

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 - LEVI STADIUM - MAIN COMMISSARY KITCHEN		Site Address 4900 MARIE P DEBARTOLO WY, SANTA CLARA, CA		Inspection Date 09/28/2025		Placard Color & Score GREEN 92		
Program PR0415356 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name LEVY PREMIUM FOODSERVI		Inspection Time 10:45 - 11:50			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By TOUSSAINT POTTER				FSC Laurena Johnson 08/25/2027

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					
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		
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Gravy in walk in cooler measured to be 60F-61F. Label stated gravy was made yesterday at around 4 PM.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Gravy was VC&D.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Warm water	handwash sink	100.00 Fahrenheit	
Raw pork	Catering walk in cooler	41.00 Fahrenheit	
Brown gravy	Walk in cooler by dishwashing area	61.00 Fahrenheit	
Crab salad	Large walk in cooler	38.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cheese block	Catering walk in cooler	40.00 Fahrenheit	
Beans	Upright warmer	136.00 Fahrenheit	
Soup	Upright warmer	140.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Ribs	Walk in cooler by dishwashing area	39.00 Fahrenheit	
Cream	Pastry walk in cooler	41.00 Fahrenheit	
Blue cheese	Walk in cooler between cookline and pastry area	39.00 Fahrenheit	
Rinse cycle	Upright dishwasher	160.00 Fahrenheit	
Cut fruit	Walk in cooler between cookline and pastry area	38.00 Fahrenheit	
Cheese block	Large walk in cooler	39.00 Fahrenheit	
Rice	Upright warmer	138.00 Fahrenheit	
Lemon curd	Pastry walk in cooler	40.00 Fahrenheit	
Beer demi glaze	Walk in cooler by dishwashing area	39.00 Fahrenheit	
Cooked pasta	Walk in cooler by dishwashing area	40.00 Fahrenheit	
Ranch	Walk in cooler between cookline and pastry area	39.00 Fahrenheit	
Cooked beef	Catering walk in cooler	40.00 Fahrenheit	
Beans	Reheated from oven	186.00 Fahrenheit	

Overall Comments:

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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 **10/12/2025**. 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.

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: Toussaint Potter
Area Chef

Signed On: September 28, 2025