

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 07/28/2021
Program PR0375794 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name RED SILK INC	Inspection Time 16:10 - 16:45
Inspected By THAO HA	Inspection Type LIMITED INSPECTION	Consent By ALFRED	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Dead adult cockroaches observed:

- Between stainless steel table and wall at dishwashing area
- Underneath shelves and in sticky trap in dry storage room in the back
- Next to lights on window in kitchen area
- Under ice machine
- On floor between wall and table in coffee area
- Underneath cart next to wok cookline

[CA] The premises of each food facility shall be kept free of vermin. The facility has 24 hours to: ensure there is no longer evidence of a vermin infestation; clean and sanitize all contaminated surfaces; and remove contributing factors such as cleaning, repairs, and harborages. [COS] Follow up inspection shall occur in 24 hours, if evidence of vermin infestation is observed, further enforcement actions may occur. Facility shall also forward pest control report to inspector.

Follow-up By
07/29/2021

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Visit due to complaint investigation.

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 **8/11/2021**. 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: Tim Solomon
 Lead
 Signed On: July 28, 2021