

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 FA0257167 - MOSAIC RESTAURANT		Site Address 211 S 1ST ST, SAN JOSE, CA 95113		Inspection Date 08/05/2021	
Program PR0375794 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name RED SILK INC		Inspection Time 16:00 - 16:45
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION	Consent By LES YU	FSC Leslie Yu 09/07/2022		

Placard Color & Score
YELLOW
71

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		
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures		X		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		
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		
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		X
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		X
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

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

Inspector Observations: No papertowels at one handwash sink at the bar. No soap at one handwash sink at the bar. [CA] Provide soap and papertowels at all handwash stations at all times. [COS] PIC refilled soap and papertowels at all handwash stations during time of inspection.

Follow-up By
08/13/2021

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

Inspector Observations: Observed potentially hazardous foods located in the food prep cold hold unit (aioli 54F, noodles 54F, pepperoni 54F, cheese 53F, squid 66F, egg rolls 98F). According to PIC, the PHFs were put in the unit 30 min prior. [CA] Repair/adjust cold holding units to properly cold hold at 41F or below. [COS] PIC removed all PHFs from the line to the walk-in cooler. He will put items on the line from 5pm-8pm (closing time) and discard any leftover items. PIC said he will use TPHC until units can be repaired.

Follow-up By
08/13/2021

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed a large container of mashed potatoes cooling; potatoes were covered with plastic wrap and foil. [CA] Ensure PHFs are rapidly cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours; use rapid cooling methods such as ice paddles, ice baths, frequent stirring, smaller portions and/or shallow pans. Do not cover foods until cooled to 41F or below.

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

Inspector Observations: One floor sink is clogged or draining slowly but there is no sign of sewage on the floor and facility plumbing can function properly without that sink, and the equipment for which that sink is used is not necessary for the facility to operate. [CA] Repair the clogged floor sink so that it may drain properly.

Follow-up By
08/13/2021

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

Inspector Observations: Observed dead cockroaches throughout facility. [CA] Remove dead cockroaches from facility and do a deep cleaning/sanitization. Recommend working with professional pest control.

Follow-up By
08/13/2021

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: Observed trash/debris on the ground in the dumpster area. Lids on grease bin and dumpster were open. [CA] Maintain dumpster area and keep lids closed.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed grease under deep fryers. [CA] Ensure that there is not a leak under the deep fryer. Clean and sanitize floors.

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cheese	food prep cold hold	53.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
hot water	3 comp sink	120.00 Fahrenheit	
pepperoni	food prep cold hold	54.00 Fahrenheit	
mashed potatoes	food prep surface (cooling)	137.00 Fahrenheit	
gyoza	drawer cooler	53.00 Fahrenheit	
raw beef	walk-in cooler	37.00 Fahrenheit	
egg roll	food prep cold hold	98.00 Fahrenheit	
hot water	handwash sink at bar	100.00 Fahrenheit	
aioli	food prep cold hold	54.00 Fahrenheit	
noodles	food prep cold hold	54.00 Fahrenheit	
eggs	walk-in cooler	41.00 Fahrenheit	
aioli	walk-in cooler	41.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
salmon	walk-in cooler	41.00 Fahrenheit	
hot water	3 comp sink at bar	120.00 Fahrenheit	
squid	drawer cooler	66.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

Overall Comments:

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 **8/19/2021**. 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: Les Yu
Manager

Signed On: August 05, 2021