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	Site Address	Inspection Date
FA0275435 - SOUTH TROPHY BEER/WINE BAR - LEVEL 500	4900 MARIE P DEBARTOLO WY, SANTA CLARA, CA	06/19/2026
Program	**Owner Name**	**Inspection Time**
PR0416289 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	LEVY PREMIUM FOODSERVI	17:45 - 18:10

Inspected By	Inspection Type	Consent By	FSC
TRAVIS KETCHU	RISK FACTOR ASSESSMENT/STRUC	LAURENA JOHNSON	Laurena Johnson 08/25/2027

Placard Color & Score

N/A

N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: The 2 door under counter fridge gasket is in disrepair.

[CA] Repair door gasket and maintain in good repair.

Education

K02S - Communicable disease; reporting/restriction/exclusion

K05S - Hands clean/properly washed/gloves used properly

Measured Observations

Item	Location	Measurement	Comments
hot water	3 comp sink	120.00 Fahrenheit	
ambinet temp	reach in fridge	39.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	

Overall Comments:

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

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 **7/3/2026**.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 was obtained.

Signed On: June 22, 2026