

**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> FA0200345 - MOUNTAIN MIKES PIZZA		<b>Site Address</b> 3155 S BASCOM AV B, CAMPBELL, CA 95008		<b>Inspection Date</b> 07/03/2024	
<b>Program</b> PR0306461 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> FAUJI PIZZA 2 INC		<b>Inspection Time</b> 13:15 - 15:15
<b>Inspected By</b> HELEN DINH	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> STEVEN (M)	<b>FSC</b> Harpreet Bhandaal 9/12/26		

**Placard Color & Score**  
**YELLOW**  
**66**

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		X			N
K07	Proper hot and cold holding temperatures		X		X			N
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		X			N
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
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

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

**Inspector Observations: Major: Found ONLY hand wash station in prep (middle) and restroom (right) without single use paper towel. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels. [COS] Operator directed to restock.**

Follow-up By  
07/09/2024

**Minor: Found paper towel stored outside of mounted dispenser at hand wash station located at front and back prep area. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.**

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Major:**

1. Measured the following PHFs holding between 126F 134F at buffet line warmer station for less than 4 hours: ham & pineapple pizza and pepperoni pizza.
  2. Measured container of chicken holding at 51F in 1 door cold top at oven area for less than 4 hours.
- [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate PHFs to other refrigeration unit. [SA] Operator opted to use time as a public health control (TPHC) for PHFs at buffet line.

Follow-up By  
07/09/2024

**Minor:**

1. Measured the following PHFs holding between 44F - 49F in 2 door cold top/reach in near oven: tomato sauce, sliced ham, shredded cheese, pepperoni and salami.
  2. Measured the following PHFs holding between 45F - 48F in 1 door cold top/reach in near oven: chicken wings, sausage, shredded cheese and diced tomato.
  3. Measured container of shredded cheese holding at 46F in walk-in-cooler.
- Per operator, PHFs placed there less than 4 hours.  
[CA] Maintain all PHFs cold held at or below 41F.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: Found a container of thousand island sauce and ceasar sauce adulterated with dead bug/flyes at 3 door cold top buffet self-service line. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [COS] Operator voluntarily discarded adulterated food in trash.**

Follow-up By  
07/09/2024

### Minor Violations

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: 1. Measured ambient air temperature of walk-in-cooler holding at 49F. Observed dial reading 60F outside of walk-in-cooler.**  
**2. Measured ambient air temperature of 1 door cold top/reach in at 49F. Observed digital device stating 39F.**  
 [CA] Repair refrigeration unit to maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate PHFs to other refrigeration units on site.

Follow-up By  
07/09/2024

**Note: Majority of food items in walk-in-cooler is nonPHFs.**

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

**Inspector Observations: Found light bulbs off at mechanical exhaust hood. Observed oven in use at time of inspection. [CA] When cooking, lights shall be on.**

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

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**Inspector Observations: Found incorrect water knob/handles newly installed at mop sink. Lacking atmospheric pressure valve at faucet. [CA] Install correct faucet/handles.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations: Found toilet tissue stored outside of mounted dispenser. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.**

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: Found 7 loose CO2 tank near back soda boxes. [CA] Secure CO2 tank to rigid structure to prevent accidental discharge.**

## Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Food in good condition, safe, unadulterated.

## Measured Observations

Item	Location	Measurement	Comments
chicken wings	1 door cold top	45.00 Fahrenheit	
shredded cheese	2 door reach in	46.00 Fahrenheit	
ham	2 door upright freezer	-3.00 Fahrenheit	
churro	1 doro upright freezer	5.90 Fahrenheit	
quat	sani bucket	200.00 PPM	
sliced ham	2 door cold top	45.00 Fahrenheit	
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
ambient	2 door reach in/cold top	41.00 Fahrenheit	
salami	1 door cold top	41.00 Fahrenheit	
sausage	1 door cold top	47.00 Fahrenheit	
ham & pineapple pizza	warmer (buffet)	126.00 Fahrenheit	for less than 4 hours. SA-discarded after 4 hours.
pasta salad	3 door cold top (buffet)	39.00 Fahrenheit	
beverage	2 door reach in	36.00 Fahrenheit	
salami	2 door cold top	47.00 Fahrenheit	
pepperoni pizza	warmer (buffet)	128.00 Fahrenheit	between 128F - 136F for less than 4 hours. SA - Discard after 4 hours.
chicken	1 door reach in freezer	12.30 Fahrenheit	
ambient	walk-in	49.00 Fahrenheit	
diced tomato	1 door cold top	46.00 Fahrenheit	
tomato sauce	2 door cold top	44.00 Fahrenheit	
shredded cheese	2 door cold top	49.00 Fahrenheit	
chicken	1 door cold top	51.00 Fahrenheit	for less than 4 hours. COS-relocate
shredded cheese	walk-in	46.00 Fahrenheit	
pizza	oven	178.00 Fahrenheit	
pepperoni	2 door cold top	47.00 Fahrenheit	
warm water	handsink (front, prep, back prep & 2RR)	100.00 Fahrenheit	
ambient	1 door reach in/cold top	49.00 Fahrenheit	
macaroni salad	3 door cold top (buffet)	39.00 Fahrenheit	

## Overall Comments:

**Note: Discussed/provided time as a public health control (TPHC) with operator.**

**A follow-up inspection shall be conducted.**

**\*\*\*Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.\*\*\***

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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 **7/17/2024**. 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



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**Received By:** Steven Pineda  
Manager

**Signed On:** July 03, 2024