

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 - C101 CACHE CREEK FIELD CLUB LA PLANCHA		Site Address 4900 MARIE P DEBARTOLO WY, SANTA CLARA, CA		Inspection Date 07/01/2026		Placard Color & Score GREEN 92		
Program PR0416199 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name LEVY PREMIUM FOODSERVI		Inspection Time 15:00 - 15:40			
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						
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						
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							
K14	Food contact surfaces clean, sanitized					X		
K15	Food obtained from approved source							
K16	Compliance with shell stock tags, condition, display					X		
K17	Compliance with Gulf Oyster Regulations					X		
K18	Compliance with variance/ROP/HACCP Plan							
K19	Consumer advisory for raw or undercooked foods							
K20	Licensed health care facilities/schools: prohibited foods not being offered							
K21	Hot and cold water available							
K22	Sewage and wastewater properly disposed							
K23	No rodents, insects, birds, or animals							

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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: MAJOR:

Upright hot box w/glass door measured to have:

-Chicken at 114F

-Potatoes at 108F

-Mac N Cheese at 126F

-Samosa at 123F

Per temp log on unit, all items were above 135F within the last hour and last temps were taken at 2:00PM.

MINOR:

Drawers under grill measured to have:

-Cut tomatoes in salad at 44F.

Other PHFs in drawers measured to be below 41F.

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

[COS]

Samosas were VC&D.

All other out of temperature PHFs were reheated on grill or in oven to reach 165F prior to returning to hot holding.

Cut tomatoes were moved to under counter cooler

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Peppers grilled	2 door under counter cooler right	41.00 Fahrenheit	
Cheese	2 door under counter cooler left	36.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
Potatoes	Hot box upright	108.00 Fahrenheit	
Ambient	Hot box upright	156.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Eggplant	Upright cooler	38.00 Fahrenheit	
Samosa	Hot box upright	123.00 Fahrenheit	
Mac n cheese	Hot box upright	126.00 Fahrenheit	
Shrimp skewers	Drawers under grill	36.00 Fahrenheit	
Cut tomatoes in salad	Drawers under grill	44.00 Fahrenheit	
Zucchini	Upright cooler	41.00 Fahrenheit	
Shrimp	Upright cooler	46.00 Fahrenheit	Per operator prepped in the last hour
Tomatoes cut	2 door under counter cooler right	40.00 Fahrenheit	
Deviled eggs	Upright cooler	51.00 Fahrenheit	Prepped in the last 10 minutes
Brisket	Hot box upright	166.00 Fahrenheit	
Squash cooked	2 door under counter cooler left	41.00 Fahrenheit	
Chicken	Hot box upright	114.00 Fahrenheit	

Overall Comments:

Routine inspection was conducted on site and report was written off site. 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 Kaya A.

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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 7/15/2026. 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: No Signature Obtained
Report Emailed to Facility

Signed On: July 02, 2026