

# 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

|                                                                                  |  |                                                          |                                    |                                       |                                         |                                                                                                                                                                                                  |  |                                           |
|----------------------------------------------------------------------------------|--|----------------------------------------------------------|------------------------------------|---------------------------------------|-----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-------------------------------------------|
| <b>Facility</b><br>FA0202882 - SEVENS - SONESTA SAN JOSE                         |  | <b>Site Address</b><br>777 BELLEW DR, MILPITAS, CA 95035 |                                    | <b>Inspection Date</b><br>11/27/2024  |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">96</div> |  |                                           |
| <b>Program</b><br>PR0303599 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                          | <b>Owner Name</b><br>HPT TRS IHG-2 |                                       | <b>Inspection Time</b><br>09:40 - 11:00 |                                                                                                                                                                                                  |  |                                           |
| <b>Inspected By</b><br>THAO HA                                                   |  | <b>Inspection Type</b><br>ROUTINE INSPECTION             |                                    | <b>Consent By</b><br>LUZVIMINDA REYES |                                         |                                                                                                                                                                                                  |  | <b>FSC</b> Luzviminda Reyes<br>01/16/2028 |

  

| 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  |       |       |        |     |     |     |
| 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                                    |     | X   |
| 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                                                     |     |     |
| 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                                       |                                  |
| K49                                                                       | Permits available                                 |                                  |
| K58                                                                       | Placard properly displayed/posted                 |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

**Inspector Observations: Croissants and danishes observed to be on display for self serve without was sneeze guard.**

**[CA] Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.**

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: Broken vacuum sealer observed in facility. [CA] Ensure all equipment is in working condition or remove from facility. If using vacuum sealer, ensure to acquire approved HACCP plan with the California Department of Public Health prior to use. This Agency can approved standard operating procedures for foods under reduced oxygen for 48 hours or less.**

### Performance-Based Inspection Questions

N/A

### Measured Observations

| Item                    | Location                             | Measurement       | Comments |
|-------------------------|--------------------------------------|-------------------|----------|
| Spanish rice            | Walk in cooler                       | 84.00 Fahrenheit  |          |
| Chili                   | Upright warmer in back               | 154.00 Fahrenheit |          |
| Cut tomatoes            | Cookline prep cooler                 | 40.00 Fahrenheit  |          |
| Ham                     | double sided reach in cooler         | 39.00 Fahrenheit  |          |
| Warm water              | Handwash sink                        | 100.00 Fahrenheit |          |
| Raw sausage             | Walk in cooler                       | 40.00 Fahrenheit  |          |
| Hot water               | Mop sink                             | 120.00 Fahrenheit |          |
| Cheese                  | Small walk in cooler                 | 41.00 Fahrenheit  |          |
| Cheese                  | Cookline prep cooler                 | 41.00 Fahrenheit  |          |
| Beef stew               | Walk in cooler                       | 76.00 Fahrenheit  |          |
| Hot water               | 3-comp sink                          | 120.00 Fahrenheit |          |
| Cooked potatoes         | Walk in cooler                       | 40.00 Fahrenheit  |          |
| Spanish rice            | Upright warmer in back               | 164.00 Fahrenheit |          |
| Breaded chicken         | Cookline prep cooler                 | 40.00 Fahrenheit  |          |
| Raw shrimp              | Cookline prep cooler                 | 40.00 Fahrenheit  |          |
| Quat ammonia            | Sanitizer bucket                     | 200.00 Fahrenheit |          |
| Rinse cycle             | upright dishwasher                   | 160.00 Fahrenheit |          |
| Beef and vegetable soup | Right 1 door upright cookline cooler | 38.00 Fahrenheit  |          |
| Cooked pasta            | Left 1 door upright cookline cooler  | 39.00 Fahrenheit  |          |
| Milk                    | Small walk in cooler                 | 40.00 Fahrenheit  |          |

### Overall Comments:

**NOTE: Link to CDPH Haccp plan website shall be sent to 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 **12/11/2024**. 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: Luzviminda Reyes  
Chef

Signed On: November 27, 2024