

# 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> FA0275435 - 3121 - PANINI + FRANKS + CHICKEN		<b>Site Address</b> 4900 MARIE P DEBARTOLO WY, SANTA CLARA, CA		<b>Inspection Date</b> 02/08/2026	
<b>Program</b> PR0416230 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			<b>Owner Name</b> LEVY PREMIUM FOODSERVI		<b>Inspection Time</b> 14:00 - 14:20
<b>Inspected By</b> THAO HA	<b>Inspection Type</b> RISK FACTOR INSPECTION	<b>Consent By</b> LEVY TEAM	<b>FSC Exempt</b>		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>N/A</b>

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						
K06 Adequate handwash facilities supplied, accessible			X	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	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		

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<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> 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: Cheese sauce measured to be 127F inside hot box. Other PHFs in box measured to be above 135F. [CA] Keep PHFs at 135F and above. [COS] Cheese sauce was placed into oven to reheat to 165F before returning to hot box.**

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Handwash sink observed to have liquor bottles blocking sink at bar. [CA] Keep handwash sink clear and easily accessible [COS] Bottles were moved.**

K14 - 3 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: Cutting board at burger area observed to have food debris. Per employee cutting boards will be cleaned at end of the night and burger prepped started about 3 hours prior. [CA] Clean and sanitize PHF contact surfaces every 4 hours. [COS] Cutting board was replaced with clean board.**

### Performance-Based Inspection Questions

N/A

### Measured Observations

Item	Location	Measurement	Comments
Warm water	handwash sink	100.00 Fahrenheit	
Cheese sauce	Walk in 1	36.00 Fahrenheit	
Cut tomatotes	Walk in 2	37.00 Fahrenheit	
Tenders	Hot box in the middle	158.00 Fahrenheit	
Cut tomatoes	Prep cooler	39.00 Fahrenheit	
Cheese sauce	Hot box	127.00 Fahrenheit	
Hot dogs	Hot box	169.00 Fahrenheit	
Cha sui	Walk in 1	39.00 Fahrenheit	
Pom juice	Bar reach in cooler	38.00 Fahrenheit	
Cheese	Prep cooler	37.00 Fahrenheit	
quat ammonia	3-comp sink	200.00 Fahrenheit	
Chorizo	Hot box 2	148.00 Fahrenheit	
Hot dogs	Hot box out of oven	193.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
Potatoes	Hot box 2	143.00 Fahrenheit	
Cut melon	Walk in 2	41.00 Fahrenheit	
Rice	Walk in 2	41.00 Fahrenheit	

### 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.**

**Joint Inspection with H. Luu.**

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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



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**Received By:** Report Email No Signature

**Signed On:** February 09, 2026