

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 02/05/2026		Placard Color & Score GREEN 89		
Program PR0415356 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name LEVY PREMIUM FOODSERVI		Inspection Time 11:30 - 13:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By LAURENA J.				FSC

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						S
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: MAJOR: Grilled chicken sausage labeled for previous day at 8:00AM measured to be 47F - 49F. Grilled beef sausage labeled with same date and time measured to be 42F -43F. Per employee both items were moved in and out of cooler recently for count and reorganization. Tomato and cucumber salad observed to have been dated for today about 1 hour prior and put into cooler during inspection measured to be 45F. No cooling log available at time of inspection. Cooler measured to have ambient temperature of 39F and other PHFs measured to be 41F and below. [CA] Cool PHFs from 135F to 41F within 6 hours after heating or cooking of food. [COS] Chicken sausages were VC&D.

MINOR:

1) Char sui pork measured to be 90. Per labeled pork was made about 1 hour 15 minutes prior. Beef sausages measured to be 89F and was done cooking 45 minutes prior per cooling log. PHFs were on speed rack at room temperature. Per employee PHFs are waiting for blast chiller. [CA] Place PHFs inside walk in cooler to ensure that PHFs are cooled from 135F to 70F within 2 hours. Ensure PHFs are actively cooling while waiting for blast chiller. [COS] Pork was moved to walk in cooler and then the blast chiller 20 minutes afterwards. Beef sausage was moved into walk in cooler

Minor Violations

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

Inspector Observations: 2 handwash sinks near warewash sink missing paper towels or soap. 3rd sink available near warewash sink. [CA] Keep all handwash sinks fully stocked at all times. [COS] Sinks were restocked with soap and paper towels.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Tomato cucumber salad	Front walk in cooler	43.00 Fahrenheit	Observed employees prepping salad and placing back into walk in cooler
Milk	Right cookline walk in cooler	38.00 Fahrenheit	
Rinse cycle	Conveyor dishwasher	160.00 Fahrenheit	
Pico De gallo	Left cookline walk in cooler	38.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Hot dog tray	Ware house walk in cooler	39.00 Fahrenheit	
Spicy aoli	Front walk in cooler	39.00 Fahrenheit	
Cheese	Left cookline walk in cooler	38.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Raw beef	Front walk in cooler	38.00 Fahrenheit	
Roast beef	Right cookline walk in cooler	38.00 Fahrenheit	
Beef sausage	Front walk in cooler	43.00 Fahrenheit	Per operator sausage was taken in and out to organize walk in cooler today
Cheese plate	Ware house walk in cooler	38.00 Fahrenheit	
Chicken sausage	Front walk in cooler	49.00 Fahrenheit	
Cream	Bakery walk in cooler	38.00 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 2/19/2026. 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 Johnson
Food Safety Supervisor

Signed On: February 05, 2026