

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 - THE HUB – EMPLOYEE DINING		Site Address 2700 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 12/30/2025		Placard Color & Score GREEN 90		
Program PR0371423 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SANTA CLARA MARRIOTT LII		Inspection Time 13:30 - 14:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By BREANNA EDWARDS				FSC Carlos Villegas 12/10/2027

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	
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	X	
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Hot box measured to have:

- Fried fish at 116F
- White Rice at 132F
- Sausages at 130F
- Brown rice measured to be 144F initially then measured to be 134F after 1 hour.

Salad buffet cooler measured to have:

- Corn at 51F
- Cut tomatoes at 52F
- Shredded cheese at 52F
- Crumbled cheese at 52F
- White dressing at 51F

Per operator she is unsure of which employee stocked unit and when it was last stocked.

[CA] PHFs shall be held at 41°F or below for cold holding or at 135°F or above for hot holding.

[COS] PHFs were VC&D.

Minor Violations

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: 1) Ice scoop observed to be stored inside ice bin with handle directly in contact with consumable ice. [CA] Store scoops such that handles are not in direct contact with food.

2)Some utensils kept in cups out for self service are stored such that food contact side is facing customer. [CA] Store utensils such that handles are facing customers.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
White salad dressing	Salad cooler	51.00 Fahrenheit	
Fried fish	Self service hot holding	136.00 Fahrenheit	
Artichokes	Salad cooler	52.00 Fahrenheit	
White rice	Hot box outside of breakroom	132.00 Fahrenheit	
Cut tomatoes	Salad cooler	52.00 Fahrenheit	
Shredded cheese	Salad cooler	52.00 Fahrenheit	
Brown rice	Hot box outside of breakroom	134.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Milk	2 door reach in cooler	40.00 Fahrenheit	
Clam chowder	Soup well	155.00 Fahrenheit	
Crumbled cheese	Salad cooler	52.00 Fahrenheit	
Fried fish	Hot box outside of breakroom	116.00 Fahrenheit	
Sausages	Rolling warmer	148.00 Fahrenheit	
Beef sandwich	Self service hot holding	141.00 Fahrenheit	
Sausages	Hot box outside of breakroom	130.00 Fahrenheit	
White rice	Self service hot holding	139.00 Fahrenheit	
Corn	Salad cooler	51.00 Fahrenheit	
Hot water	3-comp sink in main kitchen	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 **1/13/2026**. 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.

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: Breanna Edwards
PIC

Signed On: December 30, 2025