

# 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 FA0207879 - MOUNTAIN MIKE'S BRANHAM		Site Address 2306 ALMADEN RD 170, SAN JOSE, CA 95125		Inspection Date 04/21/2025	
Program PR0306183 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MOUNTAIN MIKES BRANHAM		Inspection Time 13:45 - 15:00
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION		Consent By SKY	FSC JOHN IRVIN CASTADA 02/28/2030	

Placard Color & Score
<b>GREEN</b>
<b>91</b>

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						
K07 Proper hot and cold holding temperatures			X				S
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		
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		
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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: At the salad bar: measured internal temperature of potato salad, pasta salad, cheese, and dressings to be 45 - 49F. Operator stated food had been held since 11am today (approximately 3 hours prior).**

**[CA] Keep potentially hazardous foods at 41F and below or 135F and above. Alternatively use Time as a Public Health Control (TPHC) and clearly time-mark foods to be discarded before 4 hours.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Measured hot water at the 3-compartment sink to be 115F.**

**[CA] Provide hot water (120F) at the 3-compartment sink.**

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

**Inspector Observations: Observed approximately 10-15 old rodent droppings in each of the following locations:**

Follow-up By  
04/23/2025

- 1) Left of the water heater
- 2) Under the handwash sink
- 3) Under the left compartment of the 3-compartment sink

No other evidence of vermin was observed.

**[CA] Keep facility clear of vermin and droppings. A follow-up inspection will be conducted.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
PASTA SALAD, POTATO SALAD, DRESSING, CHEESE	SALAD BAR	45.00 Fahrenheit	45-49F
DRESSING	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
PEPPERONI, HAM, CHICKEN	PREP INSERTS	41.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	115.00 Fahrenheit	
PIZZA	HOT HOLDING, BUFFET	160.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	

### Overall Comments:

- Provided and discussed TPHC form for salad bar items.**
- Ensure a metal probe thermometer is readily available in the kitchen at all times for measuring internal food temperatures.**

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 **5/5/2025**. 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.

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**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



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**Received By:** Sky Weir  
Owner

**Signed On:** April 21, 2025