

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 FA0203748 - O'MALLEY'S SPORTS PUB		Site Address 2135 OLD MIDDLEFIELD WY, MOUNTAIN VIEW, CA		Inspection Date 11/18/2024		Placard Color & Score YELLOW 69		
Program PR0303378 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name POS ENTERPRISES		Inspection Time 12:00 - 13:00			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By LEONARDO MUNOZ				FSC Leonardo Munoz 12/13/2028

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						S
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		X			S
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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
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	X	
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	X	
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *The bar and kitchen hand wash sinks lacked a supply of soap. The kitchen hand wash sink was blocked from use by the storage of pots and cords. [CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. [COS] Hand wash sinks stocked with soap. The kitchen hand wash sink made accessible.*

Follow-up By
11/21/2024

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Observed the build-up of a mold like material on the inner nozzle of the bar soda guns. [CA] Clean and sanitize soda gun nozzles as needed to prevent the build-up of mold like materials. [COS] Soda nozzles cleaned and sanitized.*

Follow-up By
11/21/2024

The kitchen three compartment sink is non-functional. Observed employee washing dishes with soap and water only within the food preparation sink.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] Wares properly washed within the bar three compartment sink.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed drain fly activity within the bar and kitchen areas.*

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Observed open bulk rice bags stored in the floor in the dry storage area.*

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination. Store open bulk foods in approved NSF containers with tight fitting lids.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Observed the build-up of food and debris on the floor of the bar and kitchen.*

Observed the build-up of a mold like material on the walls and ceiling of the bar walk in fridge.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Observed the following nonfunctional equipment: 2 door upright refrigerator, 2 door beer keg fridge and bar 3 door reach in fridge.*

[CA] Equipment shall be maintained in good repair.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *The kitchen 3 compartment sink is nonfunctional due to disconnected grease trap piping.*

[CA] Repair plumbing fixture and maintain in clean and good repair.

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K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: The bar and kitchen flooring is in disrepair.

[CA] The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Holes in the walls/ baseboard beneath the bar 3 compartment sink.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: The kitchen section of the facility is now ran by Paper Platez whom previously used the kitchen as a food truck commissary only. Food sales occur at a separate POS from the bar.

--48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit.

Facility shall submit a Facility Evaluation request to DEH within 48 hours at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits the evaluation request and payment within 48 hours (2 business days) of this notice will be contacted to schedule a facility evaluation inspection. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
beans	steamer	159.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
chlorine sanitizer	bucket	100.00 PPM	
ambient temp	bar reach in fridge	40.00 Fahrenheit	
salsa	upright fridge	35.00 Fahrenheit	
beef	under grill fridge	36.00 Fahrenheit	
pork	walk in fridge	38.00 Fahrenheit	
hot water	3 comp, prep sinks	120.00 Fahrenheit	
rice	pot	154.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted on 11/21/2024.

The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours and \$645/hr during non business hours upon availability.

Failure to comply may result in enforcement action.

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 **12/2/2024**. 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: leonardo munoz
PIC
Signed On: November 18, 2024