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

K47 Signs posted; last inspection report available



OFFICIAL INSPECTION REPORT													
	cility Site Address Inspection Date A0206370 - MOUNTAIN MIKE'S PIZZA 1532 BRANHAM LN, SAN JOSE, CA 95118 08/18/2023				$\exists \vdash$	Placard Color & Score							
Prog	FA0206370 - MOUNTAIN MIKE'S PIZZA 1532 BRANHAM LN, SAN JOSE, CA 95118 Program Owner Name PR0307487 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 BITMANSOUR, RAMSI					NI.	Inspection Time 12:30 - 14:00		GR	REEN			
Insp	pected By	Inspection Type	Cons	ent By	DITIVIAN	FSC	IIV.	12.50	7 - 14.00	1	Ç	94	
		ROUTINE INSPECTION	515	PHEN WEIR		1		0	IT	┦┺			
	RISK FACTORS AND INT						IN		Minor	COS/SA	N/O	N/A	PBI
		dge; food safety certification					X						
K02		reporting/restriction/exclusion	on				X						S
	No discharge from eyes, r										X		
	Proper eating, tasting, dri										X		
		ashed; gloves used properly	У				V				Х		
_	Adequate handwash facili	<u> </u>					X						S
		<u> </u>	1-				Х						S
K08	-	ontrol; procedures & record	18									X	
	Proper cooling methods Proper cooking time & ten	mnoraturos									X		
		·									X		
	Proper reheating procedu Returned and reservice of						X				^		
							X						
	Food in good condition, safe, unadulterated Food contact surfaces clean, sanitized						^				Х		S
_	Food obtained from appro	<u>'</u>					Х				^		3
	Compliance with shell sto						^					Х	
	Compliance with Gulf Oys											X	
K17												X	
	<u>'</u>											X	
K20	Consumer advisory for raw or undercooked foods Licensed health care facilities/schools: prohibited foods not being offered										X		
	Hot and cold water availal	<u> </u>	ous not being	Ollered			Х						
	Sewage and wastewater						X						
	No rodents, insects, birds						X						
	GOOD RETAIL PRACTIC						Х					OUT	cos
												001	003
	Person in charge present												
	5 Proper personal cleanliness and hair restraints												
	Approved thawing methods used; frozen food												
	7 Food separated and protected 8 Fruits and vegetables washed												
	Toxic substances properly identified, stored, used												
	Provides to rage: food storage containers identified												
	Consumer self service does prevent contamination												
	2 Food properly labeled and honestly presented												
	Nonfood contact surfaces												
	Warewash facilities: instal												
		roved, in good repair, adeq	uate capacity										
	Equipment, utensils, linens: Proper storage and use												
	Vending machines												
	-	ing; designated areas, use											
K39	Thermometers provided, a	accurate										Х	
K40	Wiping cloths: properly used, stored						Х						
	Plumbing approved, installed, in good repair; proper backflow devices												
K42	Garbage & refuse properl	ly disposed; facilities mainta	ained										
K43	Toilet facilities: properly constructed, supplied, cleaned												
	_	repair; Personal/chemical s	storage; Adeq	ıuate vermin-p	roofing								
	Floor, walls, ceilings: built												
		ome/living/sleeping quarters	S										
K47	Signe poeted: last inspect	tion report available										_	·

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K48 Plan review					
Permits available					
K58 Placard properly displayed/posted					

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: MISSING A THERMOMETER IN THE PIZZA SERVICE REFRIGERATOR. [CA] PROVIDE THERMOMETER.

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

Inspector Observations: FOUND THE CHLORINE CONCENTRATION IN THE SANITIZER BUCKET AT 50PPM. [CA] PROVIDE 100 PPM CHLORINE SANITIZER.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: MISSING THE HAND WASH SIGNS IN THE RESTROOMS. [CA] PROVIDE SIGNS. COS

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	Location	Measurement	Comments
PEPPERONI	WALK IN COOLER	37.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
CHEEESE	PIZZA REFRIGERATOR	40.00 Fahrenheit	
SALAD DRESSING	WALK IN COOLER	34.00 Fahrenheit	
SAUSAGE	UNDER COUNTER REFRIGERATOR	39.00 Fahrenheit	
SAUSAGE	REACH IN FREEZER	12.00 Fahrenheit	
CHICKEN	UNDER COUNTER REFRIGERATOR	39.00 Fahrenheit	
PIZZA	HOT HOLDING	151.00 Fahrenheit	
PEPPERONI	UNDER COUNTER	38.00 Fahrenheit	
	REFRIGERERATOR		
CHICKEN	REACH IN FREEZER	12.00 Fahrenheit	
MACARONI SALAD	BUFFET	40.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHLORINE SANITIZER	BUCKET	50.00 PPM	
CUT TOMATO	PIZZA REFRIGERATOR	41.00 Fahrenheit	
POTATOE SALAD	BUFFET	39.00 Fahrenheit	
GARLIC SPREAD	WALK IN COOLER	35.00 Fahrenheit	
HOT DOGS	REACH IN FREEZER	12.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Mountain Mikes Branham

NEW OWNER: MOUNTAIN MIKES BRANHAM, LLC

NOTE: THIS PLACE HAS BEEN OPERATING SINCE APRIL.

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1079 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for

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contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 9/1/23 - 8/31/24 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

*Structural Review inspection conducted on 8/18/23

*Permit condition: NONE

*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.

CONTINUE WORKING ON SEALING THE GAPS IN THE KITCHEN CEILING, AND AROUND THE PIPE PROTRUDING FROM THE RESTROOM WALL (THE RESTROOM ON THE LEFT SIDE). CONTINUE REMOVING THE WIFI CABLE ON THE CEILING OF THE KITCHEN. CONTINUE WORKING ON GETTING THE LOCKERS FOR THE EMPLOYEES.

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 <a href="https://gwinimage.nc/9/1/2023/9/9/1/2023/9/1/2023/9/1/2023/9/1/2023/9/1/2023/9/1/2023/9/1/2023/9/1/2023/9/1/2023/9/1/2023/9/1/2023/9/1/2023/9/1/2023/9/1/2023/9/9/1/2023/9/9/1/2023/9/9/9/9/9/9/1/2023/9/9/9/9/9/9/9/9/9/9/9/

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: STEPHEN WEIR

OWNER

Signed On: August 18, 2023