

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 - C103 CACHE CREEK FIELD CLUB SPORTS		Site Address 4900 MARIE P DEBARTOLO WY, SANTA CLARA, CA		Inspection Date 07/01/2026		Placard Color & Score GREEN 94		
Program PR0416201 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name LEVY PREMIUM FOODSERVI		Inspection Time 15:45 - 16:15			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By LAURENA JOHNSON				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	X			
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X	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							
K14	Food contact surfaces clean, sanitized					X		
K15	Food obtained from approved source							
K16	Compliance with shell stock tags, condition, display					X		
K17	Compliance with Gulf Oyster Regulations					X		
K18	Compliance with variance/ROP/HACCP Plan							
K19	Consumer advisory for raw or undercooked foods							
K20	Licensed health care facilities/schools: prohibited foods not being offered							
K21	Hot and cold water available							
K22	Sewage and wastewater properly disposed							
K23	No rodents, insects, birds, or animals							

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

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee observed to be washing hands with gloves on. [CA] Wash bare hands with soap and warm water. Wash hands properly prior to donning new gloves. [COS] Employee removed gloves, washed hands properly, and then donned new gloves.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Prep cooler by grill measured to have:

- Ambient of 46F
- Garlic in oil at 46F
- Cheese at 46F
- Chimichurri 46F
- Avocado crema at 44F
- Dressing at 46F

Per logs temperature was taken about 2 hours prior and were under 41F.

[CA] Keep PHFs at 41F and below for cold holding.

[COS] All PHFs in under the counter compartment were moved to another refrigerator.

All PHFs in the insert compartment were placed on ice bath for use.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Dressing	Prep cooler	46.00 Fahrenheit	
Chimichurri	Prep cooler	46.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
Ambient temperature	Prep cooler	46.00 Fahrenheit	
Fruit	Walk in cooler	35.00 Fahrenheit	
Dressing	Walk in cooler	36.00 Fahrenheit	
Avocado Crema	Prep cooler	44.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Garlic Oil	Prep cooler	46.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Mac n cheese	Walk in cooler	31.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cheese	Prep cooler	46.00 Fahrenheit	

Overall Comments:

Routine inspection was conducted on site and report was written off site. 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 Kaya A.

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 **7/15/2026**. 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: No Signature Obtained
Reports Emailed to Facility

Signed On: July 02, 2026