

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 FA0203507 - SPORTS PAGE		Site Address 1431 PLYMOUTH ST, MOUNTAIN VIEW, CA 94040		Inspection Date 09/16/2026		Placard Color & Score GREEN 70		
Program PR0300935 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SPORTS PAGE INC		Inspection Time 13:30 - 16:10			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By JACKIE GRAHAM				FSC Robert Graham 7/28/2027

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						
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						
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						

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	X	
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		
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	X	
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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: *In the three door under-counter cooler nearest kitchen entrance, measured multiple PHF's (eggs, homemade ranch dressing, cheddar cheese) at 50-55F. Per PIC, these items were placed into the cooler this morning around 10AM. The ambient air inside this unit measured at 55F.*

REPEAT VIOLATION

Additionally, cheese was measured at 56F inside of a hot holding unit that was not on in the prep area. Per PIC, they were unable to determine the time this unit was off.

[CA] All potentially hazardous foods like ranch, cheese, eggs, and dairy shall be held at 41°F. Once a cheese is placed into a warming unit, this potentially hazardous food must maintain its temperature at 135F.

[COS] PIC moved PHF's from non working unit to the walk-in cooler for immediate cooling. VC & D the cheese inside the hot holding unit.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *The cook in the facility has an expired food handler card.*

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Observed the three compartment sink at the outside bar was unable to provide hot/cold water (there is an alternate ware washing station in the indoor bar and kitchen prep area).*

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F at all warewash sinks.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Residential insecticides are being stored behind the door in the outdoor bar area.*

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

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

Inspector Observations: *Guacamole food box was stored on ground near cookline.*

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: *The following kitchen equipment has food residue and oil residue in heavy accumulation:*

1. Ventilation hood
2. Deep dryer
3. Stove top

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: *Observed a residential reach- in freezer that is in use near the kitchen cook line.*

[CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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

Inspector Observations: *Observed multiple wiping clothes on food prep surface and non food prep surface.*

[CA] Wiping towels shall be stored in sanitizing solution measured at 100 ppm - chlorine.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: *Refuse bin was left open in outside refuse area.*

[CA] Refuse containers shall be covered at all times when not in use.

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 employee had a open cup container near the prep line.*

[CA] Personal drinks need to have a lid on drinks and have their drinks separate from any active food preparation areas.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Observed broken tiles throughout the facility.*

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Ranch	3 door undercounter unit	50.00 Fahrenheit	
Shredded cheese	Cold inserts on 3 door undercounter unit	55.00 Fahrenheit	
Cheese	Counter top hot holding unit	56.00 Fahrenheit	VC&D
hot water	3 compartment ware wash	125.00 Fahrenheit	
hot water	3 compartment ware wash at indoor bar	130.00 Fahrenheit	
Cut tomatoes	2 door undercounter unit	41.00 Fahrenheit	
warm water	Bathrooms	105.00 Fahrenheit	
chicken soup	walk-in cooler nearest cook line	35.00 Fahrenheit	
Corn dog	Frigidaire residential freezer	1.90 Fahrenheit	
eggs	2 door table top insert	40.00 Fahrenheit	
Eggs	Cold inserts on 3 door undercounter unit	51.00 Fahrenheit	
Cooked beef	Stove top burner	170.00 Fahrenheit	

Overall Comments:

Joint inspection and written report with Madeline Meza.

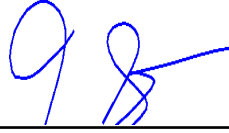
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **9/30/2026**. 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



Received By: Jackie Graham
Manager
Signed On: September 16, 2026