

# 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

<b>Facility</b> FA0300253 - TOPGOLF USA PIN HIGH - 1ST FLR KITCHEN. ST	<b>Site Address</b> 10 TOPGOLF DR, SAN JOSE, CA 95002	<b>Inspection Date</b> 05/22/2025
<b>Program</b> PR0440826 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> TOPGOLF USA INC	<b>Inspection Time</b> 10:50 - 10:55
<b>Inspected By</b> MINDY NGUYEN	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> JIM VENEZIA

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

N/A

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

*(7) 1st floor kitchen, storage, and beverage station.*

*This was a follow-up to assess whether the condition regarding the restriction of the BIB dispensing system could be lifted.*

*Documentation had been provided to DEH from the BIB manufacturer (PEPSICO) confirming that the equipment was safe for use. Another site walkthrough was conducted today to verify any affected areas were still in safe condition.*

*The BIB system-restricting condition is lifted and the facility may now use the BIB dispensing system for their bars and other beverage dispensers.*

*Due to technical difficulties, this report will be emailed to the facility.*

*Joint inspection with Aziz Hussain.*

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 **6/5/2025**. 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:** Jim Venezia  
Director of Operations

**Signed On:** May 22, 2025