

# 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 - 1ST FLR KITCHEN. ST	Site Address 10 TOPGOLF DR, SAN JOSE, CA 95002	Inspection Date 05/20/2025
Program PR0440826 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TOPGOLF USA INC	Inspection Time 11:10 - 11:20
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By JIM

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

N/A

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

*1st floor kitchen and beverage station.*

*This was a follow-up to the 5/19/25 inspections regarding a sewage backup incident that occurred 5/18/25 (See CO0156878).*

*- The facility had submitted via email written documentation of how the affected areas and equipment were properly cleaned and sanitized with ECOLAB OASIS MULTI-QUAT SANITIZER, 200PPM last night (all floors and equipment in kitchens, bars, restrooms, beverage prep rooms, hallways, furniture).*

*- During today's site visit, the previously affected areas (kitchens, restrooms, bar area, beverage prep rooms, BIB room) were inspected. No evidence of contamination or sewage backup was observed.*

*- The previously closed facilities (1st and 2nd floor kitchens, 1st floor bar) were re-opened and are permitted to operate.*

*\*\*\*All bars/beverage rooms are conditionally allowed to operate, but only prepackaged beverages are permitted. The facility is not permitted to use any drink/beverage dispensing equipment until they provide this Agency a statement from the BIB vendor/manufacture confirming that no contamination could have been inside the pipes/tubing/beverage containment, that the equipment can prevent seepage even after being in contact with sanitizer, and that line replacement is not required.\*\*\**

*DEH will follow-up with a request for a meeting with the facility manager and a letter will be provided in the coming days.*

*FACILITY PERMITTED TO RESUME FOOD AND BAR OPERATIONS UNDER THE CONDITION OUTLINED ABOVE. Consulted supervisor M. Huato.*

*Due to technical difficulties, this report will be emailed to the facility.*

### **FACILITY RE-OPENED / PERMIT REINSTATED**

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 **6/3/2025**. 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



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**Received By:** Jim Venezia  
Director of Operations

**Signed On:** May 20, 2025