

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 - MISSION C		Site Address 5001 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 03/04/2026	
Program PR0392961 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LEVY PREMIUM FOODSERVI		Inspection Time 11:40 - 12:20
Inspected By THAO HA		Inspection Type RISK FACTOR ASSESSMENT/STRUC		Consent By JASON DALLING	
FSC Exempt					

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Facility measured to have hot water at 120F at 3-comp sink. Hot water is available in building at PR0303347. [CA] Facility shall have hot running water at 100-108F at handwash sinks or 120F and above at 3-compartment sinks. [SA] Facility currently no in operation. Provide hot water and send photo to inspector by 04/04/2026

Follow-up By
04/04/2026

Minor Violations

No minor violations were observed during this inspection.

Education

K02S - Communicable disease; reporting/restriction/exclusion

K07S - Proper hot and cold holding temperatures

K14S - Food contact surfaces clean, sanitized

Measured Observations

Item	Location	Measurement	Comments
Bagged beer cheese	Walk in cooler	39.00 Fahrenheit	
Chicken	Walk in freezer	3.00 Fahrenheit	
Bagged Mac N Cheese	Walk in cooler	39.00 Fahrenheit	

Overall Comments:

Facility kitchen has been closed since 2020 and is only currently using walk in coolers for storage for main commissary kitchen. Facility only observed to have prepackaged foods inside coolers. Facility hood observed to have regular service. Hood not active at time of inspection. Ensure hoods are fully functional prior to operation.

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