

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 FA0203572 - HOUSE OF BAGELS OF MOUNTAIN VIEW		Site Address 1712 MIRAMONTE AV D, MOUNTAIN VIEW, CA 9404		Inspection Date 05/01/2025	
Program PR0306112 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CHIAR, MAYCHI		Inspection Time 10:25 - 11:15
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By SONALIN VANN	
				FSC SONALIN VANN 5/31/2028	

Placard Color & Score
GREEN
91

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						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records			X	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						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		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		X
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		
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

No major violations were observed during this inspection.

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Boba kept on TPHC was measured at 70F, no time markings observed.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] PIC added time marking to discard within the 4hour time limit.

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

Inspector Observations: A container of a white crystalline substance missing a lable.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Multi-use utensils stored in standing water.

[CA] Store utensils in the following manner : in the food container where the handle does not come in contact with the food, in water with the temperature is at 135F or above or 41F or below, at room temperature and wash every 4 hours.

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

Inspector Observations: Wet wiping cloths are left on counter when not in user.

[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

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
SLICED FRUITS	DISPLAY REFRIGERATOR	39.00 Fahrenheit	
CHEESE SPREADS	DISPLAY REFRIGERATOR	39.00 Fahrenheit	
SLICED TOMATOES	PREP REFRIGERATOR	41.00 Fahrenheit	
WATER	HAND SINK	100.00 Fahrenheit	
CREAM CHEESE SPREADS	WALK IN	41.00 Fahrenheit	
WATER	3-COMP SINK	120.00 Fahrenheit	
PATTIES	PREP REFRIGERATOR	41.00 Fahrenheit	
CHLORINE	3-COMP SINK	100.00 PPM	
SLICED TOMATOES	WALK IN	41.00 Fahrenheit	
RAW SHELL EGGS	WALK IN	40.00 Fahrenheit	
CREAM	WALK IN	41.00 Fahrenheit	
HARD BOILED EGGS	WALK IN	41.00 Fahrenheit	
SALMON	PREP REFRIGERATOR	41.00 Fahrenheit	
DELI MEAT	WALK IN	41.00 Fahrenheit	

Overall Comments:

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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 **5/15/2025**. 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: SONALIN VANN
MANAGER

Signed On: May 01, 2025