

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 FA0253775 - HILTON SANTA CLARA - 8TH FLOOR PRIVATE D	Site Address 4949 GREAT AMERICA PY, SANTA CLARA, CA 9505	Inspection Date 05/27/2026
Program PR0432253 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ONTARIO AIRPORT HOTEL C	Inspection Time 13:45 - 14:20
Inspected By THAO HA	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By SUBASH PANEERSELVAM
FSC Subash Paneerselvam 2/18/30		

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Handwash sink in bathroom missing paper towels. Bathroom is currently not in use and facility is currently not in use. [CA] Supply restroom handwash sink with paper towels prior to opening.

Minor Violations

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Restroom is missing toilet paper. [CA] Replace toilet paper in dispenser.

Education

-

Measured Observations

N/A

Overall Comments:

NOTE: Facility is not currently open and has just been finaled by PC. Per operator facility will only open in conjunction with event at hotel.

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 **6/10/2026**. 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: Subash Paneerselvam
Executive Chef

Signed On: May 27, 2026