

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 FA0255841 - MIMOSAS BRUNCH & BUBBLES		Site Address 2089 S BASCOM AV 2103, CAMPBELL, CA 95008	Inspection Date 06/14/2023
Program PR0373620 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name MIMOSAS BRUNCH & BUBBL	Inspection Time 12:30 - 14:00
Inspected By JOSEPH SCOTT	Inspection Type FOLLOW-UP INSPECTION	Consent By JESUS TREJO	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 06/14/2023

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

Inspector Observations: NO FOOD SAFETY CERTIFICATE OR EMPLOYEE FOOD HANDLER CARDS [CA] OBTAIN WITHIN 60 DAYS.

Cited On: 06/14/2023

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: WALL MOUNTED PAPER TOWEL ANS SOAP DISPENSER OVER THE 1 COMPARTMENT FOOD PREP SINK [CA] REMOVE. USE THIS SINK ONLY FOR FOOD WASHING. USE THE HAND WASH SINK ON THE OPPOSITE WALL FOR HAND WASHING.

Cited On: 06/14/2023

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

Inspector Observations: THERMOMETERS MISSING FROM THE COOK LINE REFRIGERATION UNITS [CA] PROVIDE ACCURATE THERMOMETERS INSIDE ALL REFRIGERATION UNITS TO ENSURE THAT PHFS REMAIN AT 41F OR LESS.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
WARM WATER	RESTROOM HAND WASH SINK FAUCET	100.00 Fahrenheit	
HOT WATER	1 COMPARTMENT FOOD PREP SINK FAUCET	120.00 Fahrenheit	
CHEESE	REAR 2 DOOR REACH IN REFRIGERATOR	35.00 Fahrenheit	
MEAT	REAR 1 DOOR REACH IN FREEZER	-9.80 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK FAUCET	120.00 Fahrenheit	
WHOLE SHELL EGGS	COOK LINE 2 DOOR PREP REFRIGERATOR	41.00 Fahrenheit	
WARM WATER	KITCHEN HAND WASH SINK FAUCETS	100.00 Fahrenheit	

Overall Comments:

SR0871480 MIMOSAS BRUNCH & BUBBLES
CHANGE OF OWNERSHIP: NEW OWNER :
NATHAN RODRIGUEZ
NEW NAME: MIMOSAS BRUNCH & BUBBLES

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

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The permit category for this facility is FP10 An invoice for the permit fee in the amount of \$1,227.00 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 contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 7/1/2023-6/30/2024. 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 2/6/23**

NOTE: PER THE NEW OWNER , NO CHANGE-IN-THE EXISTING OPERATION

CONTACT OUR PLAN CHECK STAFF IF PLANNING ANY NEW EQUIPMENT INSTALLATION FOR APPROVAL.

CONTINUE GENERAL CLEAN UP OF THE FACILITY .

NOTE : PAPERWORK IS IN PROCESS. THE FACILITY NAME CHANGE WILL OCCUR ONCE ALL PROCESSING IS COMPLETED.

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 **6/28/2023**. 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: JESUS TREJO
OWNER
Signed On: June 14, 2023