

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 FA0290120 - HYATT HOUSE		Site Address 10380 PERIMETER RD, CUPERTINO, CA 95014		Inspection Date 01/09/2026		Placard Color & Score GREEN 89		
Program PR0435092 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name KCR DEVELOPMENT		Inspection Time 08:00 - 09:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By MATT H.				FSC Leonard Anchondo 10/25/28

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			X	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		X			N
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		
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

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: Accumulation of black mold-like substance on nozzle of soda gun located at the bar. [CA] Food contact surfaces shall be properly washed, rinsed, and sanitized frequently and as needed. [COS] The nozzle was removed and properly washed, rinsed, and sanitized by staff.

Minor Violations

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

Inspector Observations: Package of cooked chicken held in the food prep unit insert by the cook line is measured at 49F. Per employee, it was taken out and placed in the unit within the last hour. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Employee relocated the chicken into the reach-in of the prep unit.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Sausage	Warmer - self service	135.00 Fahrenheit	
Sanitizing rinse	high temperature dishwasher	160.00 Fahrenheit	
Scrambled eggs	Warmer - self service	135.00 Fahrenheit	
Ice cream	Reach-in freezer by front desk	1.00 Fahrenheit	
Eggs	Upright reach-in cooler by omelette station	39.00 Fahrenheit	
Ham	Food prep unit insert by omelette station	40.00 Fahrenheit	
Yogurt	Upright reach-in cooler at back of kitchen	38.00 Fahrenheit	
Ham	Reach-in of food prep unit by omelette station	39.00 Fahrenheit	
Cheese	Food prep unit insert by omelette station	41.00 Fahrenheit	
Sausage	Warmer by omelette station	138.00 Fahrenheit	
Rice	Upright reach-in cooler at back of kitchen	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Diced tomatoes	Food prep unit insert by omelette station	40.00 Fahrenheit	
Milk	Upright reach-in cooler by omelette station	38.00 Fahrenheit	
Chicken salad	Reach-in cooler by front desk	35.00 Fahrenheit	
Tofu	Upright reach-in cooler at back of kitchen	38.00 Fahrenheit	
Hot water	Three compartment sink - bar	120.00 Fahrenheit	
Chicken	Food prep unit insert by cook line	49.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Liquid eggs	Food prep unit insert by omelette station	40.00 Fahrenheit	
Ham	Food prep unit insert by cook line	40.00 Fahrenheit	
Cheese	Reach-in of food prep unit by omelette station	40.00 Fahrenheit	
Turkey	Food prep unit insert by cook line	41.00 Fahrenheit	

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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 1/23/2026. 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: Matt H.
PIC
Signed On: January 09, 2026