

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 FA0283090 - PAPAS AND EGGS		Site Address 2070 OLD MIDDLEFIELD WY, MOUNTAIN VIEW, CA		Inspection Date 01/22/2025		Placard Color & Score GREEN 82		
Program PR0424670 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PAPAS AND EGGS INC		Inspection Time 11:00 - 12:15			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By JOSEFINA FLORES				FSC Joanna Torres Moreland 10/19/2026

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						S
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						
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		
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		
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		
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

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

Inspector Observations: Measured liquid eggs at 58 F and shell eggs at 62 F within containers on top of ice at the cook line. Cook stated that the eggs were removed from refrigeration more than four hours prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Liquid and shell eggs voluntarily discarded. New batch placed within a deeper container fully submerged in an ice.

Measured sausage at 52 F and steak at 55 F within the top drawer of the under grill fridge. Cooling potatoes measured at 110 F with the drawer directly below sausage and steak.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. The under grill refrigerator shall not be used to cool foods.

[COS] Potatoes relocated, ambient temperature of the unit measured at 40 F.

***Repeat violation.**

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employees were eating meals on the back of house food preparation table.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Cooling potatoes measured at 110 F within the under grill refrigerator. PIC stated that the potatoes were cooked 1 hour prior.

[CA] Properly store cooling foods in such a way to allow proper air flow.

[COS] Potatoes relocated to the upright refrigerator for proper cooling.

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: The door gaskets of the 3 door upright refrigerator and 4 drawer under grill fridge are in disrepair.

[CA] Replace refrigerator door gaskets.

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: The coffee machine drain pipe drains directly to a waste pipe.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
liquid egg	on top of ice	58.00 Fahrenheit	
sausage	under grill fridge left side	52.00 Fahrenheit	
steak	under grill fridge right side	55.00 Fahrenheit	
pico de gallo	open top prep fridge	39.00 Fahrenheit	
cut fruit	open top prep fridge	39.00 Fahrenheit	
hash browns	under grill fridge right side	41.00 Fahrenheit	
shell eggs	on top of ice	62.00 Fahrenheit	
diced ham	3 door open top prep fridge	45.00 Fahrenheit	lid open
cooked potatoes	under grill fridge right side	110.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
milk	cold insert	39.00 Fahrenheit	
milk	1 door upright fridge	39.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
chlorine sanitizer	warewashing machine	100.00 PPM	
batter	3 door open top prep fridge	40.00 Fahrenheit	
cooked chicken	3 door upright fridge	39.00 Fahrenheit	

Overall Comments:

new email catering@papasandeggs.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 **2/5/2025**. 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.

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: Josefina Flores
owner
Signed On: January 22, 2025