

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 FA0300253 - TOPGOLF USA PIN HIGH LLC - 2ND FLOOR - KIT		Site Address 10 TOPGOLF DR, SAN JOSE, CA 95002		Inspection Date 12/29/2025	
Program PR0440828 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TOPGOLF USA INC		Inspection Time 11:10 - 12:40
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By JESSE S.	FSC Jesse Samaniego 06/18/2028	

Placard Color & Score

YELLOW

84

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						S
K04 Proper eating, tasting, drinking, tobacco use	X						S
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures		X		X			S
K11 Proper reheating procedures for hot holding		X		X			
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized	X						S
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

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations: One of the four cooked chicken katsu pieces measured between 155F to 167F. Chicken was just removed from the deep fryer and was in the process of being plated.

Follow-up By
12/31/2025

Cooked chicken breast measured between 160F to 163F. Chicken was just removed from the deep fryer and per employee was ready to be served.

Employee's thermometer was calibrated using an ice slurry and had measured at 34F.

[CA] Chicken shall be cooked to a minimum internal temperature of 165°F or above.

[COS] Instructed employee to continue the cooking the chicken in the fryer.

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: Container of corn cheese dip maintained on the hot holding unit at the cook line measured between 113F to 133F. Kitchen employee stated that the corn dip is received cold and should not have been reheated at the hot holding unit.

Follow-up By
12/31/2025

[CA] RTE food from commercially processed, hermetically sealed container may be reheated to >135°F for hot holding.

[COS] Corn cheese dip was reheated at the stove top to 167F prior to being returned to the hot holding unit.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Milk	Reach-in refrigerator	41.00 Fahrenheit	Server station
Sanitizing bucket	Server station	300.00 PPM	Quaternary ammonia
Hot water	Three-compartment sink - Bar	120.00 Fahrenheit	
Raw burger patty	Drawer refrigerator - cook line	39.00 Fahrenheit	
Cooked chicken wings	Upright refrigerator	40.00 Fahrenheit	
Surface temperature	High temperature dish machine	166.90 Fahrenheit	DishTemp - washer at corner for plastic cups and cutlery.
Cooked sliced mushrooms	Food preparation refrigerator	40.00 Fahrenheit	
Cooked portioned ancho marinated chicken	Walk-in refrigerator	40.00 Fahrenheit	
Raw chicken tenders	Chicken preparation station	41.00 Fahrenheit	
Raw shelled eggs	Drawer refrigerator - cook line	40.00 Fahrenheit	
Pico de gallo	Food preparation refrigerator	41.00 Fahrenheit	
Surface temperature	High temperature dish machine	160.40 Fahrenheit	DishTemp - main washer
Buffalo chicken dip	Walk-in refrigerator	39.00 Fahrenheit	
Cooked portioned pulled pork	Walk-in refrigerator	39.00 Fahrenheit	
Marinara sauce	Pizza preparation refrigerator	38.00 Fahrenheit	
Caramelized onions	Food preparation refrigerator	40.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink - bar	300.00 PPM	
Shredded mozzarella cheese	Pizza preparation refrigerator	40.00 Fahrenheit	
Buffalo chicken dip	Food preparation refrigerator	40.00 Fahrenheit	
Fruit salad	Walk-in refrigerator	38.00 Fahrenheit	Cut watermelon, cantaloupe
Warm water	Hand wash sinks - kitchen, bar, server station	100.00 Fahrenheit	
Raw chicken breast	Drawer refrigerator - cook line	39.00 Fahrenheit	
Sliced tomatoes	Food preparation refrigerator	41.00 Fahrenheit	
Cooked portioned beef brisket	Walk-in refrigerator	39.00 Fahrenheit	
Raw shrimp	Drawer refrigerator - cook line	40.00 Fahrenheit	
Jalapeno pepper dip	Food preparation refrigerator	40.00 Fahrenheit	
Remoulade	Walk-in refrigerator	39.00 Fahrenheit	

Overall Comments:

- **Two or more major violations were observed during the routine inspection.**
- **A follow-up inspection will be conducted to verify compliance of all major violations.**
- **Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.**
- **The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.**

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 1/12/2026. 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: Jesse S.
Director of Operations

Signed On: December 29, 2025