

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 FA0207370 - HAYES MANSION - RESTAURANT KITCHEN		Site Address 200 EDENVALE AV, SAN JOSE, CA 95136		Inspection Date 01/30/2026		Placard Color & Score YELLOW 70		
Program PR0306342 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name 200 EDENVALE AVE. HOTEL		Inspection Time 10:20 - 11:40			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By JAVIER				FSC Joshua Macluso 4/26/2026

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				
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		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	X	
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	X	
K34	Warewash facilities: installed/maintained; test strips	X	
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:

Major Violation

Multiple containers of chicken wings were observed at 90F cooling at the back preparation table. A food worker stated that the chicken wings were heated from raw to 140F, and then subsequently cooled starting approximately 40 minutes prior. It was additionally discussed that the current process is to cook the chicken wings up to 140F, subsequently cool, and then cook to above 165F again to serve. Discontinue this practice and cook all foods to their required cooking temperatures.

[CA] Chicken shall be cooked to a minimum internal temperature of 165°F or above. PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Due to the inadequate cooking temperature, the chicken wings were returned to the oven to cook to above 165F.

Minor Violation

Observed containers of food in an ice bath not fully submerged in the bath. Sweet potatoes and cooked vegetables measured at 48F and 47F respectively, at the top of the container and 39F at the bottom of their containers. A food worker stated the containers were filled approximately 1 hour prior.

[CA] PHFs shall be held at 41°F while cold holding.

[COS] The violation was corrected by portioning out the top layer of food to relocate to an operable cooler.

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:

Major Violation

No sanitizer was detected in the final rinse cycle at the low temperature dish machine during active warewashing.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] The violation was corrected by a food worker setting up a quaternary ammonia sanitizer solution in the sink adjacent to the low temperature dish machine to fulfill the warewashing sanitizing step. Other dishes and utensils that were cleaned on this morning were returned to the warewashing area to sanitize.

Minor Violation

Observed an accumulation of grime throughout the nozzle of the soda machine at the bar.

[CA] The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

Minor Violations

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

Inspector Observations:

Observed the paper towel dispenser at the bar to be empty at the time of inspection.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

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

Inspector Observations:

Observed numerous fruit flies throughout the bar area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Observed raw foods in the upright preparation coolers near the cooks line and in the upright freezer stored above ready to eat foods.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Observed an accumulation of grime/grease throughout the sides, between, and at the wheels and casters of equipment throughout the cooks line.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Observed the low temperature dish machine to be leaking and unable to provide sanitizer at the required concentration at the final rinse cycle

[CA] Repair/replace the dish machine so that it is in good repair.

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

Inspector Observations:

Observed a heavy accumulation of grime and debris throughout the floors and walls of the bar.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
WATER	WAREWASHING SINK	120.00 Fahrenheit	
HALF AND HALF	BEVERAGE COOLER	38.00 Fahrenheit	
SLICED CHEESE	PREPARATION LINE COOLER	38.00 Fahrenheit	
YAMS	PREPARATION LINE ICE BATH	39.00 Fahrenheit	
GROUND BEEF	PREPARATION LINE COOLER	40.00 Fahrenheit	
WATER	HAND WASHING SINK	108.00 Fahrenheit	
SLICED TOMATO	PREPARATION LINE ICE BATH	40.00 Fahrenheit	
SANITIZER CONCENTRATION	WAREWASHING SINK	400.00 PPM	QUATERNARY AMMONIA
CHEESE	WALK IN COOLER	41.00 Fahrenheit	

Overall Comments:

This was conducted as a joint inspection with M. Masri, REHS, and J. Lucus, REHS. This report was generated by J. Lucus

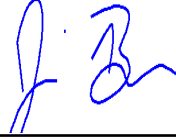
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 2/13/2026. 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: Javier Bravo
Director of Operations
Signed On: January 30, 2026