

# 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

|                                                                                 |  |                                                                   |                                             |                                      |                                         |                                                                                                                                                                                                   |  |                                  |
|---------------------------------------------------------------------------------|--|-------------------------------------------------------------------|---------------------------------------------|--------------------------------------|-----------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|----------------------------------|
| <b>Facility</b><br>FA0275435 - C110 BROCADE PIZZA / PANINI                      |  | <b>Site Address</b><br>4900 MARIE P DEBARTOLO WY, SANTA CLARA, CA |                                             | <b>Inspection Date</b><br>02/08/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 2em; font-weight: bold; text-align: center;">N/A</div> |  |                                  |
| <b>Program</b><br>PR0416204 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                   | <b>Owner Name</b><br>LEVY PREMIUM FOODSERVI |                                      | <b>Inspection Time</b><br>10:50 - 11:10 |                                                                                                                                                                                                   |  |                                  |
| <b>Inspected By</b><br>SUHKREET KAUR                                            |  | <b>Inspection Type</b><br>RISK FACTOR INSPECTION                  |                                             | <b>Consent By</b><br>LEVY TEAM       |                                         |                                                                                                                                                                                                   |  | <b>FSC</b> Laurena J.<br>8/25/27 |

  

| 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  |       |       |        |     |     |     |
| 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  |       |       |        |     |     |     |
| 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                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                   |                                                                  |                                  |
|--------------------------------------------------------------------------|-----------------------------------|------------------------------------------------------------------|----------------------------------|
| Facility<br>FA0275435 - C110 BROCADE PIZZA / PANINI                      |                                   | Site Address<br>4900 MARIE P DEBARTOLO WY, SANTA CLARA, CA 95054 | Inspection Date<br>02/08/2026    |
| Program<br>PR0416204 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                   | Owner Name<br>LEVY PREMIUM FOODSERVICE LIMITED PART              | Inspection Time<br>10:50 - 11:10 |
| K48                                                                      | Plan review                       |                                                                  |                                  |
| K49                                                                      | Permits available                 |                                                                  |                                  |
| K58                                                                      | Placard properly displayed/posted |                                                                  |                                  |

## Comments and Observations

### Major Violations

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

**Inspector Observations: Pizza measured at 47-53F in upright refrigerators. Ambient temperature of both units at 43-44F. Per PIC, refrigerator doors were fixed 10 minutes ago.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] PIC directed employees to moved most of the PHFs from refrigerator to walk in cooler in main kitchen. Only small batch stored in the refrigerators until ambient temperature is 41 or below.**

### Minor Violations

No minor violations were observed during this inspection.

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                | Location                       | Measurement       | Comments                                             |
|---------------------|--------------------------------|-------------------|------------------------------------------------------|
| Water               | Hand wash sink                 | 100.00 Fahrenheit |                                                      |
| Hot dogs            | Two door refrigerator          | 42.00 Fahrenheit  |                                                      |
| Pizza               | Hot holding                    | 147.00 Fahrenheit |                                                      |
| Quaternary ammonium | Sanitizer bucket               | 200.00 PPM        |                                                      |
| Hot dogs            | Hot holding                    | 145.00 Fahrenheit |                                                      |
| Pizza               | Two door/One door refrigerator | 53.00 Fahrenheit  | 47-53F --Moved to large walk in cooler for cool down |

### Overall Comments:

**A risk factor inspection is an inspection focusing on factors known to directly contribute to causing a foodborne illness . Structural issues and good retail practices are not assessed during this inspection.**

**An exit interview was conducted with the operator to address the inspection findings. The OIR was issued to e-mail address that was verified onsite.**

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 **2/22/2026**. 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.

### 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:

Signed On: February 09, 2026

Comment: Report emailed - No signature obtained.