

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 FA0203341 - SHORELINE AMPHITHEATRE - CAFE STAGE LEF		Site Address 1 AMPHITHEATRE PY, MOUNTAIN VIEW, CA 94043		Inspection Date 08/09/2025		Placard Color & Score GREEN 84		
Program PR0303585 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name LEGENDS SPORTS, LLC		Inspection Time 20:45 - 22:00			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By SEAN				FSC Danny Abbruzzese 12/30/2027

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						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						S
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	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		
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		X
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: Measured hamburgers at 112 F, chicken strips at 117 F and hot dogs at 123 F at the cook line warmer.

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

[COS] PHF's placed on TPHC and are to be discarded within 4 hours.

Measured corn and bean mix at 49 F and sour cream at 48 F stored on top of ice at the preparation line.

Measured shredded cheese at 56 F and ranch at 52 F stored at room temperature at the wrap station.

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

[COS] PHF's placed within ice baths to be cooled to and held at 41 F or below.

Minor Violations

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed a leak from the grease trap at the three compartment warewashing sink.

[CA] Repair grease trap drain line. Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

Follow-up By 08/14/2025

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed old rodent droppings below shelves within the dry storage room, below unused equipment in the chest freezer room and within cabinets in the unused previous sushi section.

[CA] Clean and sanitize area of old droppings.

Follow-up By 08/14/2025

A follow-up inspection will be conducted. If evidence of vermin is observed during the follow-up inspection, further enforcement actions may be forthcoming.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed clutter, garbage and unused equipment behind the facility.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Observed gaps of larger than 1/4 inch below entry doors into the kitchen.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
warm water	hand wash sink	100.00 Fahrenheit	
shredded beef	warmer	168.00 Fahrenheit	
chicken strip	warmer	121.00 Fahrenheit	
chicken strip	fryer	194.00 Fahrenheit	
hot dog	upright warmer	153.00 Fahrenheit	
corn and bean mix	walk in fridge	39.00 Fahrenheit	
chicken wrap	prep counter	73.00 Fahrenheit	
corn and bean mix	prep fridge	37.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
shredded chicken	warmer	157.00 Fahrenheit	
lactic acid sanitizer	3 comp sink	700.00 PPM	
hamburger	warmer	114.00 Fahrenheit	
corn and bean mix	prep line	48.00 Fahrenheit	

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Overall Comments:

A follow up inspection will be conducted on 8/14/2025.

The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours and \$645/hr during non business hours upon availability. Failure to comply may result in enforcement action.

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 **8/23/2025**. 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: Sean Wall
General Manager
Signed On: August 09, 2025