

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 - PARCEL 104		Site Address 2700 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 12/30/2025	
Program PR0371232 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANTA CLARA MARRIOTT LII		Inspection Time 16:00 - 17:15
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By BREANNA EDWARDS	FSC Carlos Villegas 12/10/2027	

Placard Color & Score
GREEN
92

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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0211922 - PARCEL 104	Site Address 2700 MISSION COLLEGE BL, SANTA CLARA, CA 95054	Inspection Date 12/30/2025
Program PR0371232 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SANTA CLARA MARRIOTT LIMITED P	Inspection Time 16:00 - 17:15
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: 2 door under counter cooler next to front cookline measured to have:

- Eggs at 51F
- Whipped cream at 50F

Long prep cooler across from front cookline measured to have:

- Ricotta at 47F
- Shredded cheese at 46F
- Caesar dressing(top insert portion) at 61F
- Cut tomatoes(top insert portion) at 62F
- Shredded cheese (top insert portion) at 66F
- Burratta at 48F

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

[COS] All PHFs in top insert portion of cooler were VC&D.

Per employees cooler was stocked after breakfast. All PHFs measuring less than 50F were moved into walk in cooler.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

OFFICIAL INSPECTION REPORT

Facility FA0211922 - PARCEL 104	Site Address 2700 MISSION COLLEGE BL, SANTA CLARA, CA 95054	Inspection Date 12/30/2025
Program PR0371232 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SANTA CLARA MARRIOTT LIMITED P	Inspection Time 16:00 - 17:15

Measured Observations

Item	Location	Measurement	Comments
Cut melon	Walk in cooler	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Buratta	Prep cooler across from front cookline (top)	48.00 Fahrenheit	
Shredded cheese	Prep cooler across from front cookline (top)	66.00 Fahrenheit	
Hummus	Walk in cooler	39.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Cut tomatoes	Prep cooler across from front cookline (top)	62.00 Fahrenheit	
Yogurt	Grab n go cooler	40.00 Fahrenheit	
Eggs	Side of front cookline cooler	50.00 Fahrenheit	
Caesar dressing	Prep cooler across from front cookline (top)	61.00 Fahrenheit	
Ricotta	Prep cooler across from front cookline	46.00 Fahrenheit	
Eggs	Upright cooler by service line	40.00 Fahrenheit	
Half and half	Upright cooler by service line	40.00 Fahrenheit	
Fish	Prep cooler across from front cookline	34.00 Fahrenheit	On ice
Clams	Prep cooler across from front cookline	38.00 Fahrenheit	On ice
Shredded cheese	Prep cooler across from front cookline	47.00 Fahrenheit	
shrimp	Prep cooler across from front cookline	29.00 Fahrenheit	Partially frozen
Whipped cream	Side of front cookline cooler	51.00 Fahrenheit	
Milk	Under counter cooler by service area	41.00 Fahrenheit	
Shucked scallops	Prep cooler across from front cookline	40.00 Fahrenheit	On ice

Overall Comments:

REMINDER: *Sponge, palmolive dishsoap, and bowls stacked cover cloth like to dry observed next to handwash sink to the left most of the front kitchen area. No active dishwashing observed at time of inspection. Ensure all dishwashing occurs in 3-comp sink or upright dishwasher in back area.*

NOTE: *Facility is now operating as Petite Chef but still under ownership and management of Marriott per operator.*

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 **1/13/2026**. 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: Breanna Edwards
PIC
Signed On: December 30, 2025