

# 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><br>FA0210215 - MR. MOJITO BAR & GRILL INC                        | <b>Site Address</b><br>5925 ALMADEN EX, SAN JOSE, CA 95120 | <b>Inspection Date</b><br>08/08/2026    |
| <b>Program</b><br>PR0306076 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | <b>Owner Name</b><br>FRANCISCO VASQUEZ                     | <b>Inspection Time</b><br>15:15 - 16:15 |
| <b>Inspected By</b><br>RAYMOND CHUNG                                             | <b>Inspection Type</b><br>FOLLOW-UP INSPECTION             | <b>Consent By</b><br>FRANCISCO VASQUEZ  |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

N/A

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

*Health permit was suspended on 08/07/2026 due to presence of cockroaches. A follow-up inspection was conducted today.*

*Orkin was hired to treat facility for cockroaches. Pest control service was provided on night of 08/07/2026. A follow-up service was provided this morning. Service report from today noted "no live cockroach activity".*

*At time of this inspection, no live or dead cockroaches were observed. Cockroach monitoring traps were placed throughout the kitchen and no cockroaches were observed. Facility appeared to be cleaned. Per owner, plates, bowls and utensils have been washed in the dishwasher and surfaces have been cleaned and sanitized.*

*Several structural deficiencies were observed, such as loose FRP panels, corners missing plastic guards, loose cove base tiles, and gap around pipe. Ensure gaps and openings are properly repaired/sealed. Employee from GFG Construction Services was onsite making repairs. Once repairs are completed, please send photos to Raymond Chung at raymond.chung@deh.sccgov.org*

*Health permit to be re-instated and facility is okay to operate.*

### FACILITY RE-OPENED / PERMIT REINSTATED

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 8/22/2026. 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: Francisco Vasquez  
Owner

Signed On: August 08, 2026