

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 FA0212519 - AVATAR HOTEL - KITCHEN & BAR		Site Address 4200 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 12/11/2025		Placard Color & Score GREEN 94		
Program PR0448786 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SKYLINE AVATAR HOUSE LP		Inspection Time 10:45 - 11:45			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By CHARLES E JULIEN				FSC Zaida Alvarez 04/03/2030

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						
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

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

Inspector Observations: Handwash sink at far end of bar missing soap. Bar not in operation at time of inspection.
[CA] Refill soap dispenser at handwash sink. Provide handwashing cleanser in dispenser at handwash stations at all times.

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

Inspector Observations: Left prep cooler at cookline measured to have:

-Pooled eggs - 45F

-Yogurt - 46F

-Cut melon - 46F

-Mayo - 42F.

Per chef, cooler was stocked earlier this morning and all items in prep cooler insert is to be discarded now after breakfast.

Reach in cooler portion PHFs (mayo) are kept until dinner time and then placed in walk in cooler

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

[COS] Eggs, yogurt, and cut melons were VC&D. Cooler power was turned up to maintain temperature

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Sour cream	Right cookline prep cooler	41.00 Fahrenheit	
Pico De Gaillo	Right cooklie prep cooler	40.00 Fahrenheit	
Quat ammonia	3-cop sink	200.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Cut melon	Cookline upright reach in cooler	41.00 Fahrenheit	
Quat ammonia	Bar 3-comp sink	200.00 Fahrenheit	
Chlorine	Upright dishwasher	100.00 Fahrenheit	
Hamburger pattie	Walk in cooler	37.00 Fahrenheit	
Milk	Cookline upright reach in cooler	40.00 Fahrenheit	
Yogurt	Left Cookline prep cooler (insert)	46.00 Fahrenheit	
Ambient temperature	Back prep cooler	38.00 Fahrenheit	
Chicken wings	Walk in cooler	37.00 Fahrenheit	
Mayo	Left Cookline prep cooler (reach in)	42.00 Fahrenheit	
Pooled egg	Left Cookline prep cooler (insert)	44.00 Fahrenheit	
Sausage	Counter top warmer	137.00 Fahrenheit	
Cut melon	Left Cookline prep cooler (insert)	46.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	

Overall Comments:

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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 **12/25/2025**. 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.

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: Charles E Julien
General Manager
Signed On: December 11, 2025