

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 FA0206583 - SONESTA ES SUITES SAN JOSE AIRPORT		Site Address 1602 CRANE CT, SAN JOSE, CA 95112		Inspection Date 07/08/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 76 </div>		
Program PR0304668 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name HPT TRS IHG-2, INC.		Inspection Time 09:55 - 11:25			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By ACE, ERIC, AND MARK				FSC Not Available

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		
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						S
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		X			N
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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
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		X
K49	Permits available		
K58	Placard properly displayed/posted		X

Comments and Observations

Major Violations

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Measured final rinse temperature of dishwasher to be 139F via temperature disk. Chlorine measured 0ppm. Observed dishes/equipment inside the machine, and operator stated the dishwasher was just run 10 minutes prior. PIC stated he believes the dishwasher is a high-temp dishwasher.*

[CA] *When using a dishwasher, dishes must be sanitized using 160F final rinse temperature or 50ppm chlorine.*

[SA] *Dishes shall be sanitized again in the 3-compartment sink. Until the dishwasher is repaired, dishes may be washed and rinsed in the dishwasher, but manually sanitized in the 3-compartment sink with 200ppm quaternary ammonia or 100ppm chlorine.*

Note: *a method of measuring the final rinse temperature of the machine was not available. Confirm that the dishwasher is high-temperature, then obtain a method of measuring the final rinse temperature, such as temperature stickers or a thermometer capable of maintaining the highest temperature reading.*

Minor violation: *Observed light brown mold-like substance on the white panel inside the ice machine. Ice was not in direct contact with the panel.*

[CA] *Keep panel clean.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *A manager's food safety certificate was not available for review. One employee's food handler card was expired.*

[CA] *Obtain valid food safety certificates/food handler cards. Ensure all certificates are stored together at the facility at all times for review.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed a few flies in the kitchen throughout the inspection.*

[CA] *Keep facility clear of flies.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Observed opened bags of food in dry storage area (coconut, sugar) were tied/twisted closed.*

[CA] *After opening bags of food, store them in rigid containers with tight-fitting lids.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *The dishwasher was not able to sanitize dishes at 160F or with 50ppm chlorine.*

[CA] *Repair dishwasher.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

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Inspector Observations: A metal probe thermometer was not readily available upon request.

[CA] Obtain a metal probe thermometer and ensure kitchen staff can easily access it at all times.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Observed two induction cookers were added to the breakfast service area. Per operator, the center island with integrated induction surfaces was replaced, and the two induction cookers were purchased as a replacement.

[CA] Before purchasing and installing any new equipment, submit plans to Plan Check. Submit plans for the induction cookers by 9/8/2025.

Facility must submit for a ventilation exemption and a cooling load calculation/ME statement. Plans must show an existing layout as well as the proposed layout. See Plan Check contact information in the notes below.

K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations: Facility was missing the DEH placard for the gift shop and kitchen.

[CA] Do not remove or obscure placard.

[SA] A new placard was provided for today's inspections.

Note: repeat placard violations will result in a \$298 fine. If the placard is ever lost or damaged, contact the DEH office immediately at (408) 918-3400 to obtain a replacement.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
SOUR CREAM, CHEESE	UPRIGHT REFRIGERATORS	41.00 Fahrenheit	
WARM WATER	HANDSINK, KITCHEN	100.00 Fahrenheit	
CHLORINE	DISHWASHER	0.00 PPM	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
FINAL RINSE TEMPERATURE	DISHWASHER	139.00 Fahrenheit	TEMPERATURE DISK

Overall Comments:

Sonesta ES Suites Kitchen routine inspection. Ensure employees are trained to regularly test the dishwasher.

For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at dehplancheck@deh.sccgov.org or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday.

Due to technical difficulties, this report will be emailed to the facility.

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 **7/22/2025**. 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: Mark Cortez-dy
Front Office Manager

Signed On: July 08, 2025