

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 FA0300253 - TOPGOLF USA PIN HIGH LLC - 2ND FLOOR - KIT		Site Address 10 TOPGOLF DR, SAN JOSE, CA 95002	Inspection Date 12/31/2025
Program PR0440828 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name TOPGOLF USA INC	Inspection Time 12:50 - 13:35
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By JESSE S.	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 12/29/2025

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Compliance of this violation has been verified on: 12/31/2025

Cited On: 12/29/2025

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Compliance of this violation has been verified on: 12/31/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Fried chicken tender	Deep fryer	188.00 Fahrenheit	
Pico de gallo	Food preparation refrigerator	40.00 Fahrenheit	
Sliced tomato	Food preparation refrigerator	40.00 Fahrenheit	
Marinara sauce	Pizza preparation station	38.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	200.00 PPM	
Cheese dip	Hot holding unit	141.00 Fahrenheit	
Fried chicken katsu	Deep fryer	191.00 Fahrenheit	
Hot water	Three-compartment sink	121.00 Fahrenheit	
Fried chicken patty	Deep fryer	199.00 Fahrenheit	
Grilled chicken	Grill	166.00 Fahrenheit	
Corn cheese dip	Hot holding unit	147.00 Fahrenheit	
Sanitizing bucket	Cook line	200.00 PPM	Quaternary ammonia
Warm water	Hand wash sink - kitchen	100.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 12/29/2025.
- Facility has corrected the following:
 - K10M - Improper cooking time and temperatures:
 - At time of follow-up, proteins were cooked to the required temperatures. See measured observations above.
 - K11M - Improper reheating procedures for hot holding:
 - Reheating was not observed, however, all items hot holding that were previously reheated measured above the temperature requirements for reheating of commercially processed foods. See measured observations above.
- Facility has earned a green pass placard.

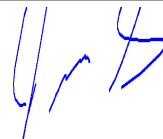
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **1/14/2026**. 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.

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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: Jesse S.
Director of Ops

Signed On: December 31, 2025