

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 FA0271707 - INTUIT MTV BAYSIDE CAFE		Site Address 2750 COAST AV, MOUNTAIN VIEW, CA 94043		Inspection Date 02/19/2025		Placard Color & Score GREEN 85		
Program PR0410664 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COMPASS GROUP USA, INC		Inspection Time 11:00 - 12:30			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By CHRIS				FSC Robert Mccarthy 5/27/2027

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						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	X	
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		
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 PHF's at above 50 F at the cook station ice bath and self service condiment container (see measured observations).

Measured PHF's under warmer lights and in pans on the stove top at less than 130F (see measured observations).

Cook stated that the items were removed from temperature control at 11am or after.

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

[COS] PHF's discarded at the end of the lunch service (2pm).

Facility intends to hold PHF's at serving lines under TPHC going forward. Email procedures to inspector for review and approval.

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: Measured the water temperature at a maximum of 113 F from all sinks within the kitchen.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks. Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw shell eggs stored on top of tortillas within the reach in fridge.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations: The oven range at the first cook line extends past the ventilation hood.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
cooked onions	serving line warmer	121.00 Fahrenheit	
quat sanitizer	3 comp sink	200.00 PPM	
tater tots	serving line warmer	110.00 Fahrenheit	
beef stock	walk in fridge	40.00 Fahrenheit	
hamburger patties	under grill fridge	39.00 Fahrenheit	
raw beef	under grill fridge	39.00 Fahrenheit	
chicken	upright warmer	148.00 Fahrenheit	
hot water	warewashing machine	165.00 Fahrenheit	
egg	3 door reach in fridge	39.00 Fahrenheit	
rice	cooling rack	110.00 Fahrenheit	
sliced tomatoes	self service ice bin	53.00 Fahrenheit	
fried egg	serving line warmer	105.00 Fahrenheit	
raw fish	walk in fridge	37.00 Fahrenheit	
cooked beans	ice bath	117.00 Fahrenheit	
milk	walk in fridge	39.00 Fahrenheit	
steak	front cook line pan	124.00 Fahrenheit	
sauce	counter top prep fridge	39.00 Fahrenheit	
water temp	3 comp, dump, prep sinks	113.00 Fahrenheit	
chopped tomatoes	prep line ice bath	52.00 Fahrenheit	
milk	catering walk in fridge	38.00 Fahrenheit	
butter	3 door prep fridge	37.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: INTUIT MTV Bayside Cafe

NEW OWNER: Compass Group USA Inc

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

The permit category for this facility is FP17.

An invoice for the permit fee in the amount of \$2,011.00 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.

The Environmental Health Permit will be effective: 03/01/2025 - 02/28/2026

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 2/19/2025**

*** Submit time as a public health control procedures to inspector for review and approval.**

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 **3/5/2025**. 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.

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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: Chris Swinyard
PIC

Signed On: February 19, 2025