

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 FA0308257 - NEXT LEVEL BOARD GAME CAFE		Site Address 888 VILLA ST 100, MOUNTAIN VIEW, CA 94041	Inspection Date 01/09/2025
Program PR0451971 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name NEXT LEVEL BOARD GAME I	Inspection Time 10:00 - 10:30
Inspected By NHA HUYNH	Inspection Type LIMITED INSPECTION	Consent By SEAN FORMAN	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Hot water at the 3 compartment sink was measured at 115 degrees Fahrenheit.

[Corrective Action] Provide hot water of at least 120 degrees Fahrenheit.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cheese cake	single door upright cooler	38.00 Fahrenheit	
hot water	handwash sink	104.00 Fahrenheit	
hot water	3 compartment sink	115.00 Fahrenheit	
ambient air	2 door undercounter cooler	40.00 Fahrenheit	
ambient air	3 door reach-in cooler	38.00 Fahrenheit	

Overall Comments:

Food prep area not in use yet due to waiting for city approval for ADA compliance.

Strong odor coming from the 3 compartment sink area.

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 **1/23/2025**. 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: Sean Forman
Operator

Signed On: January 09, 2025