

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 FA0210187 - MIKE'S PLACE	Site Address 5837 CAMDEN AV F, SAN JOSE, CA 95124	Inspection Date 02/26/2026
Program PR0301595 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name DOWNING, MICHAEL L	Inspection Time 11:00 - 12:00
Inspected By CHRISTINA RODRIGUEZ	Inspection Type LIMITED INSPECTION	Consent By MARK

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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 refrigeration equipment does not maintain temperature at 41F or below.

[CA] Ensure refrigeration equipment can maintain a temperature of 41F or below.

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

Inspector Observations:

1. The flooring finishes in the bar, storage room, walk in cooler, and restroom are in disrepair.

2. The ceiling of the walk in cooler lacks an approved finish.

[CA] All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Submit proposed material finishes to district specialist for approval or include in the plan check submittal.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility has changed out their water heater, added a handwash sink, and changed a dishwasher without submitting to this department for approval.

[CA] A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Water	Three Compartment Sink	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Old Almaden Bar

NEW OWNER: Old Almaden Bar LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

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The permit category for this facility is FP__09__. An invoice for the permit fee in the amount of \$664__ will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days. A 25% late fee will be required.

The Environmental Health Permit will be effective: __3/1/26- 2/28/27__ This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on __2/26/26__**

***Permit condition: Submit to plan check within 2 weeks for a remodel. Remodel shall include approved flooring for the bar, restroom, and walk in cooler. Installation of the hand sink was not finalized by this department. A mop sink must be installed. Submittal for the water heater is also needed. Installation of the dish washing machine must be approved. Submit for the proposed installation of all of the bar back refrigeration units. Project must be finalized within 3 months.**

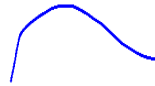
***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

*** Joint Inspection w/ Alex A.**

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 **3/12/2026**. 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: Mark P. Piazza
Operations Manager

Signed On: February 26, 2026