

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 FA0203996 - MICHAEL'S AT SHORELINE		Site Address 2960 N SHORELINE BL, MOUNTAIN VIEW, CA 94041	Inspection Date 01/13/2025
Program PR0306088 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name TOUCHSTONE GOLF, LLC	Inspection Time 12:00 - 12:30
Inspected By TRAVIS KETCHU	Inspection Type LIMITED INSPECTION	Consent By MIMI TRAN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed rodent droppings within the following locations:

1. On the floor, bulk dry food storage containers and shelving within the kitchen dry storage room.
2. Next to clean plates on the storage rack at the cook line.
3. On the floor below the front soda dispenser
4. On the floor below the towel storage rack
5. On the floor within the table/ chair storage room
6. On clutter/ boxes within the exterior storage shed.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

[SA] Facility was self closed for maintenance at the time of investigation with no food production occurring.

Contact inspector for a follow-up inspection prior to reopening.

Follow-up By
01/14/2025

Minor Violations

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed clutter and unused equipment stored outside the rear door of the facility and within the exterior storage shed. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Follow-up By
01/14/2025

Observed gaps larger than 1/4 inch below the front, rear and side doors into the facility. [CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Conducted in conjunction with CO0156050.

Facility was self closed at the time of inspection. Prior to reopening, when the facility is ready for re-inspection call Travis Ketchu at (408) 918-3469 to schedule a re-inspection.

The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours and \$645/hr during non business hours upon availability.

Failure to comply may result in enforcement action.

If any evidence of vermin is observed during the follow-up inspection, further enforcement actions will be forthcoming.

OFFICIAL INSPECTION REPORT

Facility FA0203996 - MICHAEL'S AT SHORELINE	Site Address 2960 N SHORELINE BL, MOUNTAIN VIEW, CA 94043	Inspection Date 01/13/2025
Program PR0306088 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TOUCHSTONE GOLF, LLC	Inspection Time 12:00 - 12:30

Maintain pest control service reports for review during the follow-up inspection.

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 **1/27/2025**. 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: mimi tran
PIC
Signed On: January 13, 2025