

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 - 3RD FL INSIDE B		Site Address 10 TOPGOLF DR, SAN JOSE, CA 95002	Inspection Date 05/19/2025
Program PR0440831 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name TOPGOLF USA INC	Inspection Time 16:00 - 16:05
Inspected By MINDY NGUYEN	Inspection Type LIMITED INSPECTION	Consent By JIM	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

3rd floor inside bar, beverage stations, walk-ins.

Conducted a site investigation today, May 19, 2025. Per PIC Jim, Director of Operations, there was a backup at 8:30pm last night. Plumbers were called and unclogged the line, but wastewater affected multiple areas, including parts of kitchen areas and the beverage storage room which supplies beverages to all bars and beverage stations. A remediation company (BELFOR) then came and cleaned and sanitized all affected areas. However, the disinfectant type (BENEFECT BOTANICAL DISINFECTANT) could not be verified as approved. Therefore, all food facilities are closed and bars can only serve prepackaged drinks (nothing from the bib/lines), EXCEPT FOR THE 1ST FLOOR INSIDE BAR which must close completely.

When all affected areas (kitchen, bars, floors) have been sanitized and documentation can be provided for: 1) Type of sanitizer 2) Cleaning/sanitizing procedures 3) Concentration of Sanitizer 4) Which equipment was cleaned/sanitized and how (inside and outside surfaces), the facility may call (408) 918-3400 to schedule a reopening.

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

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 **6/2/2025**. 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.

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: Jim Venezia
Director of Operations

Signed On: May 19, 2025