

# 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 FA0210358 - MOUNTAIN MIKE'S PIZZA		Site Address 6191 SANTA TERESA BL, SAN JOSE, CA 95123		Inspection Date 04/21/2021		<b>Placard Color &amp; Score</b>  <span style="font-size: 2em; color: red;"><b>RED</b></span>  <span style="font-size: 3em;"><b>56</b></span>
Program PR0302353 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name EOK ENTERPRISES		Inspection Time 13:40 - 15:40	
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION	Consent By ALEX NGUYEN	FSC Not Available			

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
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				
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						N
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	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips	X	
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	X	
K39 Thermometers provided, accurate	X	
K40 Wiping cloths: properly used, stored	X	
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	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	

# OFFICIAL INSPECTION REPORT

Facility FA0210358 - MOUNTAIN MIKE'S PIZZA	Site Address 6191 SANTA TERESA BL, SAN JOSE, CA 95123	Inspection Date 04/21/2021
Program PR0302353 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name EOK ENTERPRISES	Inspection Time 13:40 - 15:40
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:**

**Multiple items in the deli prep unit and the walk-in cooler were measure above 44 degrees F for more than 4 hours. [CA] Maintain cold PHF at 41 degrees or below. [SA] Items that were measured above 44 degrees for more than 4 hours were voluntarily discarded.**

Follow-up By  
04/22/2021

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:**

**\*REPEAT VIOLATION\* Food Safety Certification not observed at the facility. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

**\*REPEAT VIOLATION\* The three employees at the facility during the inspection did not have their Food Handlers Card and lack basic understanding of food safety. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire. Provide basic food safety training to the staff.**

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:**

**Observed an employee returning from a delivery then proceeding straight to the kitchen, put on gloves, then started to make a pizza. Per employee, he was making the pizza for himself. Employee was observed touching all of the ingredients used to make pizza. [CA] Properly wash hands before wearing gloves and handling foods.**

**Observed employees drying hands from roll of paper towels that was left on the counter instead of using paper towels from the dispenser. [CA] Use the paper towels from the dispenser to dry hands.**

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

**Inspector Observations:**

**\*REPEAT VIOLATION\* Handwash sink has yet to be installed by the new owner. Employees are washing hands at the 2 compartment sink. [CA] Install a handwash sink.**

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations:**

**Observed a dented can of jalepenos. [CA] Ensure cans are wholesome and free of dents. Remove dented cans from the shelf and do not use.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:**

**Observed cans of tomatoes stored directly on the floor under the dough rolling station. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination and to be able to easily clean the floors.**

# OFFICIAL INSPECTION REPORT

Facility FA0210358 - MOUNTAIN MIKE'S PIZZA	Site Address 6191 SANTA TERESA BL, SAN JOSE, CA 95123	Inspection Date 04/21/2021
Program PR0302353 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name EOK ENTERPRISES	Inspection Time 13:40 - 15:40

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations:**

**Observed accumulation of grime on the shelving in the deli prep unit. [CA] Routinely clean the shelves.**

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:**

**The chlorine testing equipment at the facility has no numbers to gauge proper concentration. [CA] Provide test strips specifically for chlorine with numbers to read measurements.**

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:**

Follow-up By 04/22/2021
----------------------------

**Multiple items in the deli prep unit and the walk-in cooler were measured above 41 degrees F. [CA] Refrigeration units must be capable of maintaining cold PHF at 41 degrees or below.**

**Rubber seal or gasket on the doors of the deli prep unit observed dirty and in disrepair. [CA] Maintain the rubber seal to be clean and in good condition.**

**\*REPEAT VIOLATION\* Observed two freezers that appear to be non-commercial grade. [CA] Replace the freezers with commercial grade when the old freezers are no longer functioning.**

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:**

**Observed pressurized cylinders next to the walk-in cooler not chained to a rigid structure. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.**

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

**Inspector Observations:**

**Observed heavy accumulation of dust in the filter of the exhaust hood. [CA] Routinely clean the filters.**

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

**Inspector Observations:**

**Facility lacks a probe thermometer. [CA] Provide a probe thermometer.**

**Hanging thermometer in the deli prep unit is not showing the correct temperature. [CA] Replace the thermometer.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:**

