

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 FA0200345 - MOUNTAIN MIKES PIZZA		Site Address 3155 S BASCOM AV B, CAMPBELL, CA 95008	Inspection Date 04/22/2026
Program PR0306461 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name FAUJI PIZZA 2 INC	Inspection Time 14:05 - 14:30
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By HARPREET & STEVEN	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 04/16/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 04/22/2026

Cited On: 04/16/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 04/22/2026

Minor Violations

Cited On: 04/16/2026

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 04/22/2026

Measured Observations

Item	Location	Measurement	Comments
chlorine	dish machine	50.00 PPM	
ranch	prep fridge	41.00 Fahrenheit	
garlic butter	prep fridge	41.00 Fahrenheit	

Overall Comments:

Upon follow up inspection, measured cold PHFs held at or below 41F in reach in refrigeration unit, chlorine concentration reading at 50ppm in dish machine and restroom stocked with soap and paper towels.

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 **5/6/2026**. 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.

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: Harpreet Bhandaal
 Owner
Signed On: April 22, 2026