

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 FA0211059 - MIMOSAS OF WILLOW GLEN		Site Address 860 WILLOW ST 100, SAN JOSE, CA 95125		Inspection Date 10/25/2024		Placard Color & Score RED 79		
Program PR0306444 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MIMOSAS OF WILLOW GLEN		Inspection Time 10:00 - 11:30			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By SILVIA SOLORIO				FSC Kimberlin M. 7/14/25

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	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						
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		
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		
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0211059 - MIMOSAS OF WILLOW GLEN		Site Address 860 WILLOW ST 100, SAN JOSE, CA 95125	Inspection Date 10/25/2024
Program PR0306444 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MIMOSAS OF WILLOW GLEN LLC	Inspection Time 10:00 - 11:30
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: Measured the following PHFs at improper holding temperatures: Beans, Salsa held in steam table (110F-120F), turkey slices held inside prep table (47F). Per PIC the items that are held hot were reheated to above 165F less than an hour ago and placed in the steam table.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC reheated the PHFs inside the steam table to 165F and kept them on the stove top for hot holding.

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Sewage / wastewater is overflowing and all drains throughout the kitchen are backing up into the food facility whenever a faucet is turned on.

[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.

Minor Violations

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: Mold like buildup inside ice machine.

[CA] Clean and sanitize routinely to prevent buildup and potential contamination.

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

Inspector Observations: Food container stored directly on the floor inside walk in refrigerator and walk in freezer

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
WATER	HAND SINK	100.00 Fahrenheit	
MACARONI SALAD	WALK IN REFRIGERATOR	39.00 Fahrenheit	
CLAMARI	REACH DOWN COOLER	26.00 Fahrenheit	
MILK	WALK IN REFRIGERATOR	39.00 Fahrenheit	
RAW SHELLLED EGGS	PREP REFRIGERATOR INSERTS	41.00 Fahrenheit	
CHORIZA	PREP REFRIGERATOR INSERTS	41.00 Fahrenheit	
MILK	UNDERCOUNTER REFRIGERATOR (BAR)	41.00 Fahrenheit	
CUT TOMATOES	UNDER COUNTER REFRIGERATION (COOKLINE)	38.00 Fahrenheit	
BEANS	WALK IN REFRIGERATOR	40.00 Fahrenheit	
SLICED TURKEY	PREP REFRIGERATOR INSERTS	47.00 Fahrenheit	
SALSA	WALK IN REFRIGERATOR	41.00 Fahrenheit	
SLASA	HOT HOLDING	110.00 Fahrenheit	
WATER	3-COMP SINK / MOP SINK	120.00 Fahrenheit	
CUT TOMATOES	WALK IN REFRIGERATOR	40.00 Fahrenheit	
RAW BEEF	REACH DOWN REFRIGERATOR	35.00 Fahrenheit	
CUT TOMATOES	PREP REFRIGERATOR INSERTS	40.00 Fahrenheit	
RAW BEEF	UNDER COUNTER REFRIGERATION (COOKLINE)	38.00 Fahrenheit	
BEANS	HOT HOLDING	117.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0211059 - MIMOSAS OF WILLOW GLEN	Site Address 860 WILLOW ST 100, SAN JOSE, CA 95125	Inspection Date 10/25/2024
Program PR0306444 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MIMOSAS OF WILLOW GLEN LLC	Inspection Time 10:00 - 11:30

Overall Comments:

Note: A follow up inspection will be conducted. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours and \$645 (minimum 2hrs) during non business hours upon availability. Failure to comply may result in enforcement action.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/8/2024**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: SILVIA SOLORIO
SERVER
Signed On: October 25, 2024