

# 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> 05/19/2025	
<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> 15:10 - 16:20
<b>Inspected By</b> HELEN DINH	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> KARM	<b>FSC</b> Harpreet Bhandal 9/12/26		

<b>Placard Color &amp; Score</b> <span style="font-size: 2em; font-weight: bold; color: yellow;">YELLOW</span> <span style="font-size: 3em; font-weight: bold;">70</span>
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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				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		X			N
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	X	
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	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		
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: Found ONLY hand wash station located in back prep area without single use paper towels. [CA] Single-use sanitary towels shall be provided in dispensers. [COS] Operator directed to restock.**

Follow-up By  
05/22/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: Observed active warewashing at dish machine. Measured 0ppm chlorine at dish machine. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. [SA] Operator directed to discontinue warewashing at dish machine, all cleaning shall be conducted at 3-compartment sink until dish machine is able to read 50ppm chlorine.**

Follow-up By  
05/22/2025

### Minor Violations

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

**Inspector Observations: Minor: Measured the following PHFs holding between 44F - 46F in 3 door cold top (self service) area for less than 4 hours: shredded cheese, macaroni salad and potato salad. [CA] Maintain all cold PHFs held at or below 41F.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Found a few flies near prep area and mop sink area. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Found boxes of food stored on floor in walk-in-cooler. [CA] Food shall be stored a minimum of 6 inches off floor.**

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

**Inspector Observations: 1. Found light bulb off at the mechanical exhaust hood. Observed pizza actively cooked in oven. [CA] When cooking light shall be on to provide adequate lighting.  
2. Found 1 burnt light bulb at mechanical exhaust hood when lights were turned on. [CA] Replace burnt light bulb.**

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

**Inspector Observations: 1. Found new unapproved faucet installed at mop sink. [CA] Install commercially approved faucet at mop sink where atmospheric pressure valve is provided.  
2. Found leaking drain line under hand wash sink located in back prep area and in 3-compartment sink. [CA] Secure leak.**

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 3 loose CO2 tank near water heater. [CA] Secure CO2 tank to rigid structure to prevent from accidental discharge.**

### Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

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## Measured Observations

Item	Location	Measurement	Comments
diced tomato	walk-in	40.00 Fahrenheit	
salami	1 door cold top	41.00 Fahrenheit	
shredded cheese	3 door cold top (self-service)	46.00 Fahrenheit	
chicken	2 door upright freezer	20.10 Fahrenheit	
shredded cheese	2 door cold top	41.00 Fahrenheit	
macaroni pasta	3 door cold top (self-service)	44.00 Fahrenheit	
sausage pizza	buffet line	108.00 Fahrenheit	unable to confirm time, operator stated they unplugged unit at 14:00 and remaining food shall be discarded. Inspection started after that time. Observed food tossed.
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
pizza	oven	187.00 Fahrenheit	
warm water	handsink (front, prep & back)	100.00 Fahrenheit	
cheese bread	buffet line	108.00 Fahrenheit	unable to confirm time, operator stated they unplugged unit at 14:00 and remaining food shall be discarded. Inspection started after that time. Observed food tossed.
chicken wings	walk-in	40.00 Fahrenheit	
potato salad	3 door cold top (self-service)	44.00 Fahrenheit	
sliced ham	2 door cold top	40.00 Fahrenheit	
chlorine	dish machine	0.00 PPM	
pepperoni pizza	buffet line	116.00 Fahrenheit	unable to confirm time, operator stated they unplugged unit at 14:00 and remaining food shall be discarded. Inspection started after that time. Observed food tossed.
sausage	1 door cold top	41.00 Fahrenheit	

## Overall Comments:

**Note: Inspection conducted in conjunction to CO0156875.**

**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.\*\*\***

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 **6/2/2025**. 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: Karm Bath  
Person in charge

Signed On: May 19, 2025