**Observed a wet wiping towel on the table next to the pizza oven. [CA] Store wet wiping towels in a sanitizing bucket of 100 PPM chlorine when not in use.**

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:**

**Observed a leak at the faucet at the 3 compartment sink. [CA] Repair or replace the leaking faucet.**

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0210358 - MOUNTAIN MIKE'S PIZZA	<b>Site Address</b> 6191 SANTA TERESA BL, SAN JOSE, CA 95123	<b>Inspection Date</b> 04/21/2021
<b>Program</b> PR0302353 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	<b>Owner Name</b> EOK ENTERPRISES	<b>Inspection Time</b> 13:40 - 15:40

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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

**Inspector Observations:**

**Observed accumulation of debris and old food under the deli prep unit and throughout the kitchen. [CA] Regularly clean under cooking equipment to prevent accumulation of debris.**

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations:**

**Health permit was not observed in the facility. [CA] Post the valid permit in public view in a conspicuous place.**

**Performance-Based Inspection Questions**

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Demonstration of knowledge; food manager certification.
- Needs Improvement - Food contact surfaces clean, sanitized.

**Measured Observations**

Item	Location	Measurement	Comments
Ground beef	Upper prep unit	49.00 Fahrenheit	
Ambient temperature	Walk-in cooler	50.00 Fahrenheit	
Ambient temperature	Walk-in cooler	43.00 Fahrenheit	Temperature taken at the warmest area in walk-in cooler
Diced tomatoes	Walk-in cooler	44.00 Fahrenheit	
Ground beef	Walk-in cooler	43.00 Fahrenheit	
Chicken wings	Lower prep unit	49.00 Fahrenheit	
Pizza sauce	Upper prep unit	47.00 Fahrenheit	
Hot water	Handwash sink in restrooms	100.00 Fahrenheit	
Ham	Upper prep unit	48.00 Fahrenheit	
Whole tomato	Walk-in cooler	39.00 Fahrenheit	
Boneless chicken	Walk-in cooler	44.00 Fahrenheit	
Pizza sauce	Walk-in cooler	44.00 Fahrenheit	
Frank Redhot sauce	Walk-in cooler	41.00 Fahrenheit	
Feta cheese crumble	Walk-in cooler	44.00 Fahrenheit	
Ground pork sausage	Upper prep unit	49.00 Fahrenheit	
Mayonnaise	Walk-in cooler	41.00 Fahrenheit	
Garlic butter spread	Lower prep unit	62.00 Fahrenheit	
Chicken wings	Walk-in cooler	38.00 Fahrenheit	
Hot water	2 compartment sink	120.00 Fahrenheit	
Milk	Lower prep unit	54.00 Fahrenheit	
Cheese	Upper prep unit	48.00 Fahrenheit	
Diced chicken	Lower prep unit	47.00 Fahrenheit	
Boneless chicken	Lower prep unit	49.00 Fahrenheit	
Diced tomatoes	Upper prep unit	49.00 Fahrenheit	

**Overall Comments:**

**Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.**

**All employees that work in a food facility that prepares and serves food for the public require proper training in food safety.**

**Provided training to employee on how to properly mix a solution of sanitizer.**

**Updated "COVID-19 Prepared" sign not posted [CA] Submit social distance protocol at [www.covid19prepared.org](http://www.covid19prepared.org) within 24 hours. Print the "COVID-19 Prepared" page and post at the entrance of the facility.**

**Updated "Visitor Information" sign not posted [CA] Submit social distance protocol at [www.covid19prepared.org](http://www.covid19prepared.org) within 24 hours.**

# OFFICIAL INSPECTION REPORT

Facility FA0210358 - MOUNTAIN MIKE'S PIZZA	Site Address 6191 SANTA TERESA BL, SAN JOSE, CA 95123	Inspection Date 04/21/2021
Program PR0302353 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name EOK ENTERPRISES	Inspection Time 13:40 - 15:40

*Print the "Visitor Information" page and post at the entrance of the facility.*

**Reduced Maximum Capacity Signs are not posted [CA]-Post Reduced Maximum Capacity signs at all entrances to the corresponding "capacity-limited rooms/areas." The signs must be clearly visible to anyone entering the room/area.**

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **5/5/2021**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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:** Alex Nguyen  
Cashier

**Signed On:** April 22, 2021

**Comment:** Signature not obtained due to COVID-19.