

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 FA0200345 - MOUNTAIN MIKES PIZZA		Site Address 3155 S BASCOM AV B, CAMPBELL, CA 95008		Inspection Date 05/22/2025	
Program PR0306461 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name FAUJI PIZZA 2 INC		Inspection Time 13:40 - 14:05
Inspected By HELEN DINH		Inspection Type FOLLOW-UP INSPECTION		Consent By STEVEN (M) & HARPREET (O)	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 05/19/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 05/22/2025

Cited On: 05/19/2025

K14 - 8 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

Compliance of this violation has been verified on: 05/22/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
warm water	handsink (prep)	100.00 Fahrenheit	
chlorine	dish machine	50.00 Fahrenheit	
sausage pizza	self-service buffet line	141.00 Fahrenheit	infared
pepperoni pizza	self-service buffet line	150.00 Fahrenheit	infared
cheese pizza	self-service buffet line	128.00 Fahrenheit	infared

Overall Comments:

Upon follow-up inspection, observed PHFs at customer self-service buffet line under time as a public health control (TPHC). Observed table chart on wall of prep area indicating time of food made. Measured chlorine concentration of dish machine at 50ppm and hand wash station stocked with single use paper towels.

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 **6/5/2025**. 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.

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: Steven Pineda
 Manager

Signed On: May 22, 2025