: 1) Cooked chicken observed to be stored below raw ground beef. [CA] Keep ready to eat foods and produce stored above raw meat and animal products to prevent cross contamination.

2) Large bag of bulk grains observed to be stored open. [CA] Once bulk foods have been open keep foods in a container with a tight fitting lid to prevent cross contamination.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Containers of food observed to be stored on the floor of walk in freezers, walk in produce cooler, and dry storage room in back. [CA] Store foods at least 6" off of the ground to prevent cross contamination.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Burger sauce	Ice bath across from front cookline	40.00 Fahrenheit	
Cooked mushroom	1 door under counter cooler in cookline	40.00 Fahrenheit	
Sausage	2 door upright next to back cookline	41.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cheese	Produce walk in cooler	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Eggs	Drawers under griddle	38.00 Fahrenheit	
Curry	Small walk in cooler	39.00 Fahrenheit	
Sliced cheese	Drawers under grill	40.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Cooked pasta sauce	2 door cooler left next to cookline (Left)	40.00 Fahrenheit	
Hamburger	Drawers under grill	40.00 Fahrenheit	
Blue cheese	2 door cooler left next to cookline (right)	41.00 Fahrenheit	
Beef sandwiches	Hot box in middle of back cookline	139.00 Fahrenheit	
Chicken	Meat walk in cooler	40.00 Fahrenheit	
Hummus	Produce walk in cooler	41.00 Fahrenheit	
Cheese	Prep cooler next to front cookline	41.00 Fahrenheit	
Rinse cycle	upright dishwasher	140.00 Fahrenheit	
Sliced tomatoes	Ice bath across from front cookline	40.00 Fahrenheit	
Steak	Prep cooler next to front cookline	41.00 Fahrenheit	
Raw beef	2 door upright between 2 cookline areas	40.00 Fahrenheit	
Pooled eggs	2 door upright next to back cookline	41.00 Fahrenheit	
Milk	4 door upright by server area	38.00 Fahrenheit	
Ham	Drawers under griddle	38.00 Fahrenheit	
Cherry tomatoes	Ice bath across from front cookline	39.00 Fahrenheit	
Steak	Meat walk in cooler	40.00 Fahrenheit	
Parsnip soup	Small walk in cooler	39.00 Fahrenheit	
Cooked pasta	Drawers under stove	41.00 Fahrenheit	
Milk	1 door countertop in back corner	41.00 Fahrenheit	
Cooked chicken	2 door upright between 2 cookline areas	40.00 Fahrenheit	
Clam chowder	Hot box in middle of back cookline	143.00 Fahrenheit	
Sausage	pizza prep cooler across from oven	41.00 Fahrenheit	
Salmon	Meat walk in cooler	40.00 Fahrenheit	
Cooked mushrooms	pizza prep cooler across from oven	42.00 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 **1/13/2026**. 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: Breanna Edwards
PIC

Signed On: December 30, 2025