

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 FA0203996 - MICHAEL'S AT SHORELINE		Site Address 2960 N SHORELINE BL, MOUNTAIN VIEW, CA 94041	Inspection Date 01/15/2025
Program PR0306088 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name TOUCHSTONE GOLF, LLC	Inspection Time 10:00 - 10:55
Inspected By TRAVIS KETCHU	Inspection Type FOLLOW-UP INSPECTION	Consent By WHITNEY KATSANES	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/13/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 01/15/2025

Minor Violations

Cited On: 01/13/2025

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

This violation found not in compliance on 01/15/2025. See details below.

Measured Observations

N/A

Overall Comments:

Follow-up inspection to limited inspection conducted on 1/13/2025.

No evidence of vermin observed within the facility.

Facility received a professional pest control treatment and performed deep cleanings.

Door sweeps have been installed at the bottom of exterior doors where needed.

Continue to work on clearing clutter and unused equipment in the outside garbage enclosure and equipment storage shed.

Email inspector a copy of the professional pest control report and images of the cleared garbage enclosure when completed.

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 **1/29/2025**. 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: Whitney Katsanes
Private Events & Marketing Director

Signed On: January 15, 2025