

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 - C510 OWNER'S CLUB SPORTS		Site Address 4900 MARIE P DEBARTOLO WY, SANTA CLARA, CA		Inspection Date 02/08/2026		Placard Color & Score GREEN N/A		
Program PR0416250 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name LEVY PREMIUM FOODSERVI		Inspection Time 10:50 - 11:20			
Inspected By GABRIEL GONZALEZ		Inspection Type RISK FACTOR INSPECTION		Consent By LEVY TEAM				FSC Laurena J. 8/25/27

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		S
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				N
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

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Lack of consumer advisory for hangar steak. Hangar steak was cooked to 119F per log, and as per chef, it is cooked medium rare.

[CA]Provide a written consumer advisory, which consists of both disclosure AND reminder statements, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.

'Disclosure' means a written statement that clearly includes either of the following:

- (1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)." And/or,
- (2) Identification of the animal-derived foods marked by an asterisk * denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

'Reminder' means a written statement that identifies the animal-derived foods by an asterisk * that denotes a footnote that includes either of the following disclosure statements:

- (1) ""Written information regarding the safety of these food items is available upon request."" And/or,
- (2) ""Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.""

Note, this steak is on TPHC and time begins upon removal from temperature control for cooking, as it does not reach 145F during cooking. Discussed with chef that although steak may happen reach 145F during a hot holding step, reaching a kill temperature during holding is not the intention of hot holding. The consumer advisory must be provided as the steak could be served before reaching a kill temperature.

Performance-Based Inspection Questions

Needs Improvement - Consumer advisory for raw or undercooked foods.

Measured Observations

Item	Location	Measurement	Comments
GARLIC IN OIL	2 DOOR PREP FRIDGE	35.00 Fahrenheit	
AU POIRVE	HOT WATER BATH	138.00 Fahrenheit	
BEEF	HOT CABINET	136.00 Fahrenheit	
CHICKEN STRIP	HOT HOLD CONTAINER	145.00 Fahrenheit	
SRTEAK	HOT CABINET	145.00 Fahrenheit	
QUAT	SANIBUCKET	200.00 PPM	
CHICKEN WINGS	HOT HOLD CONTAINER	141.00 Fahrenheit	
PORK	OVEN	166.00 Fahrenheit	REHEATING
COOKED BRISKET	WALK IN FRIDGE	40.00 Fahrenheit	
WATER	3 COMPARTMENT SINK	123.00 Fahrenheit	
WATER	PREP SINK	123.00 Fahrenheit	
BEEF FOR TACOS	STEAMER	200.00 Fahrenheit	REHEATING
QUAT	SANIBUCKET	200.00 PPM	
BRISKET	HOT CABINET	150.00 Fahrenheit	
WATER	HANDSINK	110.00 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

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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 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.

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.