

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 FA0271707 - INTUIT MTV BAYSIDE CAFE - SERVERY		Site Address 2750 COAST AV, MOUNTAIN VIEW, CA 94043		Inspection Date 02/19/2025		Placard Color & Score GREEN 90		
Program PR0410669 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COMPASS GROUP USA, INC		Inspection Time 11:00 - 12:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By CHRIS SWINYARD				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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
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						
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		X
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: 1) Potentially hazardous foods in reach-in coolers located at the center work station is measured at improper cold holding temperatures. Cream cheese, cheeses, chicken salad, potato salad, and roast beef sandwich were measured at 57-60F.

[CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

[COS] Per employee, the sandwiches was prepared at 9AM and will be subject to time where it will be discarded if not served by 1 PM. The other food items were voluntarily discarded by employee.

2) Potentially hazardous foods at the work stations along the wall were measured at improper hot holding temperatures.

Measured cooked mixed vegetables at 125 F above stenos at the serving line. Measured cooked pizza at 110 F at the pizza display warmer. Measured chicken and fish at 110 F to 115 F within pans at the serving/ cook line. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F.

[SA] PIC stated that the items were cooked/ removed from temperature control at 11 am or later and will be subject to time where they will be discarded after the lunch service around 2 PM.

Provide TPHC procedures to inspector for review and approval.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Two of the reach-in cooler located at the center work station was unable to hot potentially hazardous foods at or below 41F. Ambient temperature of the units was measured at 58-60F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
pork	steam table	149.00 Fahrenheit	
Potato salad	Reach-in cooler at center work station	58.00 Fahrenheit	
chicken	stove top	110.00 Fahrenheit	
Cream cheese	Reach-in cooler at center work station	57.00 Fahrenheit	
Chicken	Reach-in cooler at center work station	47.00 Fahrenheit	Per employee, prepped within the last hour
grilled chicken	upright warmer	126.00 Fahrenheit	
Hot water	handwash sink	100.00 Fahrenheit	
Ambient	Reach-in cooler at center work station	60.00 Fahrenheit	
Roast beef sandwich	Reach-in cooler at center work station	54.00 Fahrenheit	
fish	stove top	115.00 Fahrenheit	
prepared meal	dispaly fridge	39.00 Fahrenheit	
Potato salad	Drop in cooler at center work station	39.00 Fahrenheit	
pizza	serving line warmer	110.00 Fahrenheit	
Cheese	Reach-in cooler at center work station	58.00 Fahrenheit	
marinara	pizza prep fridge	39.00 Fahrenheit	
mixed veggies	serving line	125.00 Fahrenheit	
sliced tomato	reach in fridge	39.00 Fahrenheit	
rice	upright warmer	38.00 Fahrenheit	
Ham	Drop in cooler at center work station	41.00 Fahrenheit	
Steak	Reach-in cooler at center work station	46.00 Fahrenheit	Per employee, prepped within the last hour
Cut tomatoes	Drop in cooler at center work station	40.00 Fahrenheit	
Cut melon	Drop in cooler at center work station	40.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	200.00 PPM	
Chicken salad	Reach-in cooler at center work station	60.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: INTUIT MTV Bayside Cafe - Servery

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.

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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: Tortilla Hot Plate only for warming tortilla. Food prep that generates grease, odor or steam will require Hood installation.***

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
Manager
Signed On: February 19, 2025