

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 02/02/2026		Placard Color & Score GREEN N/A		
Program PR0301928 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANTA CLARA MARRIOTT LII		Inspection Time 14:25 - 15:25			
Inspected By THAO HA		Inspection Type RISK FACTOR INSPECTION		Consent By NELSON R.				FSC Nelson Ramirez 9/30/2029

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						
K07	Proper hot and cold holding temperatures			X	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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Hummus and cut tomatoes in ice bath near pizza oven measured to be 42F-43F.

Containers of PHFs observed not be surround by ice and was sitting on top of ice bath. [CA] Ensure PHFs in ice baths are surrounded by ice and measure 41F and below. [COS] Both containers were pushed into ice.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
Cooked spaghetti	Under counter drawer by range	38.00 Fahrenheit	
Cut tomatoes	Ice bath by fryer	42.00 Fahrenheit	
Aoli sauce	Ice bath by range	40.00 Fahrenheit	
Rinse cycle	Conveyor belt dishwasher	165.00 Fahrenheit	
Raw steak	Under counter drawer under grill	39.00 Fahrenheit	
Cooked chicken	Chiller cooler	55.00 Fahrenheit	Per employee chicken was cooked about 2 hours prior
Sliced tomatoes	Ice bath by middle of cookline	40.00 Fahrenheit	
Cut ham	2 door reach in cooler side cookline Left	40.00 Fahrenheit	
Raw chicken	Walk in 3	41.00 Fahrenheit	
Sliced cheese	Ice bath by middle of cookline	41.00 Fahrenheit	
Sausage	Under counter drawer by oven	39.00 Fahrenheit	
Sliced tomaotes	Ice bath by range	40.00 Fahrenheit	
Cooked mushroom	Prep cooler by oven	40.00 Fahrenheit	
Hummus	Ice bath by fryer	43.00 Fahrenheit	
Cooked flat steak	Walk in 3	41.00 Fahrenheit	
Milk	Walk in 2	37.00 Fahrenheit	
Cheese block	2 door reach in cooler side cookline Right	41.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cheese	Walk in 2	35.00 Fahrenheit	
Soup	Walk in 1	38.00 Fahrenheit	
Cooked salmon	Under counter drawer under grill	39.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Cooked ground beef	Walk in 3	43.00 Fahrenheit	Per label beef was cooked earlier today.

Overall Comments:

NOTE: Large refrigeration trailer observed in back. Per operator cooler not in use, and is only to be used as back up. Cooler measured to be 38F ambient temperature.

Large tents observed erected in parking lot. Per operator tents are going to be used for media and should not have food service and Marriott will not be providing food for the tents.

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 **2/16/2026**. 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: Nelson Ramirez
Executive Chef

Signed On: February 02, 2026