

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 06/04/2026		Placard Color & Score GREEN 87		
Program PR0301928 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANTA CLARA MARRIOTT LII		Inspection Time 10:50 - 12:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By NELSON RAMIREZ				FSC Nelson Ramirez 09/30/2029

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	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		X
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: Prep cooler next to stove top measured to have:

-Meat loaf at 56F

-Raw hamburger at 49F

Cooler observed to have these items stocked above the fill line of cooler. Other items in cooler measured to be 41F and below (see measured observations)

[CA] Keep PHFs at 41F and below for cold holding. Ensure cooler are not stocked pass fill lines to allow for effective cold holding.

[COS] Per employee all items were just stocked in the last 30 minutes for lunch service.

Extra hamburger meat and meatloaf was relocated to 2 door upright cooler near cookline.

Minor Violations

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

Inspector Observations: Provide 6" splash guard for handwash station connected to prep area at cookline.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Red sauce	First hallway walk in cooler	48.00 Fahrenheit	
Pate	Prep cooler next to cookline	40.00 Fahrenheit	
Raw shrimp	Drawer under grill	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Pooled eggs	Side prep area walk in	43.00 Fahrenheit	Per employee carted in about 30 minutes ago after breakfast service
Sliced cheese	Prep cooler next to cookline	41.00 Fahrenheit	
Milk	4 door server area upright cooler	37.00 Fahrenheit	
half and half	Produce hallway walk in cooler	40.00 Fahrenheit	
Pasta	Drawer under grill	39.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Grilled chicken	Protein walk in cooler	60.00 Fahrenheit	Per employee cooked within the last hour.
Cooked pasta	Protein walk in cooler	40.00 Fahrenheit	
Cooked meat	First hallway walk in cooler	40.00 Fahrenheit	
Cottage cheese	First hallway walk in cooler	40.00 Fahrenheit	
Turkey meat	2 door upright cooler by pizza station Left	40.00 Fahrenheit	
Ambient temperature	Upright warmer middle of cookline	150.00 Fahrenheit	
Raw steak	Protein walk in cooler	40.00 Fahrenheit	
Rinse cycle	Upright dishwasher	160.00 Fahrenheit	
Sausage	2 door rack upright cooler	37.00 Fahrenheit	
Cheese	Produce hallway walk in cooler	40.00 Fahrenheit	
Milk	Coffee maker	39.00 Fahrenheit	
Sausage	Pizza prep cooler	39.00 Fahrenheit	
Milk	1 counter cooler by coffee area by cookline	38.00 Fahrenheit	
Raw beef	2 door upright cooler next to cookline	39.00 Fahrenheit	
Potatoes	2 door upright across from cookline	40.00 Fahrenheit	
Raw hamburger	Prep cooler next to cookline	49.00 Fahrenheit	
Roasted vegetables	Upright warmer end of cookline	148.00 Fahrenheit	
Ambient temeprature	Upright warmer end of cookline	139.00 Fahrenheit	
Meat loaf	Prep cooler next to cookline	56.00 Fahrenheit	
Cut tomatoes	Ice bath at cookline	40.00 Fahrenheit	
Cubed cheese	2 door upright cooler by pizza station Right	41.00 Fahrenheit	
Half and half	under the counter lounge grab n go by entry	37.00 Fahrenheit	
Sour cream	1 door upright cooler across from cookline	41.00 Fahrenheit	
Cheese	Side prep area walk in	41.00 Fahrenheit	
Yogurt	under counter lounge grab n go	38.00 Fahrenheit	
Pooled eggs	Ice bath at cookline	36.00 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 **6/18/2026**. 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: June 04, 2026