

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 04/16/2026	
Program PR0306461 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name FAUJI PIZZA 2 INC		Inspection Time 10:40 - 12:00
Inspected By TRAVIS KETCHU	Inspection Type ROUTINE INSPECTION	Consent By HARPREET BHANDAAL	FSC Harpreet K Bhandaal 09/12/26		

Placard Color & Score
YELLOW
79

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			
K07	Proper hot and cold holding temperatures		X		X			
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				N
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		
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		X
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		
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

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

Inspector Observations: The customer restroom hand wash sink lacks a supply of paper towels.
[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.
[COS] Paper towel dispenser refilled.

Follow-up By
04/22/2026

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

Inspector Observations: Measured garlic butter spread at 72 F and ranch dressing within a squeeze bottle at 68 F stored at room temperature at the cook line. Cook stated that the items were removed from temperature control 1.5 hours prior.
[CA] PHFs shall be held at 41°F or below or at 135°F or above.
[COS] Garlic butter spread and ranch added to time as a public health control log. Items are to be discarded following a total service time of 4 hours.

Follow-up By
04/22/2026

Minor Violations

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

Inspector Observations: The ware washing machine chlorine sanitizer measured at 0 ppm (not actively in use). Chlorine dispenser container is empty. PIC stated that they didn't have additional supply.
[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.
[COS] All wares are to be manually sanitized at the 3 compartment sink with 100 ppm chlorine.

Follow-up By
04/22/2026

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Sunflower seeds and croûtons displayed for customer self service at the salad bar without protection from contamination.
[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
garlic butter	cook line	72.00 Fahrenheit	
ranch	squeeze bottle at prep line	68.00 Fahrenheit	
hot water	3 comp, prep, mop sinks	120.00 Fahrenheit	
sausage	prep fridge	39.00 Fahrenheit	
ranch	reach in fridge	39.00 Fahrenheit	
red sauce	walk in fridge	37.00 Fahrenheit	
chlorine sanitizer	warewashing machine	0.00 PPM	
pizza	buffet warmer	148.00 Fahrenheit	
cheese	prep fridge	40.00 Fahrenheit	
dressing	salad bar	39.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted on 4/22/2026 to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hr, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspectors

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availability.

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 **4/30/2026**. 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 16, 2026