

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 FA0201485 - STATE OF MIND PUBLIC HOUSE & PIZZERIA		Site Address 101 PLAZA NORTH, LOS ALTOS, CA 94022		Inspection Date 05/26/2026		Placard Color & Score GREEN 89		
Program PR0307274 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name STATE OF MIND PUBLIC HOL		Inspection Time 14:05 - 15:25			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By NINA				FSC PETER GRUBER 4/26/2029

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						S
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	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	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							

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	X	
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		X
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

No major violations were observed during this inspection.

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, 114125(b), 114141

Inspector Observations:

Observed metal bowls being wet stacked after sanitizing without sufficient air drying in the back warewashing area

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

[COS] The metal bowls were separate to allow for proper air drying

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:

Chlorine test strips were unavailable for testing the low temperature dish machines.

[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:

Observed torn gaskets at the following locations:

- Around the right door of the right preparation cooler at the food preparation line
- Around the left door of the two door upright cooler adjacent to the walk in cooler

[CA] Maintain equipment in good repair.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Observed soiled multiuse wiping cloths stored on the preparation surfaces of the front coolers.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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:

1. Observed the floor sink for the ice machine and walk in beer cooler to be clogged.

[CA] Repair plumbing fixture and maintain in clean and good repair.

2. Observed the wastewater line for the ice machine near the beer cooler to sit below the rim of the floor sink

[CA] Provide an air gap at least twice the diameter of the water supply inlet and may not be less than one inch from the flood level rim of the plumbing fixture.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CHEESE	STOVE TOP	144.00 Fahrenheit	
WATER	BAR HAND WASHING SINK	108.00 Fahrenheit	
SANITIZER CONCENTRATION	MAIN DISH MACHINE	100.00 PPM	CHLORINE
COOKED CHICKEN	REACH IN RIGHT PREPARATION COOLER	38.00 Fahrenheit	
GROUND PORTK	REACH IN PIZZA PREPARATION COOLER	41.00 Fahrenheit	
WATER	RESTROOM HAND WASHING SINK	100.00 Fahrenheit	
CREME FRESICHE	WALK IN COOLER	41.00 Fahrenheit	
WATER	BAR THREE COMPARTMENT SINK	120.00 Fahrenheit	
HOT DOG	REACH IN RIGHT PREPARATION COOLER	38.00 Fahrenheit	
SANITIZER CONCENTRATION	MULTIUSE WIPING CLOTH BUCKET	200.00 PPM	QUATERNARY AMMONIA
IMPOSSIBLE MEAT SUBSTITUTE	REACH IN PIZZA PREPARATION COOLER	41.00 Fahrenheit	
SLICED TOMATO	RIGHT PREPARATION COOLER	37.00 Fahrenheit	
SALAD DRESSING	TWO DOOR UPRIGHT COOLER	40.00 Fahrenheit	
RANCH	TWO DOOR UPRIGHT COOLER	41.00 Fahrenheit	
GROUND PORK	PIZZA PREPARATION COOLER	40.00 Fahrenheit	
GROUND BEEF	WALK IN COOLER	40.00 Fahrenheit	
SANITIZER CONCENTRATION	BAR DISH MACHINE	100.00 PPM	CHLORINE
WATER	FRONT HAND WASHING SINK	104.00 Fahrenheit	
SHREDDED CHEESE	RIGHT PREPARATION COOLER	40.00 Fahrenheit	
WATER	BACK HANDWASHING SINK	108.00 Fahrenheit	
SHREDDED CHEESE	PIZZA PREPARATION COOLER	41.00 Fahrenheit	

Overall Comments:

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 **6/9/2026**. 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: PETER GRUBER
MANAGER
Signed On: May 26, 2026