

**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**

<b>Facility</b> FA0206890 - SIGNIA BY HILTON SAN JOSE - MAIN KITCHEN		<b>Site Address</b> 170 S MARKET ST, SAN JOSE, CA 95113	<b>Inspection Date</b> 01/04/2023
<b>Program</b> PR0303809 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		<b>Owner Name</b> NEX SJ LLC	<b>Inspection Time</b> 11:20 - 12:00
<b>Inspected By</b> JENNIFER RIOS	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> JOE	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 01/02/2023

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

**Compliance of this violation has been verified on: 01/04/2023**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Chlorine	Mechanical warewash	50.00 PPM	
Hot water	Mechanical warewash - main	150.00 Fahrenheit	

**Overall Comments:**

*Main mechanical warewash is still not reaching temperature per inspector's test strips. Ensure that hot water in final rinse of mechanical warewash measures 170F or above.*

*Facility is able to use 2nd mechanical warewash with a chlorine concentration of 50ppm and three compartment sink with a final rinse in chlorine of 100ppm. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds. PIC will email district inspector thermolabel picture when machine is repaired and reaches temperature.*

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 **1/18/2023**. 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:** Joe Derla  
 Executive sous chef

**Signed On:** January 04, 2023