

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 & LOUNGE		Site Address 211 S 1ST ST, SAN JOSE, CA 95113	Inspection Date 03/25/2026
Program PR0375794 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name ZILLIONS ENTERPRISE INC	Inspection Time 18:20 - 18:35
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By JOEL	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

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:

1. *Glassware was dirty to sight.*

2. *Soda nozzles had an accumulation of organic growth.*

[CA] All food contact surfaces of utensils and equipment shall be clean and sanitized.

[COS] Items were washed, rinsed, and sanitized at the upright dishwasher.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Chlorine - Sanitizer	Dishwasher	50.00 PPM	

Overall Comments:

Limited inspection conducted due to observed major violations during complaint investigations for CO0159175 and CO0159177.

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 **4/8/2026**. 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: Joel
Bartender

Signed On: March 25, 2026