

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 06/30/2025		Placard Color & Score GREEN 75		
Program PR0303478 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MIMOSAS MEXICAN KITCHEN		Inspection Time 09:00 - 10:30			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By ALEJANDRA, PIC				FSC Juan G Ceja Buen Rostro 5/8/2030

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						
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		
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							
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	X	
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	X	
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		
K43	Toilet facilities: properly constructed, supplied, cleaned		
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		

OFFICIAL INSPECTION REPORT

Facility FA0209609 - MIMOSAS MEXICAN KITCHEN		Site Address 4660 PEARL AV, SAN JOSE, CA 95136	Inspection Date 06/30/2025
Program PR0303478 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MIMOSAS MEXICAN KITCHEN CORPORATION	Inspection Time 09:00 - 10:30
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: *Several potentially hazardous foods (see food item list) are held above 41°F inside the preparation units in front of the cook-line and in the top well; per staff, all food has been in unit since the day before; ambient temperature of left preparation unit is 61°F.*

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

[COS] *all foods were voluntarily discarded by employee (see VCD); PHFs foods below 41°F were relocated to the upright 3 door reach in.*

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: *Observed dry encrusted food residue on meat slicer blade and table mounted can opener blade; observed food debris inside the table stand dough mixer; all equipment was not in use.*

[CA] *Wash, rinse and sanitize equipment prior to using; disassemble meat slicer to thoroughly wash and sanitize all compartments.*

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: *Ice bin in the front service area does not have a cover/lid to protect front contamination.*

[CA] *Provide a tight fitting lid/cover to protect the ice from contamination.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *1. Observed an unlabeled chemical bottle in the front service area.*

[CA] *Chemicals once removed from original container shall be labeled with common name.*

2. Observed RAID insect spray stored in the front service area.

[CA] *Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.*

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

Inspector Observations: *Large container with white power does not have a label.*

[CA] *Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Food debris is observed on storage shelves and food residue is observed inside the refrigeration units.*

[CA] *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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

OFFICIAL INSPECTION REPORT

Facility FA0209609 - MIMOSAS MEXICAN KITCHEN	Site Address 4660 PEARL AV, SAN JOSE, CA 95136	Inspection Date 06/30/2025
Program PR0303478 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MIMOSAS MEXICAN KITCHEN CORPORATION	Inspection Time 09:00 - 10:30

Inspector Observations: 1. Observed 1 knife in disrepair on the magnetic knife holder.

[CA] Discontinue using knife if it is no longer in good repair/condition.

2. Observed bowl inside the bean bulk food container.

[CA] Discontinue using bowls to scoop foods, use a utensil with a handle to prevent contamination.

3. Observed kitchen utensils stored in container of stagnant room temperature water at 90F and ice cream scoops at 70F.

[CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

4. Ambient temperature for left prep table is 61F; unit was being used to cold hold potentially hazardous foods.

[CA] Repair refrigeration unit and ensure it is able to hold PHFs at 41F or below before using. Use 3 door reach in of walk-in cooler to cold hold PHFs.

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

Inspector Observations: 1 CO2 tank is not secured to a rigid structure.

[CA] Properly secure all pressurized tanks to a rigid structure.

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: Observed corner of wall panel missing/broken near the dry food storage. Observed 2 refrigerators, 1 stove and undercounter prep table stored outside behind the facility.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

]

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. Relocate equipment inside the facility or remove from the premises.

Performance-Based Inspection Questions

N/A

OFFICIAL INSPECTION REPORT

Facility FA0209609 - MIMOSAS MEXICAN KITCHEN	Site Address 4660 PEARL AV, SAN JOSE, CA 95136	Inspection Date 06/30/2025
Program PR0303478 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MIMOSAS MEXICAN KITCHEN CORPORATION	Inspection Time 09:00 - 10:30

Measured Observations

Item	Location	Measurement	Comments
diced ham	top well	47.00 Fahrenheit	
beans	steam table	170.00 Fahrenheit	
cooked beef	3 door reach in	39.00 Fahrenheit	
gravy	steam table	170.00 Fahrenheit	
diced tomaotoes	top well	47.00 Fahrenheit	
Ham	Cookline drawer	41.00 Fahrenheit	
cooked rice	walk-in cooler	41.00 Fahrenheit	
cooked beef tongue	right prep table	61.00 Fahrenheit	
carne asada	right prep table	72.00 Fahrenheit	
shredded cheese	top well	50.00 Fahrenheit	
milk	walk-in cooler	41.00 Fahrenheit	
cooked pork	right prep table	71.00 Fahrenheit	
Beef	Flat grill	181.00 Fahrenheit	
cooked pork	left prep table	57.00 Fahrenheit	
warm water	hand sink kitchen	100.00 Fahrenheit	
Cooked onio	Between cooking equipment	89.00 Fahrenheit	
beef	under counter prep	38.00 Fahrenheit	
shredded cheese	right prep table	61.00 Fahrenheit	
Birria	Flat grill	189.00 Fahrenheit	
raw shell eggs	walk-in cooler	40.00 Fahrenheit	
sliced tomatoes	right prep table	62.00 Fahrenheit	
raw shell eggs	top well	41.00 Fahrenheit	
hot water	3 comp sink	141.00 Fahrenheit	
chorizo	right prep table	40.00 Fahrenheit	
chlorine sanitizer	dish machine	50.00 Fahrenheit	
milk	3 door reach in	39.00 Fahrenheit	
Sausage	cookline drawer	43.00 Fahrenheit	
marinara	right prep table	61.00 Fahrenheit	
pico de gallo	left prep table	65.00 Fahrenheit	
pooled eggs	left prep table	59.00 Fahrenheit	
raw chicken	cookline drawer	44.00 Fahrenheit	
pulled pork	steam table	170.00 Fahrenheit	
quat sanitizer	3 comp sink	200.00 Fahrenheit	
sausage	right prep table	35.00 Fahrenheit	
pooled eggs	top well	41.00 Fahrenheit	
Cooked tripe	right prep table	70.00 Fahrenheit	
chorizo	top well	55.00 Fahrenheit	
marinara	right prep table	62.00 Fahrenheit	
crumbled cheese	left prep table	59.00 Fahrenheit	
raw beef	under counter	35.00 Fahrenheit	
crepes	right prep table	58.00 Fahrenheit	
hand sink	front service area	100.00 Fahrenheit	
quat	sanitizer bucket	200.00 Fahrenheit	
ice cream scoops	container	70.00 Fahrenheit	

Overall Comments:

Joint inspection with Jennie Penaloza.

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 **7/14/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0209609 - MIMOSAS MEXICAN KITCHEN	Site Address 4660 PEARL AV, SAN JOSE, CA 95136	Inspection Date 06/30/2025
Program PR0303478 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MIMOSAS MEXICAN KITCHEN CORPORATION	Inspection Time 09:00 - 10:30

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: Juan Pablo Rodriguez
Owner

Signed On: June 30, 2025