

**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 FA0207879 - MOUNTAIN MIKE'S PIZZA		Site Address 2306 ALMADEN RD 170, SAN JOSE, CA 95125	Inspection Date 08/05/2019
Program PR0306183 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name AMIROMINA, INC.	Inspection Time 13:30 - 14:15
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By DEE	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

N/A

**Minor Violations**

N/A

**Measured Observations**

N/A

**Overall Comments:**

*Follow up due to water and vermin violation:*

*Upon follow up:*

*-Handwash sink observed to have hot and chold water.*

*-2 dead adult cockroaches observed in trap. Per operator, pest contro lwas out there about 2-3 days prior to spray. Has not observed any other live roaches in facility after spraying and has been monitoring traps since spraying.*

*-Per operator, crew has been diligently cleaning and pest control shall come more frequently.*

*Keep monitoring and keep facility free of vermin. Remove dead cockroaches in trap.*

*Keep working on sanitation and pest control to exterminate the vermin. Continue to work on other violations from previous routine inspection report.*

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 **8/19/2019**. 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: Dee  
 Manager  
 Signed On: August 05, 2019