

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

- No Placard Color



OFFICIAL INSPECTION REPORT

Facility FA0210358 - MOUNTAIN MIKE'S PIZZA		Site Address 6191 SANTA TERESA BL, SAN JOSE, CA 95123	Inspection Date 07/16/2026
Program PR0302353 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name EOK ENTERPRISES	Inspection Time 14:00 - 15:20
Inspected By CHRISTINA RODRIGUEZ	Inspection Type LIMITED INSPECTION	Consent By RAJ SINGH	

Placard Color & Score

N/A
N/A

Comments and Observations

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: The dish washing sink reached 104 degrees F. [CA] The water must reach 120 degrees F at the dish washing sink.

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: The dish washing machine is home type and not yet submitted for review to this department plan check unit. [CA] Equipment type and installation must be approved before installation.

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

Inspector Observations: The fans in the restrooms do not work. [CA] Repair or replace the fans. Lighting in the kitchen food prep/pizza oven area is dim. [CA] Repair/replace the ceiling lighting fixtures.

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

Inspector Observations: Observed holes in the walls and deterioration. [CA] Close the holes and repair the walls.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: The permit to operate must be changed into the new owner's name. [CA] Submit the change of ownership packet to ehinfo.or within 48 hours to avoid further actions taken.

Performance-Based Inspection Questions

Needs Improvement - No discharge observed from eyes, nose, and/or mouth.

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
cheese	walk in	39.00 Fahrenheit	
sauce	refrigerator	40.00 Fahrenheit	
water	dish sink	104.00 Fahrenheit	
pepperoni	prep unit	37.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	

Overall Comments:

Visited facility to complete a routine inspection but was told that there is a new owner at this facility for the past approximately 3 months.

Went over with the new owner the process required for the change of ownership. Please complete and submit the change of ownership application with 48 hours. The permit must be in your name in order to operate.

Submit to the Santa Clara county plan check unit to review the below items, in addition to the changes you plan to make, and items that will be required to change.

Changes have been made in the facility by the new owner. A home type dish washing machine was installed at the bar. The 3 compartment dish sink at the bar was removed.

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A white plastic-like 1-basin sink was installed. Bare wood shelves were installed on the wall next to the walk in cooler door.
The lighting in front of the hood and pizza prep area was changed out and needs to be repaired.
The home-type freezers must be removed.
The mop sink is outside behind the facility.
The owner plans on changing the water heater.

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 **7/30/2026**. 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: _____

Signed On: July 16, 2026