

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 FA0252528 - COURTYARD BY MARRIOTT-FOOD		Site Address 1480 FALCON DR, MILPITAS, CA 95035		Inspection Date 09/27/2023		Placard Color & Score <div style="background-color: green; color: black; padding: 10px; text-align: center;"> GREEN 85 </div>		
Program PR0367591 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name INNKEEPERS USA/ISLAND H		Inspection Time 09:15 - 10:50			
Inspected By MANDEEP JHAJJ		Inspection Type ROUTINE INSPECTION		Consent By GREG HUBER				FSC CHRISTOPHER POHNDORF 5/4/27

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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			N
K07	Proper hot and cold holding temperatures					X		N
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							
K22	Sewage and wastewater properly disposed							
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	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Front hand sink lacks soap.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] Employee provided bottle soap dispenser for this hand sink.

Hand sink next to cooking area is partially blocked with oil containers in front.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Minor Violations

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

Inspector Observations: Few fruit flies observed in front coffee and bar area.

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

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Accumulation of grease and debris on fryer, wall around cooking area. [CA] Keep hood, cooking equipment and cooking area clean.

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

Inspector Observations: Observed grease and food debris on the floor in cooking area.

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

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HAND SINKS	100.00 Fahrenheit	
MILK	WALK-IN COOLER	40.00 Fahrenheit	
QUAT SANITIZER	3 COMP SINK	200.00 PPM	
FRUITS	FRONT COOLER	45.00 Fahrenheit	
SCRAMBLED EGGS	HOT HOLD KITCHEN	139.00 Fahrenheit	
HIGH TEMP	DISHWASHER	160.00 Fahrenheit	
SANDWICHES	PREP UNIT	40.00 Fahrenheit	
YOGURT	FRONT COOLER	40.00 Fahrenheit	
HOT WATER	3 COMP SINK , PREP SINK	120.00 Fahrenheit	
RAW EGGS	PREP UNIT BACK KITCHEN	40.00 Fahrenheit	
BOILED EGGS	PREP UNIT	40.00 Fahrenheit	
OAT MEAL	WARMER	142.00 Fahrenheit	

Overall Comments:

AS PER GENERAL MANAGER, OWNER NAME NEEDS TO BE CHANGED ON THE REPORT. IT'S SAME OWNERS FROM LONG TIME. TOLD MANAGER THAT I WILL CHECK PLANS AND WILL LET MANAGER KNOW IF COO NEEDS TO BE SUBMITTED OR NOT.

MANAGER : GREG.HUBER@MARRIOTT.COM

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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 **10/11/2023**. 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: GREG HUBER
GENERAL MANAGER

Signed On: September 27, 2023