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

K46 No unapproved private home/living/sleeping quarters
K47 Signs posted; last inspection report available



itolic (400) 710 3400 www.cii	, and the second	CIAL INSPE	CTION REPOR	?T						
Facility		Site Address			Inspection		Plac	ard Color	& Sco	r <u>e</u>
FA0209462 - MOUNTAIN MIKE'S PIZZA Program		•	ILL RD, SAN JOSE, CA 9 Owner Name		06/29/2 Inspection	n Time	G	RE	REEN	
	FOOD SVC OP 0-5 EMPLOYEES R		GK GOLDEN FOO	D INC RPREET BC	15:30 - 17:00			91	01	
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By JUAN		8-23	JLA			3 I		
RISK FACTORS AND	INTERVENTIONS			IN	OU ¹ Major	Minor COS	S/SA N	O N	/A	PBI
K01 Demonstration of know	vledge; food safety certification			Х						
	e; reporting/restriction/exclusion			Х						S
K03 No discharge from eye				Х						
K04 Proper eating, tasting,				Х						
K05 Hands clean, properly	washed; gloves used properly			Х						
	acilities supplied, accessible			Х						S
K07 Proper hot and cold ho	* *			Х						S
	h control; procedures & records								X	
K09 Proper cooling method	<u> </u>								x	
K10 Proper cooking time &							>			
K11 Proper reheating proce							>			
K12 Returned and reservice)			
K13 Food in good condition	n, safe, unadulterated			Х						
K14 Food contact surfaces								(S
K15 Food obtained from ap	· · · · · · · · · · · · · · · · · · ·			Х						
	stock tags, condition, display								Х	
K17 Compliance with Gulf (_	X	
K18 Compliance with variar	-								x 1	
	r raw or undercooked foods								x 1	
	acilities/schools: prohibited foods	not being offered							X	
K21 Hot and cold water ava				Х						
K22 Sewage and wastewat				X						
K23 No rodents, insects, bi	<u> </u>					Х				
GOOD RETAIL PRACT	TICES							0	UT	cos
K24 Person in charge prese	ent and performing duties									
K25 Proper personal clean								-		
	1 Toper personal clearliness and main restraints (26 Approved thawing methods used; frozen food									
	Proof separated and protected					-				
K28 Fruits and vegetables										
								-		
	C39 Toxic substances properly identified, stored, used C30 Food storage: food storage containers identified									
_	does prevent contamination									
K32 Food properly labeled	-									
K33 Nonfood contact surface										
	stalled/maintained; test strips									
	pproved, in good repair, adequate	e capacity								
24 Equipment, utensils, linens: Proper storage and use							X			
K37 Vending machines										
	ghting; designated areas, use									
Thermometers provided, accurate										
Wiping cloths: properly used, stored							X			
Plumbing approved, installed, in good repair; proper backflow devices										
K42 Garbage & refuse properly disposed; facilities maintained										
	y constructed, supplied, cleaned									
	od repair; Personal/chemical stora	age; Adequate verm	in-proofing							
K45 Floor, walls, ceilings: b	•								X	
	home/living/sleening guarters									

R202 DAUHOQYZO Ver. 2.39.7

OFFICIAL INSPECTION REPORT

Facility FA0209462 - MOUNTAIN MIKE'S PIZZA	Site Address 431 BLOSSOM HILL RD, SAN JOSE, CA 95123			Inspection Date 06/29/2022		
Program PR0302253 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2		Owner Name GK GOLDEN FOOD INC	Inspection Time 15:30 - 17:00			
K48 Plan review						
Permits available						
K58 Placard properly displayed/posted						

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: FOUND A FEW FRUIT FLIES FLYING AROUND NEAR THE 3 COMPARTMENT SINK. [CA] ENSURE THE FACILITY HAS NO FLIES.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185, 114185.3, 114185.4, 114185.5

Inspector Observations: FOUND A COUPLE OF CO2 TANKS NOT FASTENED TO A RIGID STRUCTURE IN THE DRY STORAGE ROOM. [CA] FASTEN THE CO2 TANKS.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: FIND A WIPING CLOTH STORED UNDER THE TABLE ON A SHELF IN THE ROLLING PIZZA DOUGH ROOM. [CA] KEEP THE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

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

Inspector Observations: FOUND A COUPLE OF LOOSE TILES ON THE BOTTOM OF THE WALL NEAR THE ENTRANCE TO THE DRY STORAGE ROOM AND THE OFFICE. [CA] REPAIR THE TILES.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	Measurement	Comments
CHEESE	WALK IN COOLER	33.00 Fahrenheit	
HAM	WALK IN COOLER	29.00 Fahrenheit	
SALAD DRESSING	WALK IN COOLER	32.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CUT TOMATO	SERVICE REFRIGERATOR	37.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	18.00 Fahrenheit	
PASTRAMI	REACH IN FREEZER	17.00 Fahrenheit	
CHEESE	SERVICE REFRIGERATOR	38.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	

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 7/13/2022. 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.

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date	
FA0209462 - MOUNTAIN MIKE'S PIZZA	431 BLOSSOM HILL I	06/29/2022	
Program PR0302253 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2	2 - FP10	Owner Name GK GOLDEN FOOD INC	Inspection Time 15:30 - 17:00

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

un fr

Received By: GURDIP

MANAGER

Signed On: June 29, 2022