

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 FA0211059 - MIMOSAS OF WILLOW GLEN		Site Address 860 WILLOW ST 100, SAN JOSE, CA 95125		Inspection Date 12/15/2025		Placard Color & Score YELLOW 70		
Program PR0306444 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MIMOSAS OF WILLOW GLEN		Inspection Time 11:00 - 13:00			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By DANIEL CAZAS				FSC Juan Aguilar 10/05/2028

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						S
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		X			N
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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		

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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:

Major:

1) In the True 2 door preparation cooler: numerous potentially hazardous foods measured between 45-47F. Food employee stated that all food items were stored in unit over night.

2) In the electric steam table: refried beans, pork chile verde, hollandaise sauce, and salsa measured between 115-123F. Food items were removed from temperature control 2 hours prior.

Minor:

3) In the True 2 door preparation cooler top inserts: raw shell eggs and tomatillo salsa measured between 46-47F. Food employee stated that items were stored in unit less than 3 hours prior.

4) In the True drawer cooler: raw ground beef patties, raw beef, and raw salmon measured between 45-47F.

[CA] Potentially hazardous foods shall be held at 41°F or below or at 135°F or above.

[SA]

1) Food items stored in preparation cooler over night were voluntarily discarded.

2) Steam table food items were reheated to 165F, steam table temperature was adjusted.

3) Food items stored in top inserts of prep cooler were relocated to the walk in cooler.

4) Drawer cooler food items were relocated to the walk in cooler.

K14 - 8 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: Chlorine sanitizer measured 0ppm in mechanical warewash machine. (Actively in use)

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

Note: Employees were instructed to manually wash utensils in the 3 compartment sink. Work order will be placed to service mechanical warewash machine.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Sanitizer bucket stored inside kitchen hand wash sink.

[CA] Hand wash sinks shall be clean, unobstructed, and accessible at all times.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

1) No hot water available in the womens restroom hand wash sink.

2) No cold or hot water available at the janitorial sink.

[CA] Hand wash sinks shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds. An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Follow-up By
12/18/2025

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Inspector Observations: 2 compartment preparation sink is being used as a warewashing sink. 3 compartment sink is available for use.

[CA] Ensure preparation sink is used for food preparation only to prevent contamination.

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

Inspector Observations:

1) Ambient temperature of True 2 door preparation cooler measured 45F.

2) Ambient temperature of True 4 drawer cooler measured 46F.

3) Heavily worn gasket observed on True drawer cooler (bottom right drawer). Bottom left drawer has been taped shut, appears to be broken.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Replace gasket and maintain unit in good condition. Repair taped drawer.

**Follow-up By
12/18/2025**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Multiple refrigeration units are lacking thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods. Place thermometer where it is easily visible while checking refrigerator temperature.

**Follow-up By
12/18/2025**

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: No mop rack available at janitorial sink.

[CA] Provide a mop rack and maintain in good condition.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
tomatillo salsa	2 door prep cooler- insert	47.00 Fahrenheit	relocated to walk in cooler
raw beef	drawer cooler	46.00 Fahrenheit	relocated to walk in cooler
whole milk	bar 3 door under counter cooler	40.00 Fahrenheit	IR
tomatillo salsa	2 door prep cooler	46.00 Fahrenheit	VC&D
chlorine	warewash machine	0.00 PPM	active warewashing
egg whites	2 door prep cooler	47.00 Fahrenheit	VC&D
refried beans	steam table	123.00 Fahrenheit	reheated to 165F
water	kitchen hand wash sink	100.00 Fahrenheit	
ambient	True 2 door prep cooler	45.00 Fahrenheit	
refried beans	walk in cooler	39.00 Fahrenheit	
hollandaise sauce	steam table	118.00 Fahrenheit	reheated to 165F
water	restroom hand wash sink	60.00 Fahrenheit	
pork chile verde	steam table	115.00 Fahrenheit	reheated to 165F
ambient	walk in cooler	38.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
diced tomatoes	3 door prep cooler - insert	40.00 Fahrenheit	
lactic acid	3 comp sink	1,875.00 PPM	
raw ground beef patty	drawer cooler	45.00 Fahrenheit	relocated to walk in cooler
crepe mix	2 door prep cooler	46.00 Fahrenheit	VC&D
ambient	True 4 drawer cooler	46.00 Fahrenheit	
heavy cream	2 door prep cooler	46.00 Fahrenheit	VC&D
raw chicken	3 door prep cooler	37.00 Fahrenheit	
whole milk	walk in cooler	38.00 Fahrenheit	IR
raw salmon	drawer cooler	47.00 Fahrenheit	relocated to walk in cooler
shredded mozzarella cheese	2 door prep cooler	47.00 Fahrenheit	VC&D
water	2 comp prep sink	120.00 Fahrenheit	
raw shell eggs	2 door prep cooler	46.00 Fahrenheit	VC&D
cubed deli ham	2 door prep cooler	47.00 Fahrenheit	VC&D
tomatillo salsa	steam table	120.00 Fahrenheit	reheated to 165F
ambient	single door under counter freezer	15.00 Fahrenheit	
raw pooled eggs	2 door prep cooler- insert	47.00 Fahrenheit	relocated to walk in cooler
water	bar hand wash sink	100.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted within 3 business days. The 1st follow-up inspection is free of charge. Any and all subsequent follow-up inspections will be billed at the approved hourly rate of \$298/hr, minimum of one hour.

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 **12/29/2025**. 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.

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

Daniel

Received By: Daniel Cazas
manager

Signed On: December 15, 2025