

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 FA0212624 - HYATT REGENCY SANTA CLARA - EVOLUTION		Site Address 5101 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 09/11/2025		Placard Color & Score GREEN 87		
Program PR0303435 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name IA LODGING SANTA CLARA T		Inspection Time 13:55 - 15:55			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By DAVID SCHULER				FSC Dylan Herron 12/16/2027

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						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				S
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		
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		X
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		X
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

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

Inspector Observations: Some food handler cards observed to be expired

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1) Prep cooler across from front grill measured to have:

- Onion Jam at 48F
 - Shrimp at 47F
 - Raw beef at 47F
 - Cooked chicken at 48F
 - Cut tomatoes at 52F (per operator tomatoes were just cut)
- Back of cooler observed to be frosted over.

2) Pizza prep cooler measured to have:

- Fresh mozzarella at 47F
- Cut tomatoes at 48F
- Mortadella at 47F
- Sausage at 47F
- Diced chicken at 47F.

3) Walk in immediately next to back cookline measured to have:

- Ambient temperature of 46F
- Pooled eggs at 45F
- Cooked chicken (from previous day per operator) at 46F
- Seared Salmon (from 4 hours prior) at 46F
- Garlic at 46F

[CA] PHFs shall be held at 41°F or below for cold holding.

[COS]

1 & 2) Per operator prep coolers at front cookline were stocked within the last 2.5 hours for lunch service and food was kept in walk in prior to service. All items in each unit were placed on ice bath in unit to keep cold. Facility shall check temperature to ensure PHFs are in temperature.

3) Per temperature log cooler was in temperature 3 hours prior. Cooler was emptied and all food was moved to other walk in coolers available in the facility.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Storage area beverage walk in cooler observed to have large frozen ice block in back of walk in cooler. [CA] Defrost and repair cooler.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations: 1) Floor in dishwashing area observed to have standing water and cracks in floor. Floor and walls observed to be stained with black substance. [CA] Clean and repair floors in back dishwashing area.

2) Back door to left of server area observed to have large gaps at bottom and around sides of door. [CA] Seal any gaps larger than 1/4" to prevent entry.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Sausage	Pizza prep cooler	47.00 Fahrenheit	
Cheese	Dairy storage cooler	41.00 Fahrenheit	
Diced chicken	Pizza prep cooler	47.00 Fahrenheit	
Cut melon	Catering area walk in cooler	41.00 Fahrenheit	
Cooked mushroom	1 door upright cooler at cookline	40.00 Fahrenheit	
Tomatoes	Pizza prep cooler	48.00 Fahrenheit	
Mozzarella	Pizza prep cooler	47.00 Fahrenheit	
Garlic	Walk next to back cookline	46.00 Fahrenheit	
Raw hamburger	2 door under the counter drawers	41.00 Fahrenheit	
Cut cheese	Catering area walk in cooler	42.00 Fahrenheit	
Rinse cycle	upright dishasher	160.00 Fahrenheit	
Mortadella	Pizza prep cooler	47.00 Fahrenheit	
Turkey	Cheese upright cooler in back prep area	41.00 Fahrenheit	
Cooked chicken	Front cookline walk in cooler	39.00 Fahrenheit	
Pooled eggs	Walk next to back cookline	45.00 Fahrenheit	
Milk	Walk in cooler between market and main kitchen	41.00 Fahrenheit	
Ham	Walk in cooler between market and main kitchen	41.00 Fahrenheit	
Cooked chicken	Walk next to back cookline	46.00 Fahrenheit	
Raw beef	Protien storage cooler	40.00 Fahrenheit	
raw pork	Protien storage cooler	40.00 Fahrenheit	
Aoli	Left grill prep cooler	41.00 Fahrenheit	
Half and half	Server area cooler	40.00 Fahrenheit	
Ham	Front area prep cooler	40.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Cooked beans	Front cookline walk in cooler	40.00 Fahrenheit	
Cooked chicken	Counter top warmer	178.00 Fahrenheit	
Brie	Front area prep cooler	41.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Mayonaise	Cheese upright cooler in back prep area	41.00 Fahrenheit	
Steak	2 door under the counter drawers under grill	40.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Butter	Left grill prep cooler	41.00 Fahrenheit	
Cooked salmon	Walk next to back cookline	46.00 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 **9/25/2025**. 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.

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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: David Schuler
Executive Chef

Signed On: September 11, 2025