

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 FA0202560 - SHERATON SAN JOSE HOTEL - BISTRO		Site Address 1811 BARBER LN, MILPITAS, CA 95035		Inspection Date 09/04/2025		Placard Color & Score GREEN 86		
Program PR0304055 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name 1801 BARBER LANE OWNER		Inspection Time 12:30 - 14:00			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By CARLOS				FSC Alexander Catbagan 11/30/2027

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						S
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						S
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		
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		X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Inoperable paper towel dispensers at hand sinks (paper towels available). Lack of paper towels at bar hand sink. [CA] Repair/replace the automatic paper towel dispenser. Provide paper towels at bar hand sink. [COS]

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Lack of hot/cold running water at hand sink next to 2 comp food prep sink. [CA] Ensure hot/cold running water is available at hand sink at all times. Repair by Monday 9/8. Designate one of the compartments of the 2 compartment sink for hand washing until hot/cold water is available at the hand sink.

Follow-up By
09/08/2025

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 beef stored above ready to eat food in walk in cooler (prepared food). [CA] Store raw meat below ready to eat food.

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: Upright coolers, prep unit measured at ~ 70F at cook line area are inoperable. At time of inspection no food observed inside these units. [CA] Repair/replace refrigeration units immediately.

Note-drop in ice bin noted across cookline is used to hold potentially hazardous food during food service.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Lack of thermometer for dairy/bread walk in cooler. [CA] Provide a thermometer.

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

Inspector Observations: Observed large cracks on the floor throughout kitchen, especially below cooking equipment. Floor in disrepair in walk in cooler in kitchen. [CA] Maintain floors in good repair.

Carpet noted in buffet service area in dining room. [CA] Floors shall be smooth, cleanable and non absorbent.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
macaroni salad	walk in cooler prepared food	38.00 Fahrenheit	
chlorine	dishwasher upright	50.00 Fahrenheit	
quat ammonium	3 comp sink sanitizer dispenser	200.00 PPM	
steak, shelled eggs	walk in cooler prepared food	39.00 Fahrenheit	
ambient	walk in cooler- prepared food	35.00 Fahrenheit	
butter	walk in cooler breakfast/fresh fruit	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water melon cut	walk in cooler breakfast/fresh fruit	35.00 Fahrenheit	
water	hand sink- across cookline and entrance	100.00 Fahrenheit	
ambient	walk in cooler breakfast/fresh fruit	40.00 Fahrenheit	

Overall Comments:

NEW FACILITY NAME: Sheraton San Jose Hotel- Bistro

NEW OWNER: Apex Ventures III, LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 9/1/2025 - 8/31/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 9/4/25*

**Permit condition: None.*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

NOTE: Manager stated kitchen will be going through a remodel. Plan submittal, application + fee(s) are required for any construction or addition of new equipment. Submit plans to: dehweb@deh.sccgov.org, visit www.ehinfo.org for more information re: plan submittal.

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 **9/18/2025**. 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: Carlos Pimentel
Food and Beverage Manager

Signed On: September 04, 2025