

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 - SOUTH TROPHY FINISHING KITCHEN - LEVEL 5		Site Address 4900 MARIE P DEBARTOLO WY, SANTA CLARA, CA		Inspection Date 02/08/2026		Placard Color & Score GREEN N/A		
Program PR0416255 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name LEVY PREMIUM FOODSERVI		Inspection Time 09:50 - 10:15			
Inspected By GABRIEL GONZALEZ		Inspection Type RISK FACTOR INSPECTION		Consent By LEVY TEAM				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						
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						
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						S
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		S
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		
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

No major violations were observed during this inspection.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
QUAT	3 COMPARTMENT SINK	200.00 PPM	
WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
BEEF PATTY	WALK IN FREEZER	-2.00 Fahrenheit	INFRARED
PORK BELLY MAC CHEESE	WALK IN FRIDGE	39.00 Fahrenheit	
MAC CHEESE	WALK IN FRIDGE	41.00 Fahrenheit	
HOT DOGS	REACH IN FRIDGE	44.00 Fahrenheit	PORTIONED WITHIN PAST HOUR
BRISKET	2 DR HOT HOLD	153.00 Fahrenheit	
WATER	PREP SINK	121.00 Fahrenheit	
SAUSAGE AND ONION	HOT HOLD UNIT	135.00 Fahrenheit	
CRAB SALAD IN SANDWICH	WALK IN FRIDGE BY PREP SINK	37.00 Fahrenheit	
MASHED POTATO	HOT HOLDING UNIT	150.00 Fahrenheit	
WATER	HANDSINK	105.00 Fahrenheit	
QUAT	SANIBUCKET COOKLINE	200.00 PPM	
BEETS	REACH IN FRIDGE	52.00 Fahrenheit	USED FOR SALAD PREP WITHIN PAST HOUR. RELOCATED TO WALK IN FRIDGE.
HOT DOG	WALK IN FRIDGE	39.00 Fahrenheit	
SOUR CREAM	REACH IN FRIDGE	41.00 Fahrenheit	SAME UNIT AS BEETS AND HOT DOGS
COOKED SQUASH	WALK IN FRIDGE BY PREP SINK	41.00 Fahrenheit	
BRISKET	HOT HOLDING UNIT	157.00 Fahrenheit	

Overall Comments:

A risk factor inspection is an inspection focusing on factors known to directly contribute to causing a foodborne illness.

Structural issues and good retail practices are not assessed during this inspection.

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 Henry Luu.

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 **2/22/2026**. 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.

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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:

Signed On: February 09, 2026

Comment: Report emailed - No signature obtained.