

# 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

|                                                                                 |                                              |                                                                   |                                             |                                      |                                         |
|---------------------------------------------------------------------------------|----------------------------------------------|-------------------------------------------------------------------|---------------------------------------------|--------------------------------------|-----------------------------------------|
| <b>Facility</b><br>FA0275435 - PRESS LEVEL PANTRY/BUFFET - SOUTH-LEVE           |                                              | <b>Site Address</b><br>4900 MARIE P DEBARTOLO WY, SANTA CLARA, CA |                                             | <b>Inspection Date</b><br>10/19/2025 |                                         |
| <b>Program</b><br>PR0416277 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                              |                                                                   | <b>Owner Name</b><br>LEVY PREMIUM FOODSERVI |                                      | <b>Inspection Time</b><br>14:10 - 15:10 |
| <b>Inspected By</b><br>THAO HA                                                  | <b>Inspection Type</b><br>ROUTINE INSPECTION | <b>Consent By</b><br>LAURENA JOHNSON                              | <b>FSC</b> Laurena Johnson<br>08/25/2027    |                                      |                                         |

**Placard Color & Score**  
GREEN  
90

| RISK FACTORS AND INTERVENTIONS |                                                                             |   |   |  |   | OUT |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|---|---|--|---|-----|-------|--------|-----|-----|-----|
|                                |                                                                             |   |   |  |   | IN  | 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 |  | X |     |       |        |     |     |     |
| K09                            | Proper cooling methods                                                      |   |   |  |   |     |       |        |     | X   |     |
| K10                            | Proper cooking time & temperatures                                          |   |   |  |   |     |       |        |     | X   |     |
| K11                            | Proper reheating procedures for hot holding                                 | X |   |  |   |     |       |        |     |     |     |
| 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                                    |  |  |  |  |  |  |  |  | X   |     |
| 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                                      |  |  |  |  |  |  |  |  |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                   |                                                                  |                                  |
|--------------------------------------------------------------------------|-----------------------------------|------------------------------------------------------------------|----------------------------------|
| Facility<br>FA0275435 - PRESS LEVEL PANTRY/BUFFET - SOUTH-LEVE           |                                   | Site Address<br>4900 MARIE P DEBARTOLO WY, SANTA CLARA, CA 95054 | Inspection Date<br>10/19/2025    |
| Program<br>PR0416277 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                   | Owner Name<br>LEVY PREMIUM FOODSERVICE LIMITED PART              | Inspection Time<br>14:10 - 15:10 |
| K48                                                                      | Plan review                       |                                                                  |                                  |
| K49                                                                      | Permits available                 |                                                                  |                                  |
| K58                                                                      | Placard properly displayed/posted |                                                                  |                                  |

## Comments and Observations

### Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations:** *TPHC log for cold and hot holding service line at side buffet observed to be empty. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] PHFs at hot holding line had temperature taken and time retroactively filled out and trays of empty PHFs were discarded and new PHFs from hot box was added to temperature log. PHFs on cold holding line was retroactively time labeled for 3 hours prior.*

### Minor Violations

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

**Inspector Observations:** *Salsas, condiments, and some snack mix out for self service observed to not be missing sneeze guards or protection. [CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.*

### Performance-Based Inspection Questions

N/A

### Measured Observations

| Item            | Location                 | Measurement       | Comments |
|-----------------|--------------------------|-------------------|----------|
| Roasted carrots | Side buffet line hot box | 140.00 Fahrenheit |          |
| Roasted carrots | Side buffet line         | 137.00 Fahrenheit |          |
| Mashed squash   | Side buffet line         | 167.00 Fahrenheit |          |
| Roasted carrots | Back kitchen Hot box     | 139.00 Fahrenheit |          |
| Short ribs      | Hot box at island buffet | 160.00 Fahrenheit |          |
| Chicken         | Back kitchen Hot box     | 159.00 Fahrenheit |          |
| Hot dog         | Side buffet line hot box | 136.00 Fahrenheit |          |
| Cut melon       | Cold holding line        | 40.00 Fahrenheit  |          |
| Hot water       | 3-comp sink              | 120.00 Fahrenheit |          |
| Hot dog         | Walk in cooler           | 40.00 Fahrenheit  |          |
| Quat ammonia    | 3-comp sink              | 200.00 Fahrenheit |          |
| Quat ammonia    | sanitizer bucket         | 200.00 Fahrenheit |          |
| Hot dog         | Reheated out of oven     | 0.00 Fahrenheit   |          |
| Warm water      | handwash sink            | 100.00 Fahrenheit |          |
| Chicken         | Side buffet line         | 147.00 Fahrenheit |          |
| Chicken         | Side buffet line hot box | 138.00 Fahrenheit |          |

### Overall Comments:

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 **11/2/2025**. 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:** Laurena Johnson  
Area Sanitarian

**Signed On:** October 19, 2025