

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 - 3108 - LINKS + SOFT SERVE		Site Address 4900 MARIE P DEBARTOLO WY, SANTA CLARA, CA		Inspection Date 02/08/2026		Placard Color & Score GREEN N/A		
Program PR0416223 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name LEVY PREMIUM FOODSERVI		Inspection Time 14:00 - 14:25			
Inspected By GUILLERMO VAZQUEZ		Inspection Type RISK FACTOR INSPECTION		Consent By LAURENA J.				FSC Laurena J. 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						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						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records	X						S
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						S
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Hand wash station has a damaged paper towel dispenser at the time of inspection.

[CA] Hand wash stations must be fully operational at all times.

[COS] Paper towel dispenser was fixed at the time of inspection.

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

Inspector Observations: Cooked steak inside of warmer was measured at 126°F at the time of inspection.

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

[SA] All PHFs within the unit were re-heated to 165°F above and new unit will be obtained.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Ambient	Reach ins (4x)	39.00 Fahrenheit	Non-PHFs (drinks)
Sanitizer (Quats)	3-Compartment	200.00 PPM	
Warm water	Hand wash	100.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Sausage	Walk in	39.00 Fahrenheit	
Sanitizer (Quats)	Sanitizer buckets	200.00 PPM	
Chicken strips	Cook line	179.00 Fahrenheit	Final re-heat temperature.
Cheese	Walk in	39.00 Fahrenheit	
Chicken strip	Hot holding (warmer #2)	158.00 Fahrenheit	
Hot water	3-Compartment/prep sinks	120.00 Fahrenheit	
Cooked steak	Hot holding (warmer)	126.00 Fahrenheit	Re-heat to 165°F above.

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.

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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:

Signed On: February 09, 2026