

**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**

<b>Facility</b> FA0257167 - MOSAIC RESTAURANT		<b>Site Address</b> 211 S 1ST ST, SAN JOSE, CA 95113	<b>Inspection Date</b> 08/13/2021
<b>Program</b> PR0375794 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		<b>Owner Name</b> RED SILK INC	<b>Inspection Time</b> 16:00 - 17:00
<b>Inspected By</b> PETER ESTES	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> LESLIE YU	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 08/05/2021

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**This violation found not in compliance on 08/13/2021. See details below.**

Cited On: 08/05/2021

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**This violation found not in compliance on 08/13/2021. See details below.**

Cited On: 08/13/2021

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Observed sliced tomatoes measured at 52F and pot stickers measured at 57F at prep unit. [CA] Cold potentially hazardous foods must be held at or below 41F. Discontinue use of unit until it is repaired. [SA] Food to be used until 7:00 pm and then disposed of in trash.**

**Minor Violations**

Cited On: 08/05/2021

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**This violation found not in compliance on 08/13/2021. See details below.**

Cited On: 07/28/2021

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 08/13/2021**

Cited On: 08/05/2021

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**This violation found not in compliance on 08/13/2021. See details below.**

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
pesto sauce	first prep unit in prep line	40.00 Fahrenheit	
egg roll	first prep unit in prep line	41.00 Fahrenheit	
hot water	3 compartment	120.00 Fahrenheit	
pot stickers	second prep unit in prep line	57.00 Fahrenheit	
sliced tomatoes	first prep unit in prep line	40.00 Fahrenheit	
sliced tomatoe	second prep unit in prep line	52.00 Fahrenheit	

**Overall Comments:**

*This is a follow-up inspection to inspection dated 8/4/21*

*Violation 6M has been corrected. Paper towels are provided in dispenser at bar handsink*

*Violation 7M still must be corrected. Sliced tomatoes measured 57F in second prep unit in prep line and pot stickers measured*

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**52F in second prep unit in prep line. Repair prep unit to ensure cold potentially hazardous foods are held at or below 41F. Use food until 7:00 pm and then dispose in trash.**

**Did not observe cockroaches or any pests in facility. Facility had pest control on 8/9/21.**

**No floor sinks were overflowing. One floor sink was just shy of half full but draining slowly. Repair slow draining floor sink.**

**Outside dumpster area has a lot of old mattresses and furniture. Remove old mattresses and furniture. Outside dumpster has a lot of open debris on ground near dumpster. Clean dumpster area to prevent pest harborage.**

**A follow-up inspection will occur. Due to multiple follow-up inspections, the next follow-up inspection will be charged at \$219.00 per hour (minimum \$219.00 charge).**

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 **8/27/2021**. 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: Leslie Yu  
Manager

Signed On: August 13, 2021