

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 FA0200335 - MOUNTAIN MIKE'S PIZZA		Site Address 301 E HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 07/10/2026		Placard Color & Score GREEN 85		
Program PR0302706 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name BALWINDER SINGH		Inspection Time 13:00 - 14:20			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By NAVNEET KAUR				FSC YADWINDER SINGH 3/24/2029

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						
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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X					N
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				N

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		
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		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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: PHF was measured 45F - 47F at the salad bar.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Discard left over salad bar food at the end of the day. Adjust the salad bar table setting.

Minor Violations

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

Inspector Observations: Old mice dropping were seen under the salad bar closet and in the back area out door shad with ice machine.

[CA] Clean and sanitize area of old dropping and get professional service done.

One dead cockroach was seen in the drain under the hand washing sink in the food prep area.

[CA] Clean and sanitize area of dead cockroaches and get professional pest control service/treatment.

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

Inspector Observations: Both restroom vents had a dust debris.

[CA] clean the dust from the restroom vents for proper ventilation.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Hand washing sink drain pipe is dripping.

[CA] Fix / repair leakage.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
BEANS	SALAD BAR	47.00 Fahrenheit	
SUSAGE	SALAD BAR	41.00 Fahrenheit	
DOUGH	WALK IN COOLER	40.00 Fahrenheit	
PIZZA SAUCE	FOOD PREP TABLE 1	42.00 Fahrenheit	
MINCED BEEF	FOOD PREP TABLE 2	40.00 Fahrenheit	
HOT WATER	HANDWASHING	100.00 Fahrenheit	
BABY BORN	SALAD BAR	45.00 Fahrenheit	
TOMATOES	SALAD BAR	45.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER	50.00 PPM	
PIZZA	LUNCH BAR	155.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
THOUSAND DRESSING	SALAD BAR	47.00 Fahrenheit	

Overall Comments:

Facility has mice dropping under the salad bar close and in the back shad area. One dead cockroach was seen in the handwashing sink drain. Work with the professional pest control service for treatment.

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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 7/24/2026. 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

Navneet

Received By: NAVNEET KAUR
PIC

Signed On: July 10, 2026