

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 FA0212610 - LEVY @ SC CONVENTION CENTER- MAIN KITC		Site Address 5001 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 03/04/2026		Placard Color & Score GREEN 92		
Program PR0303347 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name LEVY PREMIUM FOODSERVI		Inspection Time 12:25 - 14:20			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JASON DALLING				FSC Eugene Galindo 12/15/2026

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						S
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		
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

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

Inspector Observations: 1) Fried chicken measured to be 131F inside upright warmer on the left. Per operator chicken was reheated within the last 30 minutes and placed into warmer and warmer had not been preheated prior to placing food into container. [CA] Keep PHFs at 135F and above for hot holding. [COS] Chicken was reheated in oven to 165F and then placed on service line for family meal on TPHC.

2)Oatmeal measured to be 44F inside reach in cooler. [CA] Maintain PHFs at 41F and below for cold holding. [COS] Oatmeal was VC&D.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Breakfast burritos from Temp event today observed to be kept at room temperature to offer to employees. Breakfast burritoos were placed out for service about 3.5 hours prior and within 4 hours. Per TPHC policy, breakfast burritoos are to be consumed immediately at 10AM or discarded immediately. [CA] Follow TPHC procedures and ensure PHFs are discarded within 4 hours of entering TPHC. [COS] Burritoos were discarded.

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

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Sliced cheese	2nd left walk in	43.00 Fahrenheit	Per operator used in the last 1 hour to prep sandwiches
Tofu	Back walk in cooler	38.00 Fahrenheit	
Oatmeal	Left walk in cooler	44.00 Fahrenheit	
Cream cake	Employee break room walk in cooler	38.00 Fahrenheit	
Milk	Beverage walk in cooler	41.00 Fahrenheit	
Sliced cheese	2nd right walk in cooler	42.00 Fahrenheit	Used to prep cheese board in the last 1 hour per operator
Salad	Employee break room walk in cooler	39.00 Fahrenheit	
Ambient temperature	right walk in cooler	41.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cheese roasted vegetables	Left walk in cooler	47.00 Fahrenheit	Per operator prepped and cooked today about 3-4 hours prior
Tofu salad	Back walk in freezer	48.00 Fahrenheit	Per operator just prepped in the last 10 minutes and place into freezer to cool immediately
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Tofu	2nd right walk in cooler	40.00 Fahrenheit	
Cut fruit	Left walk in cooler	40.00 Fahrenheit	
Quinoa salad	right walk in cooler	40.00 Fahrenheit	
Raw beef	Back walk in cooler	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Poke salad	Back walk in freezer	47.00 Fahrenheit	Per operator just prepped in the last 10 minutes and place into freezer to cool immediately
Warm wter	Handwash sink	100.00 Fahrenheit	
Ricotta	2nd left walk in	40.00 Fahrenheit	

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 **3/18/2026**. 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: Jason Dalling
Executive Chef

Signed On: March 04, 2026