

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 FA0283460 - INTUIT MTV KITCHEN 20		Site Address 2600 MARINE WY, MOUNTAIN VIEW, CA 94043		Inspection Date 02/19/2025		Placard Color & Score GREEN 86		
Program PR0425192 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name COMPASS GROUP USA, INC		Inspection Time 13:40 - 15:00			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By CHRIS				FSC Robert Mccarthy 5/27/2027

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	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						

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		
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

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

Inspector Observations: Measured PHF's at the salsa bar at greater than 50 F. PIC stated that the salsas were removed from temperature control 2 hours prior.

Measured pico de gallo at 48 F to 51 F within container in the reach in refrigerator and displayed for self service at the line. Cook stated that the pico de gallo was produced at 7:30 am.

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

[COS] Salsa bar discarded after a total serving time of 4 hours. Pico de gallo voluntarily discarded.

Minor Violations

K14 - 3 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: Measured the high temperature ware washing machine at a maximum temperature of 155 F. (the final sanitizing rinse read out stated 113 F).

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

[COS] Wares washed within the main kitchen machine.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured the hot water temperature at a maximum of 113 F to 115 F at all sinks within the kitchen.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
pico de gallo	serving line cold insert	49.00 Fahrenheit	
milk	upright fridge	37.00 Fahrenheit	
milk	coffee bar reach in fridge	40.00 Fahrenheit	
water temp	warewashing machine	155.00 Fahrenheit	
beans	steam table	153.00 Fahrenheit	
sandwich	display fridge	40.00 Fahrenheit	
green salsa	serving line	57.00 Fahrenheit	
yogurt	roll in fridge	40.00 Fahrenheit	
rice	reach in warmer	150.00 Fahrenheit	
serving line cold insert	3 door reach in fridge	50.00 Fahrenheit	
shredded cheese	serving line cold insert	48.00 Fahrenheit	
salsa	serving line	55.00 Fahrenheit	
cream	reach in fridge	39.00 Fahrenheit	
chicken	steam table	147.00 Fahrenheit	
milk	coffee bar prep fridge	39.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Intuit MTV Kitchen 20

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NEW OWNER: Compass Group USA Inc

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

The permit category for this facility is FP13.

An invoice for the permit fee in the amount of \$1,148.00 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: 03/01/2025 - 02/28/2026

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 2/19/2025**

*** Permit Condition: The Turbochef I5-9500-1 (1) and Turchef Sota (2) are conditionally approved without an exhaust hood system for the heating of precooked food items and sandwiches only—NO COOKING OF RAW ANIMAL PROTEINS. If there is a future change in menu or operation, or the use of this equipment causes any sanitation, ventilation or safety problem, the exhaust hood exemption may be revoked and an approved mechanical exhaust system must be installed, or the unit removed. Ventilation problems include, but are not limited to, excess heat in the facility that results in uncomfortable work conditions for employees. The exemption shall not be deemed to supersede any local building and fire code requirements. In the event that a future change in ownership occurs, the new owner shall be made aware of these conditions.**

*** Submit time as a public health control procedures to inspector for review and approval.**

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 **3/5/2025**. 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: Chris Swinyard
PIC

Signed On: February 19, 2025