

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 FA0200215 - DOUBLE TREE BY HILTON CAMPBELL - PRUNEY		Site Address 1995 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 06/08/2026		Placard Color & Score YELLOW 70		
Program PR0304351 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SC3 OPERATOR, LLC		Inspection Time 09:10 - 10:55			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By SEAN HADLEY				FSC Everson Resende Lacerda 12/11/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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	X			
K06	Adequate handwash facilities supplied, accessible		X					N
K07	Proper hot and cold holding temperatures		X					N
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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		
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		X
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *The only hand sink at employee women's restroom did not have liquid soap.*

[CA]: *All hand sinks shall be equipped with hand soap in permanently installed dispensers.*

[COS]: *Employee restocked hand sink with liquid soap.*

Follow-up By 06/11/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: **REPEAT VIOLATION**

MAJOR:

At the breakfast service line, cut cantaloupe measured at 54F, cut honeydew measured at 49F, half and half measured at 50F, yogurt measured at 47F- 50F, and boiled eggs measured at 50F. All food items were placed out approximately 3.2 hours prior to measurement per employee and are usually left out from 6 am - 10 am.

MINOR:

At the grab n go open display case, pre-packaged cured meat measured at 49F, placed in the unit approximately 2 hours prior to measurement per PIC. Ambient temperature measured between 47F - 50F.

[CA]: *All Potentially Hazardous Food shall be cold held at 41F or below.*

[SA]: *Food items time marked to be discarded at 10 am, 4 hours after it was removed from temperature control.*

Pre-packaged cured meat relocated to walk in cooler to cool down.

Time As A Public Health Control guidance provided. Completed and signed TPHC guidance to be provided to Specialist.

Follow-up By 06/11/2026

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employee with gloved hands was preparing food, changed tasks by going to the walk in cooler, and returned to preparing food without removing gloves and washing hands prior.*

[CA]: *Employees shall properly wash hands when changing gloves, when changing tasks, prior to handling food, utensils or equipment, after touching body parts, and when contamination occurs or as required. Employees shall use designated hand sink, soap and disposable paper towels to wash hands.*

[CO]: *Employee removed gloves and washed hands.*

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

Inspector Observations: *Small flies observed at bar area.*

[CA]: *Remove small flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Remove any standing water in facility.*

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: *No sneeze guards or covers provided for self-service food station.*

[CA]: *Food on display shall be protected from contamination by the use of packaging, covers, sneeze guards, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *In the walk in freezer, food containers observed to be stored directly on the floor.*

[CA]: *Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable (ex. Dunnage racks).*

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K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: *REPEAT VIOLATION*

Ambient temperature of grab n go open display case measured between 47F - 50F.

[CA]: All cooling units shall be able to cold hold PHFs at 41F or below. Discontinue use of unit for PHFs until it is working properly. Asses/repair/adjust unit as needed.

Follow-up By 06/11/2026

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility upgraded their 2 comp sink to a 3 comp sink without submitting plans to and getting an approval from DEH Plan Check. 3 comp sink is missing a left drain board.

[CA]: Discussed with person in charge that any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Plan check requirements may be obtained at [www. https://deh.santaclaracounty.gov/](https://deh.santaclaracounty.gov/)

Follow-up By 12/08/2026

Plan Check General and Technical Questions:

Email: dehplancheck@deh.sccgov.org

(408) 918-3400

Facility shall submit plans and complete installation of 3 comp sink by comply by date.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
water	1 comp sink	120.00 Fahrenheit	
chlorine sanitizer	upright dish machine	100.00 PPM	
sausage	prep line cooler	40.00 Fahrenheit	
scrambled egg	self service station	160.00 Fahrenheit	
water	3 comp sink bar	120.00 Fahrenheit	
marinara sauce	walk in cooler	39.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
quat sanitizer	3 comp sink	200.00 PPM	
heavy cream	prep line cooler	38.00 Fahrenheit	
chicken	walk in cooler	40.00 Fahrenheit	
sausage	self service station	157.00 Fahrenheit	
yogurt	2 door reach in	41.00 Fahrenheit	
oatmeal	serlf service station	162.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
quat sanitizer	sanitizer bucket at bar	200.00 PPM	
pasta	prep line cooler	41.00 Fahrenheit	
water	employee women restroom	100.00 Fahrenheit	
milk	2 door reach in	39.00 Fahrenheit	

Overall Comments:

Facility cooks and cools multiple Potentially Hazardous Food per PIC (chicken, marinara sauce, vegetable soup, clam chowder, and sauces such as white sauce for fish and demi glaze sauce for steak). Health permit category to be upgraded to FP 11.

A follow up inspection will be conducted by 06/08/2026 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282/hr, minimum of one hour

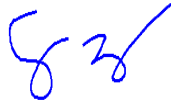
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/22/2026**. 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.

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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: Sean Hadley
General Manager

Signed On: June 08, 2026