

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 FA0276317 - MOUNTAIN MIKE'S PIZZA		Site Address 2938 ABORN SQUARE RD, SAN JOSE, CA 95121		Inspection Date 08/01/2025		Placard Color & Score GREEN 78		
Program PR0417496 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TOP EATS INC		Inspection Time 16:20 - 18:15			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By VIKRAM JEET SING				FSC PRABHJIT SINGH 5-16-29

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			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	
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		
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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0276317 - MOUNTAIN MIKE'S PIZZA	Site Address 2938 ABORN SQUARE RD, SAN JOSE, CA 95121	Inspection Date 08/01/2025
Program PR0417496 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TOP EATS INC	Inspection Time 16:20 - 18:15
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 FOLLOWING FOOD OUT OF TEMPERATURE IN THE WALK IN COOLER: GROUND BEEF 53F, SALAD DRESSING 53F, PASTA 53F, CHICKEN 53F, CHEESE 53F AND SALAME 53F. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SA/NOTE: SEE VC&D FOR GROUND BEEF, SALAD DRESSING AND PASTA. THE REST OF THE FOOD HAD BEEN STORED IN THE WALK IN COOLER FOR LESS THAN 4 HRS AND WAS TRANSFERRED TO A WORKING REFRIGERATOR PER OPERATOR. A TRAY WITH CHEESE WILL BE PLACED IN ICE WATER AND KEPT AT UNDER 41F.

Minor Violations

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

Inspector Observations: THE HAND WASH SINK AT THE FRONT IS MISSING THE PAPER TOWELS IN THE WALL DISPENSER. [CA] PROVIDE PAPER TOWELS AT ALL TIMES.COS

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: THE HOT WATER AT THE 3 COMPARTMENT SINK IS AT 110F. [CA] PROVIDE 120F HOT WATER.

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 CROUTONS AND THE BACON BITS WITHOUT A COVER EXPOSED TO OVERHEAD CONTAMINATION NEXT TO THE SALAD BAR. [CA] PROVIDE A COVER.

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

Inspector Observations: FOUND A SAC OF ONIONS STORED ON THE FLOOR IN THE BACK AREA. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

FOUND A FEW BOXES WITH FOOD STORED ON THE FLOOR OF THE WALK IN COOLER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

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: THE WALK IN COOLER AND THE BUFFET REFRIGERATOR FOR THE SALAD BAR ARE NOT ABLE TO KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41 OR BELOW FOR THE WALK IN COOLER AND 45F OR BELOW FOR THE BUFFET FOOD. [CA] REPAIR THE WALK IN COOLER AND THE BUFFET REFRIGERATOR.

Follow-up By
08/05/2025

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

Inspector Observations: FOUND A WIPING CLOTH STORED ON THE FOOD PREPARATION AREA. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0276317 - MOUNTAIN MIKE'S PIZZA	Site Address 2938 ABORN SQUARE RD, SAN JOSE, CA 95121	Inspection Date 08/01/2025
Program PR0417496 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TOP EATS INC	Inspection Time 16:20 - 18:15

Measured Observations

Item	Location	Measurement	Comments
SALAD DRESSING	WALK IN COOLER	53.00 Fahrenheit	
POTATO SALAD	BUFFET	51.00 Fahrenheit	
GARBANZO	BUFFET	53.00 Fahrenheit	
SALAD DRESSING	BUFFET	53.00 Fahrenheit	
SALAME	WALK IN COOLER	53.00 Fahrenheit	
RANCH DRESSING	REACH IN REFRIGERATOR	39.00 Fahrenheit	
PIZZA	COOKING TEMP	258.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	110.00 Fahrenheit	
CHEESE	WALK IN COOLER	53.00 Fahrenheit	
PASTA	WALK IN COOLER	53.00 Fahrenheit	
PASTA	BUFFET	51.00 Fahrenheit	
GROUND BEEF	WALK IN COOLER	53.00 Fahrenheit	
CHICKEN	WALK IN COOLER	53.00 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 **8/15/2025**. 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: VIKRAM JEET SINGH
MANAGER
Signed On: August 01, 2025