

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 FA0207879 - MOUNTAIN MIKE'S BRANHAM		Site Address 2306 ALMADEN RD 170, SAN JOSE, CA 95125		Inspection Date 10/07/2025	
Program PR0306183 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MOUNTAIN MIKES BRANHAM		Inspection Time 12:25 - 14:45
Inspected By ANABELLE GARCIA	Inspection Type ROUTINE INSPECTION		Consent By STEVEN WEIR	FSC John Irvin Castada 10/17/2029	

Placard Color & Score
RED
76

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						
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						
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					N

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		
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	X	
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		X
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		X
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: Minor

1) In the salad bar: ranch dressing, blue cheese dressing, potato salad, and macaroni salad measured between 45-48F. Per operator, all food items were removed from temperature control at 11am. Operator stated that salad bar food items are replaced every 3 hours.

Follow-up By
10/10/2025

Major

2) In the walk in cooler: shredded mozzarella cheese, ranch dressing, thousand island dressing, macaroni salad, garlic spread, and tomato sauce measured between 45-47F. Food items were stored in unit for more than 4 hours.

[CA] Potentially hazardous foods shall be held cold at 41F or below.

[SA] Salad bar items were relocated to the 2 door display cooler. Food items in walk in cooler were VC&D.

TPHC form provided.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas: Rodent dropping observed on floors throughout kitchen area and in cabinet next to soda machine.

2. Photographs: Taken for documentation purposes. Yes

3. Supervisor Notified: Monica Huato.

4. Notification: The person in charge during inspection, Steven Weir, has been informed that the facility must close immediately.

Follow-up By
10/10/2025

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

Ensure all areas of rodent droppings are thoroughly cleaned and sanitized.

Minor Violations

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: Facility is lacking quaternary ammonium sanitizer test strips.

[CA] Test strips shall be provided to adequately measure the quaternary ammonium sanitizer concentration used during manual warewashing.

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: Ambient temperature in walk in cooler measured at 48F. Leak observed in walk in cooler.

Follow-up By
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[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Operator stated that work order has been placed.

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

Inspector Observations: Facility is lacking a metal probe thermometer to measure internal food temperatures.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods

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

Inspector Observations: Gaps in ceiling and walls measuring greater than 1/4 inch.

Follow-up By
10/10/2025

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
water	hand wash sink	100.00 Fahrenheit	
water	restroom hand wash sinks	100.00 Fahrenheit	
tomato sauce	3 door prep cooler - top insert	39.00 Fahrenheit	
mozzarella cheese	3 door prep cooler - top insert	39.00 Fahrenheit	
ranch dressing	walk in cooler	46.00 Fahrenheit	VC&D
ambient	2 door display cooler	36.00 Fahrenheit	
ranch dressing	salad bar	48.00 Fahrenheit	
chicken tenders	3 door prep cooler	39.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
garlic spread	walk in cooler	46.00 Fahrenheit	VC&D
quaternary ammonium	sanitizer bucket	200.00 PPM	
blue cheese dressing	salad bar	47.00 Fahrenheit	
macaroni salad	salad bar	45.00 Fahrenheit	
potato salad	salad bar	45.00 Fahrenheit	
tomato sauce	walk in cooler	47.00 Fahrenheit	VC&D
ambient	walk in cooler	48.00 Fahrenheit	
pepperoni	3 door prep cooler - top insert	40.00 Fahrenheit	
thousand island dressing	walk in cooler	47.00 Fahrenheit	VC&D
macaroni salad	walk in cooler	45.00 Fahrenheit	VC&D
ambient	3 door prep cooler	38.00 Fahrenheit	
mozzarella cheese	walk in cooler	47.00 Fahrenheit	
shredded mozzarella cheese	walk in cooler	47.00 Fahrenheit	VC&D
sausage	2 door upright freezer	-1.00 Fahrenheit	IR

Overall Comments:

Food facility is CLOSED due to evidence of a vermin infestation. Facility shall cease operation of food sales immediately.

Routine inspection conducted in conjunction with complaint investigation: CO0158069

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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 **10/21/2025**. 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.

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: Steven Weir
manager

Signed On: October 07, 2025