

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 FA0300253 - TOPGOLF USA PIN HIGH LLC - 2ND FLOOR - KIT		Site Address 10 TOPGOLF DR, SAN JOSE, CA 95002		Inspection Date 09/01/2026		Placard Color & Score GREEN 85		
Program PR0440828 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TOPGOLF USA INC		Inspection Time 11:30 - 12:30			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By JESSE SAMANIEGO				FSC Jesse Samaniego 06/18/2028

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		X			S
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						S
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	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		
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		X
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

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

Inspector Observations: Measured a garlic and oil sauce at 54 F within the top portion of the preparation refrigerator.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Sauce relocated to the walk in refrigerator to be cooled to and held at 41 F or below.

Minor Violations

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

Inspector Observations: Observed two old rodent droppings on top of the warewashing machine. Observed old rodent droppings within the wall cavity at the back of the electrical room.

[CA] Clean and sanitize area of old droppings.

[COS] Areas cleaned and sanitized with bleach.

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: Observed a gap larger than 1/4 inch below multiple exterior doors.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Observed the side "waive to open" door left open. A sliding glass pocket door within the dining area was left open.

A direct path between the dining area into the kitchen exists.

[CA] Keep door closed at all times to prevent the entrance and harborage of vermin.

Facility shall propose a Open Kitchen Safety Plan (OKSP) prior to resuming use of the fully openable pocket doors.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed a large gap between the wall and metal support beams within the electrical room.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
quat sanitizer	3 comp sink	200.00 PPM	
hot water	warewashing machine (small)	165.00 Fahrenheit	
butter	prep fridge	38.00 Fahrenheit	
sauce	walk in fridge 1	37.00 Fahrenheit	
raw beef	under grill fridge	40.00 Fahrenheit	
fried chicken	fryer	177.00 Fahrenheit	
beans	walk in fridge 3	38.00 Fahrenheit	
beef	walk in fridge 2	39.00 Fahrenheit	
hot water	3 comp, prep, mop sinks	120.00 Fahrenheit	
white sauce	steam insert	152.00 Fahrenheit	
pizza sauce	pizza prep fridge	37.00 Fahrenheit	
cooked chicken	upright fridge	36.00 Fahrenheit	
sliced tomatoes	prep fridge	36.00 Fahrenheit	
milk	bar reach in fridge	40.00 Fahrenheit	
garlic and oil based sauce	prep fridge	54.00 Fahrenheit	
cheese	upright warmer	153.00 Fahrenheit	
hot water	warewashing machine (large)	160.00 Fahrenheit	

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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 **9/15/2026**. 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: jesse samaniego
PIC
Signed On: September 01, 2026