

**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**

<b>Facility</b> FA0209462 - MOUNTAIN MIKE'S PIZZA		<b>Site Address</b> 431 BLOSSOM HILL RD, SAN JOSE, CA 95123		<b>Inspection Date</b> 08/11/2023	
<b>Program</b> PR0302253 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> GK GOLDEN FOOD INC		<b>Inspection Time</b> 13:30 - 15:00
<b>Inspected By</b> MARCELA MASRI		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> PARMURY SINGH	
				<b>FSC</b> GURPREET BOLA 10-6-23	

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>88</b>

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			S
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	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	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
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: FOUND THE MACARONI SALAD AND THE CHEESE AT THE SALAD REFRIGERATOR AT 53F AND 57F. [CA] KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: THE FOOD HAD BEEN PLACED IN THIS REFRIGERATOR FOR LESS THAN AN HOUR, PER OPERATOR. NOTE: THE POTENTIALLY HAZARDOUS FOOD WAS TRANSFERED TO A WORKING REFRIGERATOR.**

**FOUND THE CHICKEN WINGS AT 70F STORED ON A SHELF NEAR THE PIZZA OVEN. [CA] KEEP POTENTIALLY HAZARDOUS FOOD AT 41 OR BELOW. NOTE: THE FOOD HAD BEEN STORED IN THIS LOCATION FOR LESS THAN AN HOUR, PER OPERATOR. THE FOOD WAS PLACED BACK IN THE SERVICE REFRIGERATOR.**

### Minor Violations

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: FOUND THE ELECTRIC FLY ZAPPER PLACED ON TOP OF THE BOTTLE OF SODA IN THE BACK. [CA] PLACE THE ZAPPER IN A LOCATION THAT IS NOT ABOVE ANY FOOD, EQUIPMENT OR FOOD PREPARATION AREAS. COS**

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: FOUND THE SALAD REFRIGERATOR UNABLE TO KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] ENSURE THAT THE REFRIGERATOR IS ABLE TO KEEP THE FOOD AT 41F OR BELOW.**

Follow-up By  
08/18/2023

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
TOMATO	SERVICE REFRIGERATOR	33.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
PIZZA	COOKING TEMP	194.00 Fahrenheit	
CHEESE	SALAD REFRIGERATOR	57.00 Fahrenheit	
GROUND BEEF	SERVICE REFRIGERATOR	37.00 Fahrenheit	
SAUSAGE	WALK IN COOLER	33.00 Fahrenheit	
CHICKEN WINGS	WALK IN COOLER	36.00 Fahrenheit	
CHEESE	WALK IN COOLER	33.00 Fahrenheit	
CHEESE STICKS	REACH IN FREEZER	17.00 Fahrenheit	
MACARONI SALAD	SALAD REFRIGERATOR	53.00 Fahrenheit	
CHICKEN WINGS	SHELF NEAR THE PIZZA OVEN	70.00 Fahrenheit	

### 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 **8/25/2023**. 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:** GURDIP SINGH

PIC

**Signed On:** August 11, 2023