

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 FA0275435 - C302 - UNITED NORTH MARKET + 3144 – FRAN		Site Address 4900 MARIE P DEBARTOLO WY, SANTA CLARA, CA		Inspection Date 07/09/2025		Placard Color & Score YELLOW 80		
Program PR0416219 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name LEVY PREMIUM FOODSERVI		Inspection Time 17:45 - 19:40			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By LYDIA MAYS				FSC Laurena Johnson 08/25/2027

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						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records		X		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		X
K36	Equipment, utensils, linens: Proper storage and use		X
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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Program PR0416219 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16	Owner Name LEVY PREMIUM FOODSERVICE LIMITED PART	Inspection Time 17:45 - 19:40
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: 2 door prep cooler by right station with Asian inspired fries measured to have:

-Gochujang aoli at 52F

-Pepper jack cheese at 53F

Other PHFs observed to be on ice in prep cooler and measured to be in temperature (see measured observations)

Per SOPs and employee in charge of station, TPHC logs refer to items on service line and items in cooler are for refill for service line.

[CA]

Keep PHFs at 41F and below for cold holding.

[COS]

Per employee cooler was stocked in the last 1-2 hours. PHFs not on ice were moved to walk in cooler.

Follow-up By
08/01/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Per log at pizza station, cheese and pepperoni were placed out at 1:30PM and to be discarded at 5:30PM. Time of observation was pass 6:00PM. Per employee cheese out on ice bath was cheese from log and pizza was made from the same cheese. Cheese measured to be 45F.

[CA] PHFs utilizing time as a public health control (TPHC) shall be discarded within 4 hours from the point in time when food is removed from temperature control. Any foods, dishes, or plates made with PHFs under TPHC shall be discarded at the same time as PHFs and cannot be held for longer.

[COS] Pizza and cheese was VC&D (see VC&D Report).

Follow-up By
08/01/2025

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, 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: Walk in freezer observed to have ice build up around door. [CA] Defrost freezer to remove ice build up and maintain in good condition.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Ice scoop at 3144 stand observed to be stored with handles inside ice. [CA] Store scoops such that handles are not directly in contact with ice.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Noodle salad	walk in cooler	40.00 Fahrenheit	
Pepper Jack cheese	Prep cooler by Asian inspired food station	53.00 Fahrenheit	
Hot dogs	Upright warmer	174.00 Fahrenheit	
Shredded cheese	Ice bath	45.00 Fahrenheit	
Fried chicken	out of fryer	191.00 Fahrenheit	
Cut cherry tomatoes	Prep cooler by Asian inspired food station	39.00 Fahrenheit	PHF was on ice inside prep cooler
Togarashi Aoli	Prep cooler by Asian inspired food station	38.00 Fahrenheit	PHF was on ice inside prep cooler
Hot dogs	walk in cooler	40.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Raw chicken	Walk in cooler	38.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Ranch	Under the counter cooler by chicken station	40.00 Fahrenheit	
Gochujang aoli	Prep cooler by Asian inspired food station	52.00 Fahrenheit	
Hot dogs	Upright warmer for 3144	171.00 Fahrenheit	
Nacho cheese	upright warmer	91.00 Fahrenheit	Per packaging nacho cheese is nonPHF and shelf stable until open

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 7/23/2025. 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: Laurena Johnson
Sanitation Manager

Signed On: July 09, 2025