## **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	Site Address 211 S 1ST ST, SAN JOSE, CA 95113	
Program PR0375794 - FOOD PRE	P / FOOD SVC OP 26+ EMPLOYEES F	RC 3 - FP17	Owner Name RED SILK INC	Inspection Time 15:30 - 16:00
Inspected By GINA STIFHR	Inspection Type FOLLOW-UP INSPECTION	Consent By		



#### **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)

Compliance of this violation has been verified on: 08/27/2021

Cited On: 08/05/2021

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

Compliance of this violation has been verified on: 08/27/2021

### **Minor Violations**

Cited On: 08/05/2021

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

Compliance of this violation has been verified on: 08/27/2021

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

Compliance of this violation has been verified on: 08/27/2021

#### **Measured Observations**

<u>Item</u>	<u>Location</u>	Measurement Comments	
cheese	food prep cold hold	41.00 Fahrenheit	
noodles	food prep cold hold	41.00 Fahrenheit	
seaweed	food prep cold hold	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
ambient temperature	food prep cold hold	39.00 Fahrenheit	

### **Overall Comments:**

Charged follow-up inspection; major violation has been corrected and no other violations observed.

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 9/10/2021. 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.

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Facility	Site Address		Inspection Date
FA0257167 - MOSAIC RESTAURANT 211 S 1ST		S 1ST ST, SAN JOSE, CA 95113	
Program		Owner Name	Inspection Time
PR0375794 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		RED SILK INC	15:30 - 16:00

## 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

W

Received By: Les Yu

Manager

Signed On: August 27, 2021