

# 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

|                                                                                 |  |                                                                   |                                         |                                      |                                         |                                                                                                                                                                |  |                                       |
|---------------------------------------------------------------------------------|--|-------------------------------------------------------------------|-----------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|---------------------------------------|
| <b>Facility</b><br>FA0204758 - MOUNTAIN MIKE'S PIZZA                            |  | <b>Site Address</b><br>3918 MIDDLEFIELD RD B, PALO ALTO, CA 94303 |                                         | <b>Inspection Date</b><br>10/14/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>72</b> </div> |  |                                       |
| <b>Program</b><br>PR0301694 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                   | <b>Owner Name</b><br>STANFORD PIZZA INC |                                      | <b>Inspection Time</b><br>14:00 - 17:00 |                                                                                                                                                                |  |                                       |
| <b>Inspected By</b><br>TRAVIS KETCHU                                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                      |                                         | <b>Consent By</b><br>KIRANDEEP SINGH |                                         |                                                                                                                                                                |  | <b>FSC</b> Pardip Jammu<br>12/29/2029 |

  

| 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  |       |       |        |     |     |     |
| K04                            | Proper eating, tasting, drinking, tobacco use                               | X  |       |       |        |     |     |     |
| K05                            | Hands clean, properly washed; gloves used properly                          | X  |       |       |        |     |     |     |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     |     |
| 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     |        |     |     | S   |
| 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                                      | X   |     |
| 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                                                      | X   |     |
| 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                                 | 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 | 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: Major:**

**Container of garlic butter spread on the shelving above the food prep area was measured at 72F, per cook the butter was taken out of the walk in cooler an hour before temperature was measured (Manufacture states keep refrigerated).**

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

**[COS] Cook opted to place item on Time as Public Health Control. Sticker was placed on butter indicating time to be discarded.**

**Measured ground sausage at 50 F within an overfilled container in the top portion of the pizza preparation fridge.**

**Cook stated that sausage was placed within the unit 1 hour prior.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above. Discontinue the practice of filled containers within the top portion of the preparation refrigerator past their fill lines.**

**[COS] Top portion of the sausage container relocated to the reach in portion of the refrigerator to be cooled to and held at 41 f or below.**

### Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: At three compartment sink, Quat sanitizer dispenser was not working.**

**[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.**

**[SA] Cook was instructed to use dish washer, while sanitizer dispensing pump is repaired.**

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

**Inspector Observations: numerous fruit flies observed through out the facility, mostly around areas of higher moisture.**

**[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.**

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

**Inspector Observations: Neither of the two employees present was the person in charge. Cashier called owner to give consent to start inspection.**

**[CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.**

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

**Inspector Observations: Floor sink under soda fountain machine had large mold-like growth. Informed employee clean and disinfect.**

**[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

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**Inspector Observations:** *Test strips for chlorine sanitizer and for quat sanitizer not available.*

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

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:** *gasket lining of both doors on the left prep cooler were broken, handle for insert lid is broken, front left wheel is missing prep cooler is being supported by stainless steel container.*

**[CA] Food equipment shall be in good repair. Door gaskets shall be in good repair to prevent unwanted air exchange.**

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:** *On the shelving above the prep cooler, butter was being stored in a reused container labeled for garlic in water.*

**[CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.**

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:** *1. Personal food items stored in walk in cooler above ingredients intended for food preparation.*

**[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.**

**2. Back door was left propped open during inspection.**

**[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.**

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

**Inspector Observations:** *Wood support beam on wall behind dishwasher and three compartment sink is corroded and beginning to crack open.*

**[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

| Item                          | Location                   | Measurement       | Comments                            |
|-------------------------------|----------------------------|-------------------|-------------------------------------|
| ground beef                   | prep cooler inserts left   | 40.00 Fahrenheit  |                                     |
| shredded cheese               | prep cooler inserts right  | 39.00 Fahrenheit  |                                     |
| hot water                     | three compartment sink     | 140.00 Fahrenheit |                                     |
| diced tomatoes                | prep cooler inserts left   | 39.00 Fahrenheit  |                                     |
| top portion of ground sausage | pizza prep fridge          | 50.00 Fahrenheit  |                                     |
| Garlic butter spread          | walk in cooler             | 39.00 Fahrenheit  |                                     |
| raw sausage                   | prep cooler inserts left   | 41.00 Fahrenheit  |                                     |
| quat sanitizer                | 3 comp sink                | 0.00 PPM          |                                     |
| hot water                     | 3 comp, prep and mop sinks | 140.00 Fahrenheit |                                     |
| garlic butter spread          | shelves above prep cooler  | 72.00 Fahrenheit  |                                     |
| blue cheese dressing          | salad bar inserts          | 43.00 Fahrenheit  |                                     |
| shredded cheese               | walk in cooler             | 40.00 Fahrenheit  |                                     |
| diced tomatoes                | two door prep cooler       | 43.00 Fahrenheit  | diced one hour prior to measurement |
| chlorine sanitizer            | dish washer                | 50.00 PPM         |                                     |
| Hot water                     | rest room                  | 137.00 Fahrenheit |                                     |
| shredded cheese               | salad bar inserts          | 45.00 Fahrenheit  |                                     |
| sliced ham                    | prep cooler inserts right  | 40.00 Fahrenheit  |                                     |
| ranch dressing                | salad bar inserts          | 44.00 Fahrenheit  |                                     |
| tomato sauce                  | prep cooler inserts right  | 38.00 Fahrenheit  |                                     |
| hot water                     | food prep sink             | 121.00 Fahrenheit |                                     |
| chlorine sanitizer            | dishwasher                 | 50.00 PPM         |                                     |

## Overall Comments:

*Joint inspection with Ivan Alejo and Travis K.*

*report written by Ivan Alejo.*

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 **10/28/2026**. 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: Crislina Garcia  
Employee  
Signed On: October 14, 2026