

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 FA0207411 - MOUNTAIN MIKES PIZZA		Site Address 2011 NAGLEE AV, SAN JOSE, CA 95128		Inspection Date 06/25/2026		Placard Color & Score GREEN 75		
Program PR0305811 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name NAGLEE PIZZA CORP		Inspection Time 10:50 - 12:20			
Inspected By FARHAD AMIR-EBRAHIMI		Inspection Type ROUTINE INSPECTION		Consent By MANDEEP SINGH				FSC

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	X			N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		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						
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		
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
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: *Several items at the salad bar greater than 50F [CA] Maintain all items at 45F or cooler - The unit thermometer shows 45F. PIC believes the facility was rea;;y warm when they put the items our. I directed the PIC to place items in the salad bar when service begins.*

The following items were discarded plus bleach

*2 pounds of potato salad
2 pounds of macaroni salad
2 pounds of garbanzo beans*

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employee washed hands with soap for 5 seconds with cold water [CA] All food employees shall thoroughly wash their hands and that portion of their arms exposed to direct food contact with soap and vigorously rub hands together to lather up for at least 10 to 15 seconds. They shall rinse hands with warm water followed by drying with paper towels. Employees shall pay attention to the areas underneath the fingernails and between the fingers when washing hands. - Corrected*

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: *of 3 compartment ware wash sink in facility. Facility currently has pre-existing 2 compartment sink. [CA] All food facilities that prepare food or multiservice utensils and equipment are used shall provide a three-compartment sink with two integral metal drain boards for manually washing, rinsing, and sanitizing equipment and utensils. Install a 3 compartment sink with two integral metal drainboards. Submit plans and specifications to this department and City of San Jose prior to installing equipment within 3 months and complete the work in 6 months.*

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: *Facility lacks a food-prep sink. Per owner, produce is washed in the 2 comp ware wash sink. [CA] All permanent food facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a food preparation sink. Install a food prep sink with at least one integral drainboard and indirect connection to a floor sink. Submit plans and specifications to this department and City of San Jose for approval prior to installing equipment within 3 months and complete the work in 6 months.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Several kitchen lights missing cover [CA] Provide light covers as needed*

Follow-up By 07/16/2026

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Lack of one inch air gap between end of drain pipe and above floor rim of floor sink under beverage cooler and soda machine near front hand sink. [CA] Provide one inch air gap between end of drain pipe and above floor rim of floor sink to prevent potential sewage back up into equipment. Correct this violation by 07/16/26. There is no charge for this follow-up inspection. However, failure to comply will result in a second re-inspection charged at \$282.00 and for all related follow-up inspections thereafter.*

Follow-up By 07/16/2026

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K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Restroom door is not self-closing [CA] Modify door to self-close. Correct this violation by 07/16/26. There is no charge for this follow-up inspection. However, failure to comply will result in a second re-inspection charged at \$282.00 and for all related follow-up inspections thereafter.

Follow-up By
07/16/2026

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Opening around the conduits in the ceiling in dry storage [CA] Seal the conduits to deny access to insects and rodents Correct this violation by 07/16/26. There is no charge for this follow-up inspection. However, failure to comply will result in a second re-inspection charged at \$282.00 and for all related follow-up inspections thereafter.

Follow-up By
07/16/2026

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

Inspector Observations: 1. FRP wall panels bulging by the mop sink wall [CA] Repair or replace the FRP panel

Follow-up By
07/16/2026

2. Tiles missing iin some parts of the kitchen at the floor and wall juncture {CA} Floor surfaces shall be covered at the juncture of the floor and wall with a 3/8 inch minimum radius coving and shall extend up the wall at least 4 inches, except in areas where food is stored only in unopened bottles, cans, cartons, sacks, or other original shipping containers.

3. Electric outlet by the back door is missing faceplate [CA] Install faceplate

Correct above violations by 07/16/26. There is no charge for this follow-up inspection. However, failure to comply will result in a second re-inspection charged at \$282.00 and for all related follow-up inspections thereafter.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Potato salad	Salad bar	52.00 Fahrenheit	
Macaroni salad	Salad bar	53.00 Fahrenheit	
Cheese	Prep cooler	38.00 Fahrenheit	
Salami	Walk-in cooler	41.00 Fahrenheit	
Water	2-comp sink	123.00 Fahrenheit	
Chlorine	Dishwasher	50.00 PPM	

Overall Comments:

Site Evaluation

BUSINESS NAME: Mountain Mike's Pizza

OWNER: Avanz Pizzeria Inc.

The permit application has been completed for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1721.25 (permit fee of \$1,377.00 plus 25% penalty of \$344.25 for operating without a valid permit) will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 07/01/26 – 06/30/27 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

PERMIT CONDITION: FACILITY MUST INSTALL 3 COMPARTMENT WARE WASH SINK AND FOOD PREPARATION SINK. PRIOR TO INSTALLATION, FACILITY MUST SUBMIT PLANS AND SPECIFICATION TO THIS DEPARTMENT AND CITY OF SAN JOSE WITHIN 3 MONTHS. FACILITY HAS 6 MONTHS TO COMPLETE PROJECT.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

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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 **7/9/2026**. 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: MANDEEP SINGH

Signed On: June 25, 2026