

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 FA0283090 - PAPAS AND EGGS		Site Address 2070 OLD MIDDLEFIELD WY, MOUNTAIN VIEW, CA		Inspection Date 12/11/2025		Placard Color & Score GREEN 85		
Program PR0424670 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PAPAS AND EGGS INC		Inspection Time 10:00 - 11:20			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By VIANEY LANDELL				FSC Vianey Landell Reyes 10/19/2029

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			
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						N
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		
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		
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 diced ham at 52 F, diced tomato at 53 F and liquid eggs at 54 F within the top portion of the 3 door preparation refrigerator. Salsa within the lower section of the unit measured at 45 F. Ambient temperature of the unit measured at 45 F to 52 F. Cook stated that all items were placed within the unit 2 hours prior.

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

[COS] PHF's in the lower section of the unit relocated to an alternate unit to be cooled to and held at 41 F or below. PHF's within the top portion placed on ice baths to be cooled to and held at 41 F or below.

Minor Violations

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

Inspector Observations: The hand wash sink next to the three compartment sink lacks a soap dispenser. Hand wash sink is partially block by a tray and garbage can.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times. Handwashing facility shall be clean, unobstructed, and accessible at all times.

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: Measured the ambient temperature of the 3 door reach in refrigerator at 45 F to 52 F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Discontinue use of the unit to hold PHF's.

Email a picture to inspector showing the unit at an ambient temperature of 41 F or below prior to resuming use.

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

Inspector Observations: Cook lacks a metal probe thermometer.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

Performance-Based Inspection Questions

Needs Improvement - Proper cooking time & temperatures.

Measured Observations

Item	Location	Measurement	Comments
diced tomatoes	3 door prep fridge	53.00 Fahrenheit	
beans	stove top	147.00 Fahrenheit	
milk	cold insert	35.00 Fahrenheit	
beans	3 door upright fridge	39.00 Fahrenheit	
hot water	3 comp, prep sinks	120.00 Fahrenheit	
salsa	3 door prep fridge	45.00 Fahrenheit	
pico	2 door prep fridge	37.00 Fahrenheit	
cooked potatoes	under grill fridge	38.00 Fahrenheit	
chlorine sanitizer	warewashing machine	50.00 PPM	
warm water	hand wash sink	100.00 Fahrenheit	
liquid eggs	3 door prep fridge	54.00 Fahrenheit	
milk	1 door upright fridge	39.00 Fahrenheit	
diced ham	3 door prep fridge	52.00 Fahrenheit	

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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 **12/25/2025**. 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: Vianey Landell
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Signed On: December 11, 2025