

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 FA0200335 - MOUNTAIN MIKE'S PIZZA		Site Address 301 E HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 08/29/2025	
Program PR0302706 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name BALWINDER SINGH		Inspection Time 13:55 - 15:40
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION	Consent By YADWINDER SINGH	FSC YADWINDER SINGH 03/24/2029		

Placard Color & Score
GREEN
79

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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
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						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						S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals			X				N

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	X	
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	X	X
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		X
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		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	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: MAJOR VIOLATION: OPEN SALAD BAR IS MEASURED 45F - 50F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] DISCARD FOOD AT THE END OF THE DAY AS LONG SALAD BAR IS MEASURING ABOVE 41F.

[COS] PIC ADJUSTED THE TEMPERATURE SETTING.

Minor Violations

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

Inspector Observations: OLD RODENT DROPPING UNDER THE SALAD BAR CLOSET.

Clean and sanitize area of dead cockroaches or old droppings.

FRUIT FLIES IN THE DOUGH ROOM

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

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: PRESSURIZED CYLINDER INSIDE THE SODA SYRUP CLOSET WAS NOT SECURELY FASTENED WITH RIGID STRUCTURE.

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: CHLORINE SANITIZER BUCKET WITH WIPING CLOTH WAS MEASURED 50PPM.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: TWO OUT OF ONE BROKEN MOTOR FAN INSIDE THE WALK IN COOLER AND THE AMBIENT TEMPERATURE IS 45F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

[SA] Repair or replace nonfunctional walk in cooler fan motor.

[COS] AFTER ONE HOUR TEMPERATURE REACHED 40F.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: LACK DISPLAY THERMOMETER INSIDE THE WALK IN COOLER.

[CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.

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

Inspector Observations: SODA SYRUP CLOSET HAD SYRUP SPILL ON THE FLOOR.

[CA] Keep floor clean and sanitize in the syrup closet.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
TOMATOES	PREP COOLER	40.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER	50.00 PPM	
TOMATOES	SALAD BAR	45.00 Fahrenheit	TEMPERATURE SETTING WAS ADJUSTED
HOT WATER	HAND WASHING	100.00 Fahrenheit	
CHICK PEA	SALAD BAR	50.00 Fahrenheit	
CHICKEN WINGS	FREEZER	20.00 Fahrenheit	
CHEESE	WALK IN COOLER	45.00 Fahrenheit	WALK IN COOLER REACHED 40F IN ONE HOUR
PASTA	SALAD BAR	45.00 Fahrenheit	TEMPERATURE SETTING WAS ADJUSTED
CHLORINE SANITIZER	BUCKET	50.00 PPM	
PIZZA SAUCE	PREP COOLER	40.00 Fahrenheit	TEMPERATURE SETTING WAS ADJUSTED
CHICKEN WINGS	COOKED	170.00 Fahrenheit	
PIZZA DOUGH	WALK IN COOLER	45.00 Fahrenheit	WALK IN COOLER REACHED 40F IN ONE HOUR

Overall Comments:

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 **9/12/2025**. 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: Yadwinder Singh
MANAGER

Signed On: August 29, 2025