

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 FA0209609 - MIMOSAS MEXICAN KITCHEN		Site Address 4660 PEARL AV, SAN JOSE, CA 95136		Inspection Date 09/17/2026	
Program PR0303478 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MIMOSAS MEXICAN KITCHEN		Inspection Time 09:30 - 11:35
Inspected By JENNIFER RIOS	Inspection Type ROUTINE INSPECTION	Consent By JUAN	FSC Juan G Ceja Buenrostro 5/6/2030		

Placard Color & Score

GREEN
82

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	Major	Minor			
K01	Demonstration of knowledge; food safety certification	X									S
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	X						
K07	Proper hot and cold holding temperatures	X									S
K08	Time as a public health control; procedures & records									X	
K09	Proper cooling methods	X									
K10	Proper cooking time & temperatures	X									S
K11	Proper reheating procedures for hot holding	X									S
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								X		
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								X		
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										
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								X		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing								X		
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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash sink near bar obstructed by garbage can.

[CA] Hand wash sinks shall be accessible and unobstructed at all times.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *REPEAT VIOLATION* Accumulation of dried food debris on meat slicer. PIC indicates that it is cleaned after every use.

Buildup of mold-like growth inside soda nozzle.

[CA] Food contact surfaces shall be kept clean and sanitized to prevent contamination of food and beverages. Meat slicer shall be thoroughly cleaned at least every 4 hours or as needed to prevent food debris buildup.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: French toast batter containing raw eggs stored on same shelf next to ready to eat chicken in under counter refrigerator near cook line.

Frozen raw meat and chicken stored in chest freezer with fully cooked and ready to eat chicken.

[CA] Raw foods of animal origin shall be stored below or separate from ready to eat foods.

Uncovered containers of ready to eat food stored in walk in

[CA] Keep unpackaged food in a covered container or bag to prevent contamination.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, 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: Under counter refrigerator in cold prep unit has standing water inside; refrigerator is still maintaining ambient temperature below 40F. PIC indicated that a repair professional has been called to address the leak. PIC was instructed to clean out the standing water.

[CA] All equipment in the facility shall be maintained in good repair.

Residential grade freezer being used to store ice cream and frozen glasses.

[CA] All kitchen equipment shall be ANSI approved.

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

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Inspector Observations: Knife stored wedged between shelf and prep unit in bar.

Scoop stored inside bulk rice bin with handle in contact with rice.

[CA] Multi-use utensils shall be stored in such a way as to prevent contamination of food contact surfaces or the working part of the utensil.

CO2 tank stored under bar counter is unsecured.

[CA] Gas canisters shall be secured to a wall to reduce risk of injury.

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: Dumpster lids left open

[CA] Keep lids of dumpsters closed to prevent attraction and harborage of vermin.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Paper towels and toilet paper sitting unprotected on counter of the men's restroom.

[CA] Toilet paper and paper towels shall be provided in a permanently installed dispenser.

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: Two fly paper strips observed hanging from the ceiling in food prep areas above and around active food prep.

[CA] Insect control devices shall be installed so that the devices are not located over a food handling area and such that dead insects and insect fragments are prevented from being impelled onto or falling on food or food contact surfaces.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Quaternary ammonium	wiping cloth sanitizer bucket	250.00 PPM	
Hot water	Hand wash sink in kitchen	100.00 Fahrenheit	
Cooked chicken	Under counter refrigerator	39.00 Fahrenheit	
Hot water	3 compartment sink	125.00 Fahrenheit	
Raw chicken breast	under counter refrigerator	39.00 Fahrenheit	
Shredded cheese	cold prep counter	40.00 Fahrenheit	
Butter	cold prep counter near bar	40.00 Fahrenheit	
Cooked carne asada	cook line	155.00 Fahrenheit	
Ambient	walk in	38.00 Fahrenheit	
Hot water	Prep sink	123.00 Fahrenheit	
Ambient	standing freezer	6.00 Fahrenheit	
Sliced tomatoes	cold prep counter	39.00 Fahrenheit	
Chlorine	dishwasher	50.00 PPM	
Ambient	under counter refrigerator	39.00 Fahrenheit	
Hot water	hand wash sink near bar	100.00 Fahrenheit	

Overall Comments:

Joint inspection with Kaytlen Swanson. Report written by Kaytlen Swanson.

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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 **10/1/2026**. 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

Juan G. Lopez

Received By: Juan Buenrostro
Owner
Signed On: September 17, 2026