

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 FA0284029 - EVEREST CUISINE		Site Address 425 N WHISMAN RD 100, MOUNTAIN VIEW, CA 940		Inspection Date 10/22/2026		Placard Color & Score YELLOW 71		
Program PR0425999 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BAGALAMUKHI EVEREST INC		Inspection Time 13:50 - 15:20			
Inspected By HAYLEY MENTZ		Inspection Type ROUTINE INSPECTION		Consent By DIP				FSC Dip Jyoti Karki 05/28/2030

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		X			N
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	X			
K14	Food contact surfaces clean, sanitized	X						S
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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1. Soap was not stocked at handwash sink near 3-comp sink.
[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.
[COS] Hand soap was refilled at time of inspection.

Follow-up By 10/29/2026

2. Both handwash sinks were blocked by trashcans and boxes of canola oil.
[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.
[COS] Items were removed from blocking handwash sink.

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1. Tofu was measured at 65F on prep table.
2. Heavy cream was measured at 59F on prep table.
Per PIC, items were removed from temperature control less than 2 hours prior to inspection during lunch rush.
[CA] PHFs shall be held at 41°F or below.
[COS] Tofu and heavy cream were placed back into temperature control.

Follow-up By 10/29/2026

Minor Violations

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Cilantro placed on drain board of 3-compartment sink.
[CA] Keep food separated and protected from cross-contamination.
[COS] Cilantro was removed from drainboard.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: 1. Food items stored on the floor throughout facility.
[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.
2. Food items stored in grocery bags inside the upright freezer.
[CA] Use food grade plastic bags for the storage of food.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: 1. Mold-like substance on inside panel of ice machine.
[CA] Clean and sanitize ice machine regularly.
2. Excessive food build-up on refrigerator handles and sides of prep tables.
[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: 3-door upright cooler has a missing handle from the middle door.
[CA] Repair refrigerator door handle.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

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Inspector Observations: *Lights under ventilation hood are not working.*

[CA] *In every room and area in which any food is prepared, manufactured, processed or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided.*

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

Inspector Observations: *Wiping cloths are stored on prep surfaces throughout facility.*

[CA] *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
chicken	2-door under counter	40.00 Fahrenheit	
tofu curry	cookline	165.00 Fahrenheit	
chicken	3-door upright	41.00 Fahrenheit	
chicken	prep insert	41.00 Fahrenheit	
yogurt	3-door reach in	41.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
mango lassi	2-door reach in	40.00 Fahrenheit	
heavy cream	3-door upright	41.00 Fahrenheit	
tomato	prep insert	40.00 Fahrenheit	
yogurt drink	2 door reach-in	40.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
chicken	2-door upright #2	40.00 Fahrenheit	
eggs	2-door under counter #2	39.00 Fahrenheit	
heavy cream	2-door upright	41.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	

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 **11/5/2026**. 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

DIP

Received By: Dip
PIC
Signed On: October 22, 2026