

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 - LEVI STADIUM - MAIN COMMISSARY KITCHEN		Site Address 4900 MARIE P DEBARTOLO WY, SANTA CLARA, CA		Inspection Date 12/31/2025		Placard Color & Score GREEN 100		
Program PR0415356 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name LEVY PREMIUM FOODSERVI		Inspection Time 14:30 - 15:50			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By LAURENA JOHNSON				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						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						S
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						
K08	Time as a public health control; procedures & records					X		S
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						S
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

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
Pork belly	In large bowl	40.00 Fahrenheit	Per chef, pork belly was cooked and cooled yesterday and was just taken out of walk in cooler too be tossed with sauce and then portioned prior to being placed back into cooler
Cooked beef	Meat walk in cooler	39.00 Fahrenheit	
Chicken	Hot box	153.00 Fahrenheit	
Pot de creme	Bakery walk in cooler	40.00 Fahrenheit	
Cut cantalope	Being assembled into melon plates	42.00 Fahrenheit	
Sliced deli meat	Warehouse walk in cooler	44.00 Fahrenheit	Per label, deli meat was placed into cooler about 20 minutes prior
Rinse cycle	Upright dishwasher	165.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Sliced cheese	Produce cooler	41.00 Fahrenheit	
Raw beef	Counter being sliced	40.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Mediteranean pasta salad	Meat walk in cooler	42.00 Fahrenheit	Per chef, pasta was cooked and cooled down in blast chiller, then seasoning was added and pasta salads were prepped. Per label pasta salad was assembled in the lats hour.
Pearled onions	Meat walk in cooler	44.00 Fahrenheit	Per cooling logs, onions were 166F at about 1.5 hours prior
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Mac Cheese	Hot box	156.00 Fahrenheit	
Raw ground beef	Being prepped	44.00 Fahrenheit	
Sour cream	Produce cooler	41.00 Fahrenheit	
milk	Produce cooler	40.00 Fahrenheit	
Cut honeydew	Being assembled into melon plates	40.00 Fahrenheit	
Cooked pasta	Meat walk in cooler	43.00 Fahrenheit	Per chef, pasta was cooked and cooled down in blast chiller, then seasoning was added and pasta salads were prepped. Per label pasta salad was assembled in the lats hour.
Sliced deli meat	Counter for charcuterie assembly	48.00 Fahrenheit	
Hummus	Produce cooler	41.00 Fahrenheit	
Raw chicken	Meat walk in cooler	38.00 Fahrenheit	
Fried rice	Hot box	137.00 Fahrenheit	

Overall Comments:

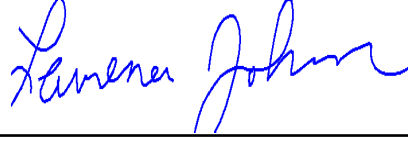
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **1/14/2026**. 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: Laurena Johnsoin
Food Safety Manager
Signed On: December 31, 2025