

# 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<br>FA0207879 - MOUNTAIN MIKE'S PIZZA                            |                                       | Site Address<br>2306 ALMADEN RD 170, SAN JOSE, CA 95125 |  | Inspection Date<br>10/19/2020 |                                  |
| Program<br>PR0306183 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                       |   | Owner Name<br>AMIROMINA, INC.                            |                               | Inspection Time<br>11:20 - 12:00 |
| Inspected By<br>OBDULIA DUQUE-TURCIOS                                    | Inspection Type<br>ROUTINE INSPECTION | Consent By<br>ROMEL ELISHA                              | FSC Please check FSC format.<br>Please check FSC format. |                               |                                  |

|                       |
|-----------------------|
| Placard Color & Score |
| <b>GREEN</b>          |
| <b>83</b>             |

| RISK FACTORS AND INTERVENTIONS  | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|---|----|-------|-------|--------|-----|-----|-----|
|   |    | Major | Minor |        |     |     |     |
| K01 Demonstration of knowledge; food safety certification                       | X  |       |       |        |     |     | S   |
| K02 Communicable disease; reporting/restriction/exclusion                       | X  |       |       |        |     |     | S   |
| K03 No discharge from eyes, nose, mouth   | X  |       |       |        |     |     | S   |
| K04 Proper eating, tasting, drinking, tobacco use                               |    |       |       |        | X   |     |     |
| K05 Hands clean, properly washed; gloves used properly                          |    |       |       |        | X   |     |     |
| K06 Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     | S   |
| K07 Proper hot and cold holding temperatures                                    | 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  |       |       |        |     |     |     |
| 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                                    |     |     |
| K31 Consumer self service does prevent contamination                                    |     |     |
| K32 Food properly labeled and honestly presented  |     |     |
| K33 Nonfood contact surfaces clean  | X   |     |
| K34 Warewash facilities: installed/maintained; test strips                              | X   |     |
| K35 Equipment, utensils: Approved, in good repair, adequate capacity                    |     |     |
| K36 Equipment, utensils, linens: Proper storage and use                                 | X   |     |
| 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

### Social Distancing Protocol

01 - Signage Violation

**Inspector Observations: The most updated social distancing protocol form is not posed and/or provided during the time of the inspection. [CA] Provide the most update social distancing protocol, along with the green check mark form.**

02 - Face Covering Violation

**Compliance of this category has been verified.**

03 - Social Distance Violation

**Compliance of this category has been verified.**

04 - Clean and Sanitize Violation

**Compliance of this category has been verified.**

05 - General Violation

**Items in this category were not observed at the time of inspection.**

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: Warm water temperature reading measured 73F on the handwashing facility faucet in both men and women restrooms. [CA] Handwashing facilities shall be equipped to provide warm water (100F) under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. The temperature of the water shall be at least 100F but not greater than 108F.**

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: Wastewater accumulation is observed on the floor sink underneath the beer dispenser in the preparation area. [CA] Unclog the floor drain by removing accumulated matter.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: A nymph was observed crawling on a container stored underneath the 3-compartment sink. In addition, several dead nymphs were observed on the floor underneath the 3-compartment sink and the water heater in the warewashing area. [CA] A FOOD FACILITY shall always be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and VERMIN, including, but not limited to, rodents and insects. Clean and sanitize all food contact surfaces, and cooking areas. Must also clean walls, and if it is possible move equipment to reach overhead or enclosed areas. Obtain service of a professional pest control company today (10/19/2020) and use effective measures to control the entrance and harborage of cockroaches.**

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: Raw ground pork and beef containers were observed next to ready-to-eat food ( chopped tomatoes and cooked chicken) on the cold holding inserts in the preparation area. [CA] To prevent cross-contamination, ensure to store raw fish, meat, and poultry below or away from cooked or ready-to eat food.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

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**Inspector Observations:** *White reach-in freezer bottom shelf is observed with old/dry food accumulation in the preparation area. [CA] Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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:** *Test strips to check sanitizing solution concentration are not available in the food facility during the time of the inspection. [CA] Test strips accurately measure the concentration in part per million (mg/L) of the sanitizing solution and shall be available to record the proper mixing and strength of sanitizer solutions. Provide test strips to check Chlorine sanitizing solution in the 3-compartment sink and wiping bucket. Concentration must be at 100ppm, and Quaternary ammonium at 200ppm always.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:** *Three CO2 cylinders are observed unchained in the janitorial area. [CA] CO2 cylinders empty or full must all be chained to the wall or a rigid structure.*

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item                   | Location             | Measurement       | Comments |
|------------------------|----------------------|-------------------|----------|
| salami                 | cold holding unit    | 39.00 Fahrenheit  |          |
| ham                    | cold holding unit    | 37.00 Fahrenheit  |          |
| warm water temperature | handwashing facility | 105.00 Fahrenheit |          |
| hot water temperature  | 3-compartment sink   | 122.00 Fahrenheit |          |
| marinara sauce         | cold holding unit    | 40.00 Fahrenheit  |          |
| raw beef               | cold holding unit    | 37.00 Fahrenheit  |          |
| cheese                 | cold holding unit    | 39.00 Fahrenheit  |          |
| chopped tomatoes       | cold holding unit    | 36.00 Fahrenheit  |          |
| raw pork               | cold holding unit    | 39.00 Fahrenheit  |          |

## Overall Comments:

**A re-inspection will take place on Thursday 22, 2020 to ensure compliance with 23M major violation (cockroaches in the food facility)**  
**Per supervisor Aleli Crutchfield, food facility can remain open for operation.**

**Report emailed to [mmpizzaalmaden@yahoo.com](mailto:mmpizzaalmaden@yahoo.com)**

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 **11/2/2020**. 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

E-mailed to PIC

Received By: \_\_\_\_\_

Signed On: October 20, 2020