

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 FA0305048 - INTUIT MOUNTAIN VIEW - BOH AND FOH KITCHES		Site Address 2601 GARCIA AV, MOUNTAIN VIEW, CA 94043		Inspection Date 02/12/2026	
Program PR0447993 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name COMPASS GROUP USA, INC		Inspection Time 12:00 - 14:30
Inspected By TRAVIS KETCHU	Inspection Type ROUTINE INSPECTION	Consent By SAUL & RICK	FSC Richard Pettigrew 5/22/2028		

Placard Color & Score

YELLOW
75

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		X			
K08	Time as a public health control; procedures & records		X		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						
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					X	
K36	Equipment, utensils, linens: Proper storage and use					X	
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						
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: Measured the following PHFs holding between 55F - 56F in 4 door under drawer for more than 4 hours: sliced cheese, cheese block, raw bacon, lentils and vegetables. [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator voluntarily discarded PHFs in trash.

Follow-up By 02/18/2026

Sushi rice at the sushi preparation area was being held outside of temperature control by the use of an unapproved pH testing method. Sushi rice was prepared at 7am and intended to be held for more than 4 hours. [CA] Until pH testing of sushi rice is approved via a HACCP submitted to this department, PHFs shall be held at 41°F or below or at 135°F or above. [COS] Sushi rice and all sushi rolls were discarded (outside of temperature control for more than four hours).

Submit HACCP to this department for review and approval.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: At the vendor service area; wrapped rice item and mushroom wrap subject to TPHC without time markings. Vendor stated that items were removed from TPHC at 9:45am. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] PHF's added to a TPHC log with a discard time of 4 hours.

Follow-up By 02/18/2026

Cooked pizza at the serving line subject to TPHC without time logging. (measured at 95 F). [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] Pizza placed on a TPHC log with a start and discard time.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: The front auxiliary service line lacks a hand wash sink. Area is scooping and serving open food items. [CA] All food facilities shall provide an operable handwashing station in all areas of open food preparation/ serving. Return hand wash station to area.

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: The 4 drawer fridge under the rear cook line measured at 55 - 56 F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Follow-up By 02/18/2026

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Found bowls without handles being used to dispense bulk goods in dry storage room. [CA] Provide scoops with handles. Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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: Found leaking faucet at 2-compartment sink (middle section) when water is on. [CA] Secure leak.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cheese	4 door under drawer	56.00 Fahrenheit	for more than 4 hours. [COS] Operator voluntarily discarded PHFs in trash.
hot water	warewash/2-comp	120.00 Fahrenheit	
falafel	walk-in	70.00 Fahrenheit	process of cooling
warm water	front hand wash sink	100.00 Fahrenheit	
eggs	walk-in-cooler	41.00 Fahrenheit	
hot water	high temp dish machine	160.00 Fahrenheit	
shrimp	2 door upright warmer	119.00 Fahrenheit	under time as a public health control (TPHC). time log observed.
pork	walk-in	39.00 Fahrenheit	
chicken	2 door upright (front)	46.00 Fahrenheit	between 46F - 47F process of cooling
cut fruit	display fridge	38.00 Fahrenheit	
raw chicken	walk-in	40.00 Fahrenheit	
tofu	2 door upright	60.00 Fahrenheit	between 60F - 62F, process of cooling
mozzarella cheese	counter	46.00 Fahrenheit	diligent prep
lentil	4 door under drawer	55.00 Fahrenheit	for more than 4 hours. [COS] Operator voluntarily discarded PHFs in trash.
pizza sauce	prep fridge	39.00 Fahrenheit	
sandwich	display fridge	39.00 Fahrenheit	
quat	sani bucket/warewash	200.00 PPM	
ambient	walk-in-freezer	8.20 Fahrenheit	
chicken	upright warmer	143.00 Fahrenheit	
raw bacon	4 door under drawer	55.00 Fahrenheit	for more than 4 hours. [COS] Operator voluntarily discarded PHFs in trash.

Overall Comments:

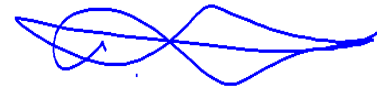
A follow-up inspection will be conducted on 2/18/2026 to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hr, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspectors availability.

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 2/26/2026. 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.

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: Saul Alvarez
PIC
Signed On: February 12, 2026