

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 FA0251841 - HILTON GARDEN INN		Site Address 30 RANCH DR, MILPITAS, CA 95035	Inspection Date 06/10/2025
Program PR0366108 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SUMMIT HOTEL TRS 150, LLC	Inspection Time 14:20 - 15:15
Inspected By ALELI CRUTCHFIELD	Inspection Type LIMITED INSPECTION	Consent By BENJIE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Empty soap dispenser at hand sink. [CA] Keep dispenser stocked at all times.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility went through remodel (Project SR0870982) and plans were approved in 2023. Per our records, no construction inspections from this Department were conducted since plans were approved. Per manager, a new 3 comp sink, hand sink and counter finish were installed for bar. New counter finish, wall finish (tiles), new floor (tiles) installed for FOH food service area only. Currently food facility is not in operation. Per manager they plan to open in one month.

Contact 408-918-3400 this week to schedule a construction inspection prior to opening. Written approval from this Department is required prior to operating.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ham- deli meat	walk in	41.00 Fahrenheit	
water	3 comp sink	121.00 Fahrenheit	
water	hand sinks- all	100.00 Fahrenheit	
quat ammonium	3 comp sink dispenser	400.00 PPM	
eggs	walk in	40.00 Fahrenheit	
cheese	prep unit FOH	38.00 Fahrenheit	
milk	prep unit FOH	39.00 Fahrenheit	

Overall Comments:

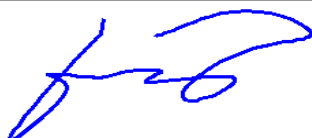
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/24/2025**. 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: Benjie Fernandez
General Manager

Signed On: June 10, 2025