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	Site Address	Inspection Date
FA0299371 - 1157 SAN ANTONIO MICRO KITCHEN	1157 SAN ANTONIO RD, MOUNTAIN VIEW, CA 9404	02/02/2026

Program	Owner Name	Inspection Time
PR0439343 - LIMITED FOOD SERVICE CAT 3 - FP77	GOOGLE LLC	11:10 - 11:30

Inspected By	Inspection Type	Consent By	FSC
TRAVIS KETCHU	RISK FACTOR ASSESSMENT/STRUC	CHRISTINA	Exempt

Placard Color & Score

N/A

N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

No minor violations were observed during this inspection.

Education

K02S - Communicable disease; reporting/restriction/exclusion

K05S - Hands clean/properly washed/gloves used properly

K06S - Adequate handwash facilities: supplied or accessible

K07S - Proper hot and cold holding temperatures

K12S - Returned and reservice of food

K13S - Food in good condition, safe, unadulterated

Measured Observations

Item	Location	Measurement	Comments
warm water	hand wash sink	100.00 Fahrenheit	

Overall Comments:

A risk factor assessment/ structural review was provided during non-operational hours.
Provided inspection, discussion and education focused on observed and non-observed risk factors known to contribute to food borne illness.

An exit interview was conducted with the operator to address the inspection findings. The OIR will be delivered to the facility within CPD normal hours of operation.

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 **2/16/2026**.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:

Signed On: February 02, 2026

Comment: Report emailed - No signature obtained