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	Site Address	Inspection Date
FA0284029 - EVEREST CUISINE	425 N WHISMAN RD 100, MOUNTAIN VIEW, CA 940	10/30/2026
Program	**Owner Name**	**Inspection Time**
PR0425999 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	BAGALAMUKHI EVEREST IN(	09:50 - 10:40
Inspected By	**Inspection Type**	**Consent By**
HAYLEY MENTZ	FOLLOW-UP INSPECTION	DIP

Placard Color & Score
GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/22/2026
K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)
Compliance of this violation has been verified on: 10/30/2026

Cited On: 10/22/2026
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
Compliance of this violation has been verified on: 10/30/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
warm water	handwash sink	100.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
tofu	prep insert	41.00 Fahrenheit	
heavy cream	2 door under counter	40.00 Fahrenheit	

Overall Comments:

Follow-up inspection to a routine inspection conducted on 10/22/2026
Observed the following to be in continued compliance

-K06: handwash stations were stocked and unblocked by items.
-K07: PHFs were maintained at 41F and below.

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 **11/13/2026**.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

DIP

Received By: Dip
PIC
Signed On: October 30, 2026