

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 - M LOUNGE AND MAIN KITCHEN		Site Address 2700 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 09/09/2025		Placard Color & Score GREEN 84		
Program PR0301928 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SANTA CLARA MARRIOTT LII		Inspection Time 12:30 - 14:40			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By NELSON RAMIREZ				FSC Carlos Villegas 12/10/2027

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						S
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						S
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						S
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		S
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		
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		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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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Program PR0301928 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name SANTA CLARA MARRIOTT LIMITED P	Inspection Time 12:30 - 14:40
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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: Upright dishwasher measured to have less than 160F rinse cycle. Thermometers on unit observed to measure rinse cycle around 120F.

Active dishwashing observed at time of inspection.

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

[COS] Multiple sinks were set up with quat ammonia measuring 200ppm to manually sanitize dishes. Facility may continue using dishwashing to wash and rinse dishes and shall manually sanitize dishes until dishwasher is repaired. Ensure utensils maintain contact with sanitizer solution for at least 1 minute for quat ammonia.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Ice baths at cookline measured to have:

-Cut tomatoes at 44F

-Sliced turkey at 43F

-Hummus at 45F

-Sliced cheese at 45F

Sides of containers observed to not be covered by ice.

Per operator ice bath was stocked after breakfast and before lunch, within the last hour.

[CA] Maintain PHFs at 41F and below for cold holding. Ensure when using ice bath, ice and water level sufficiently cover side of containers of PHFs to temperature.

[COS] PHF containers were pushed into ice.

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

Inspector Observations: Flies observed by dishwashing area.

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

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

Inspector Observations: Thermometer observed to be broken for prep cooler by side prep area. [CA] Repair thermometer or provide an accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Squid ink pasta	Drawer under grill	40.00 Fahrenheit	
Quat ammonia	3-comp sinks	200.00 Fahrenheit	
Milk	under counter cooler M lounge	39.00 Fahrenheit	
Cheese	Bakery walk in cooler	40.00 Fahrenheit	
Suasage	Salad prep cooler	39.00 Fahrenheit	
Cut cherry tomaotes	Produce walk in cooler	40.00 Fahrenheit	
Vodka sauce	Small walk in cooler	40.00 Fahrenheit	
Pinto beans	Back cookline upright cooler	41.00 Fahrenheit	
Steak	Cookline prep cooler	42.00 Fahrenheit	
Yogurt parfait	1 door upright cooler behind cookline	41.00 Fahrenheit	
Custard	Small walk in cooler	40.00 Fahrenheit	
Hummus	Cookline ice bath	45.00 Fahrenheit	
Pinto beans	1 door upright cooler behind cookline	41.00 Fahrenheit	
Sliced cheese	Cookline ice bath	45.00 Fahrenheit	
Manchego cheese	Side of cookline reach in cooler	40.00 Fahrenheit	
Half and half	2 door upright at server area	40.00 Fahrenheit	
Brats	Back of the house upright warmer	149.00 Fahrenheit	
Cooked orzo	Drawer under grill	39.00 Fahrenheit	
Warm water	handwash sinks	100.00 Fahrenheit	
Caesar dressing	Cookline ice bath	41.00 Fahrenheit	
Yogurt	Grab n go M lounge cooler	39.00 Fahrenheit	
Raw salmon	Large walk in cooler	40.00 Fahrenheit	
Pooled eggs	Back cookline prep cooler	41.00 Fahrenheit	
Hot water	3-comp sinks	200.00 Fahrenheit	
Sliced cheese	Produce walk in cooler	41.00 Fahrenheit	
Rinse cycle	dishwasher	120.00 Fahrenheit	
Ricotta cheese	2 door upright cooler behind cookline	39.00 Fahrenheit	
Roasted potatoes	Large walk in cooler	40.00 Fahrenheit	
Pooled eggs	Prep cooler at side prep area	39.00 Fahrenheit	
Cut chicken	Bakery walk in cooler	39.00 Fahrenheit	
Ranch	Cookline ice bath	40.00 Fahrenheit	
Sliced turkey	Cookline ice bath	44.00 Fahrenheit	
Mozzorella cheese	Salad prep cooler	38.00 Fahrenheit	
Cut melon cups	Back cookline prep cooler	49.00 Fahrenheit	observed employee prepping at time of inspeciton
Cut tomatoes	Cookline ice bath	44.00 Fahrenheit	
Raw chicken	Cooler between side prep area and cookline	39.00 Fahrenheit	
Potatoes	Upright warmer at back cookline	156.00 Fahrenheit	
Feta cheese	Cookline prep cooler	1.00 Fahrenheit	

Overall Comments:

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 **9/23/2025**. 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: Nelson Ramirez
Executive Chef

Signed On: September 09, 2025