

# 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><br>FA0253775 - HILTON SANTA CLARA - EMPLOYEE CAFETERIA          |  | <b>Site Address</b><br>4949 GREAT AMERICA PY, SANTA CLARA, CA 9505 |                                              | <b>Inspection Date</b><br>05/27/2026     |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">92</div> |  |                                           |
| <b>Program</b><br>PR0432251 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                    | <b>Owner Name</b><br>ONTARIO AIRPORT HOTEL C |                                          | <b>Inspection Time</b><br>12:50 - 13:40 |                                                                                                                                                                                                  |  |                                           |
| <b>Inspected By</b><br>THAO HA                                                  |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                       |                                              | <b>Consent By</b><br>SUBASH PANEERSELVAM |                                         |                                                                                                                                                                                                  |  | <b>FSC</b> Subash Paneerselvam<br>2/18/30 |

  

| 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   | S   |
| 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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|                                                                          |                                   |                                                              |                                  |
|--------------------------------------------------------------------------|-----------------------------------|--------------------------------------------------------------|----------------------------------|
| Facility<br>FA0253775 - HILTON SANTA CLARA - EMPLOYEE CAFETERIA          |                                   | Site Address<br>4949 GREAT AMERICA PY, SANTA CLARA, CA 95054 | Inspection Date<br>05/27/2026    |
| Program<br>PR0432251 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                   | Owner Name<br>ONTARIO AIRPORT HOTEL CORP                     | Inspection Time<br>12:50 - 13:40 |
| 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: Cold holding service line measured to have:**

-peeled hard boiled eggs at 50F

-Cheese at 51F

-Roast beef at 50F

-Pasta Salad at 50F

-Cut tomatoes at 50F

*All containers in unit were double stacked inside larger container. Per operator PHFs were stocked for lunch about 1 hour prior.*

*[CA] Keep PHFs at 41F and below for cold holding. Ensure containers of PHFs are stacked directly into cold holding insert and not double stacked. Extra container on outside prevents air cold circulation around PHFs and effective cooling.*

*[COS] All PHFs were moved from double container and measured to be 41F - 42F after 45 minutes.*

### Minor Violations

No minor violations were observed during this inspection.

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item         | Location                 | Measurement       | Comments |
|--------------|--------------------------|-------------------|----------|
| Roast beef   | Cold holding buffet line | 50.00 Fahrenheit  |          |
| Potatoes     | Hot Holding buffet line  | 142.00 Fahrenheit |          |
| Broccoli     | Hot Holding buffet line  | 139.00 Fahrenheit |          |
| Steak        | Hot Holding buffet line  | 154.00 Fahrenheit |          |
| Warm water   | handwash                 | 100.00 Fahrenheit |          |
| Cheese       | Cold holding buffet line | 51.00 Fahrenheit  |          |
| Rinse cycle  | Upright dishwasher       | 160.00 Fahrenheit |          |
| Hot water    | 3-comp sink              | 120.00 Fahrenheit |          |
| Pasta salad  | Cold holding buffet line | 50.00 Fahrenheit  |          |
| Cut tomatoes | Cold holding buffet line | 50.00 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 **6/10/2026**. 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:** Subash Paneerselvam  
Executive Chef

**Signed On:** May 27, 2026