

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 FA0210572 - MOUNTAIN MIKE'S PIZZA		Site Address 670 RIVER OAKS PY A, SAN JOSE, CA 95134		Inspection Date 02/18/2026		Placard Color & Score GREEN 92		
Program PR0305217 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name EILRO INC		Inspection Time 15:35 - 16:35			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By ROMEL ELISHAPOUR				FSC Ronica Eilyas Saralan 08/25/2030

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				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						
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						S

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		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

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

One employee lacks a valid food handler card.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations:

Various potentially hazardous foods, including uncanned olives, blue cheese dressing, ranch dressing, uncanned artichokes, chickpeas, cheese, mac salad, and potato salad measured between 44F and 46F while maintained in the countertop cold-hold inserts at the front service line. Per the owner, items had been relocated from the walk-in cooler to the front service line 1 hour prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] All PHF's in the unit to be served or else discarded by 6:45PM (4 hours elapsed after initially being removed from the walk-in cooler).

***Note: If refrigeration at the front service line is unable to maintain potentially hazardous foods at 41F or below, recommend subjecting all potentially hazardous food items (raw or cooked animal products, heat treated vegetables, sliced tomatoes, etc.) to time as a public health control.**

When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

Inquiries regarding time as a public health control may be emailed to maverick.chin@deh.sccgov.org

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:

Multiple unchained CO2 canisters in the back dishwashing area.

[CA] Gaseous canisters shall be secured to a rigid structure.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
sausage	prep cooler	41.00 Fahrenheit	
potato salad	countertop cold hold - front service	45.00 Fahrenheit	
warm water	hand sink - back kitchen	100.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
cheese	sliding door upright - front service	41.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
blue cheese dressing	walk-in cooler	41.00 Fahrenheit	
shredded cheese	prep cooler	40.00 Fahrenheit	
uncanned olives	countertop cold hold - front service	44.00 Fahrenheit	
pepperoni	prep cooler	41.00 Fahrenheit	
frozen chicken	upright freezer	4.00 Fahrenheit	
artichoke	prep cooler	36.00 Fahrenheit	
tomato sauce	prep cooler	39.00 Fahrenheit	
bone-in chicken	walk-in cooler	41.00 Fahrenheit	
uncanned corn	prep cooler	37.00 Fahrenheit	
cheese	countertop cold hold - front service	46.00 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 **3/4/2026**. 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: Ronica Eilyas
Owner

Signed On: February 18, 2026