

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 - C416 - 501 MAIN BAR		Site Address 4900 MARIE P DEBARTOLO WY, SANTA CLARA, CA		Inspection Date 02/05/2026	
Program PR0416244 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12			Owner Name LEVY PREMIUM FOODSERVI		Inspection Time 14:30 - 15:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By LAURENA J.		FSC Laurena J. 8/25/27	

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Perishable juice within prep table was measured at 58°F at the time of inspection.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] All perishable juices were VCD at the time of inspection. VCD form was provided.

Minor Violations

No minor violations were observed during this inspection.

Education

K01S - Demonstration of knowledge; food manager certification

K06S - Adequate handwash facilities: supplied or accessible

K14S - Food contact surfaces clean, sanitized

Measured Observations

Item	Location	Measurement	Comments
Juices	Under counter refrigeration #3	39.00 Fahrenheit	
Hot water	3-Compartment	120.00 Fahrenheit	
Persian Pomegranate	Under counter refrigeration	58.00 Fahrenheit	VCD.
Warm water	Hand wash	100.00 Fahrenheit	
Ambient	Under counter refrigeration #2	39.00 Fahrenheit	

Overall Comments:

Facility was not operating at the time of inspection.

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 J.
Sanitation Manager
Signed On: February 05, 2026