

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 06/03/2025
Program PR0305217 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name MMW PIZZA INC	Inspection Time 10:45 - 11:45
Inspected By FRANK LEONG	Inspection Type LIMITED INSPECTION	Consent By RONICA EILYAS SARALAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: In the salad bar, measured shredded cheese, cottage cheese, blue cheese dressing, ranch dressing, olives, artichokes, chickpeas, macaroni salad, pasta salad, and potato salad between 46F and 52F. Per operator, salad bar was setup at 9:30am. [CA] Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth. Potentially hazardous foods held for dispensing in serving lines and salad bars may be held at 45F or below (up to 12 hours in any 24-hr period) but left-over must be discarded. [SA] Operator to serve potentially hazardous food items in the salad bar by 1:30pm, for a total of 4 hours from when removed from temperature control or discard.

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Observed unused peroxide sanitizer installed to the dispenser for the 3 compartment sink. Per operator, peroxide sanitizer is not used, and currently using a quaternary ammonium sanitizer. [CA] Ensure unused chemicals are discarded or properly stored away from food and food contact surfaces.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
cut chicken	3 door prep unit	40.00 Fahrenheit	
macaroni salad, pasta salad, and potato salad	salad bar	52.00 Fahrenheit	Measured between 46F and 52F.
marinara sauce	sliding 2 door reach in refrigerator	38.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
shredded cheese	walk-in refrigerator	40.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
shredded cheese, cottage cheese, blue cheese dressing, ranch dressing, olives, artichokes, and chickpeas	salad bar	52.00 Fahrenheit	Measured between 46F and 52F.
pepperoni	3 door prep unit	40.00 Fahrenheit	
parmesan cheese	sliding 2 door reach in refrigerator	38.00 Fahrenheit	
shredded cheese	3 door prep unit	40.00 Fahrenheit	
pepperoni	walk-in refrigerator	40.00 Fahrenheit	
milk	walk-in refrigerator	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: MOUNTAIN MIKE'S PIZZA

NEW OWNER: EILRO INC.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

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The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 07/01/2025 - 06/30/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 06/03/2025**

***Permit condition: n/a**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **6/17/2025**. 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: RONICA EILYAS SARALAN
OWNER
Signed On: June 03, 2025