

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 FA0203323 - THE DON'S DELI		Site Address 2105 OLD MIDDLEFIELD WY F, MOUNTAIN VIEW, C		Inspection Date 03/24/2026		Placard Color & Score GREEN 83		
Program PR0305086 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PIMENTEL SUBS INC		Inspection Time 14:40 - 16:00			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By PAULA SILVA				FSC Paula Pimentel Silva 9/5/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	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			
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				
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		X
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		
K48	Plan review		

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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 cream cheese at 52 F and portion sauces at 65 F stored within plastic containers in the open top preparation refrigerator. PIC stated that the items were removed from the walk in at 12pm or later. Internal ambient temperature of the unit measured at 38 F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Use deep metal containers with lids to help maintain PHF's at 41 F or below.

[COS] PHF's within the unit discarded following the lunch service (4 hours).

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: The restroom hand wash sink cold water supply is turned off.

[CA] An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.

Repair cold water valve leak so that it can remain on at all times.

[COS] Cold water supply valve turned on.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: The light fixtures within the storage room, in front of the walk in freezer and restroom are in disrepair.

[CA] Repair/ replace light fixtures.

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 food preparation sink faucet spray hose lacks a nozzle.

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

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Restroom lacks a toilet paper dispenser.

[CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cream cheese	prep fridge	52.00 Fahrenheit	
sliced beef	1 door prep fridge	38.00 Fahrenheit	
saucers	prep fridge	65.00 Fahrenheit	
sliced beef	walk in fridge	40.00 Fahrenheit	
water temp	restroom hand wash sink	120.00 Fahrenheit	
chlorine sanitizer	3 comp sink	100.00 PPM	
sliced tomatoes	prep fridge	40.00 Fahrenheit	
hot water	prep, 3 comp, mop sinks	120.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
sliced turkey	1 door prep fridge	39.00 Fahrenheit	

Overall Comments:

Note: The final plan check inspection for the installation of the Turbo Fan and AutoFry was not completed by the previous owner "Exhaust hood exemption of the TurboFan and AutoFry Mini-C ovens may only be limited to the two proposed units."

Resubmission of plans and specification sheets of the plan check department is required., plans expired on 5/28/2024. Reference service request number: SR0862579

Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

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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 **4/7/2026**. 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: Paula Silva
owner

Signed On: March 24, 2026