

**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> FA0209859 - THE MYNT		<b>Site Address</b> 5210 PROSPECT RD, SAN JOSE, CA 95129		<b>Inspection Date</b> 06/23/2025	
<b>Program</b> PR0300947 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> LEELA SERVICES		<b>Inspection Time</b> 12:35 - 14:05
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> CLIFFORD CAZ	<b>FSC</b> Gurpreet Sachdev 2/28/29		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>71</b>

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						
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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			
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				S
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							
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	X	
K31 Consumer self service does prevent contamination	X	
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
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		

# OFFICIAL INSPECTION REPORT

Facility FA0209859 - THE MYNT	Site Address 5210 PROSPECT RD, SAN JOSE, CA 95129	Inspection Date 06/23/2025
Program PR0300947 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LEELA SERVICES	Inspection Time 12:35 - 14:05
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: Fried vegetables (pakora) observed holding on shelf by the cook line and measured at 59F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.**

**[COS] Per employee, the item was taken out within the hour and was relocated into the walk-in cooler.**

### Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Per employee, all food items served at the buffet are subject to time as a public health control using the facility's operating hours. Written procedures for use of time are not available. [CA] When potentially hazardous foods are subject to time rather than temperature, written procedures shall be available to outline how the food is time-marked or tracked to be discarded if not used within a 4 hour period.**

**TPHC handout and procedures provided and discussed with manager**

K14 - 3 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) Black mold-like substance observed on the inside panels of the ice machine. [CA] Frequently clean and sanitize the inside panels of the ice machine.**

**2) Chlorine sanitizer for the dishwasher was measured at 0 ppm. [CA] Maintain chlorine sanitizer for the dishwasher at 50 ppm.**

**[SA] Dishwasher was not in use at time of inspection, employee was instructed to complete the sanitizing step using the quat sanitizer at the three compartment sink.**

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

**Inspector Observations: 1) Flies observed in the kitchen area of the facility. [CA] Food facility shall be kept free of flies and fly activity.**

**2) One dead adult cockroach observed on shelf above the ice machine. [CA] Food facility shall be kept free of vermin and vermin debris. Clean and sanitize affected area.**

**Did not observed other evidence of vermin or vermin activity in the facility. Facility's pest control reports were not available for review at time of inspection. Operator will email a copy of most recent or next pest control service to district specialist.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Containers and boxes of food observed stored on the floor inside the walk-in cooler and walk-in freezer. [CA] Food shall be stored a minimum of 6 inches off the floor.**

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

**Inspector Observations: Spoons placed out at the buffet line for consumer self-service are not protected from contamination. [CA] Utensils placed out for consumer self-service shall be protected with a cover, sneeze guard, or stored in a manner where only the handles are exposed.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Nonfood contact surfaces in the kitchen are observed with accumulation of debris. Gaskets on refrigeration units and shelves used for food in the walk-in cooler and storage room. [CA] Frequently clean nonfood contact surfaces to prevent the accumulation of debris.**

# OFFICIAL INSPECTION REPORT

Facility FA0209859 - THE MYNT	Site Address 5210 PROSPECT RD, SAN JOSE, CA 95129	Inspection Date 06/23/2025
Program PR0300947 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LEELA SERVICES	Inspection Time 12:35 - 14:05

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: Rubber gasket on door of upright reach-in cooler by the beverage station is in disrepair. [CA] Replace damaged gaskets on refrigeration units and maintain in good repair.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Knife observed stored with the blade in crevice between shelving and the wall. [CA] Food contact utensils and surfaces shall be stored in manner or location that is clean.**

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: 1) Back door of the facility is kept open at time of inspection. [CA] Keep back door closed when not in use to prevent entrance of vermin.**

**2) Holes, gaps, and crevices on walls, cove bases, and around equipment was observed throughout the kitchen. [CA] Seal and eliminate holes and gaps to prevent the harborage of vermin.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
Chickepeas	Prep unit by cook line	48.00 Fahrenheit	Per employee, cooked within the hour
Hot water	Three compartment sink	120.00 Fahrenheit	
Rice	Self-service line	140.00 Fahrenheit	TPHC
Raw chicken	Walk-in cooler	40.00 Fahrenheit	
saag paneer	Self-service line	150.00 Fahrenheit	TPHC
Cooked vegetables	Prep unit by cook line	41.00 Fahrenheit	
Rice	Hot holding	137.00 Fahrenheit	
Buttered chicken	Walk-in cooler	41.00 Fahrenheit	
Buttered chicken	Cooked	190.00 Fahrenheit	
Cheese	Reach-in cooler by cook line	40.00 Fahrenheit	
Cooked chicken	Walk-in cooler	41.00 Fahrenheit	
Chicken	Reach-in cooler by cook line	40.00 Fahrenheit	
Tikka masala	Prep unit by cook line	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Tikka masala	Reach-in cooler by cook line	40.00 Fahrenheit	
saag paneer	Upright reach-in cooler	41.00 Fahrenheit	
Paneer	Walk-in cooler	41.00 Fahrenheit	
Raw salmon	Walk-in cooler	41.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 Fahrenheit	
fried vegetavles	Self-service line	93.00 Fahrenheit	TPHC
Raw fish	Prep unit by cook line	39.00 Fahrenheit	
buttered chicken	Self-service line	170.00 Fahrenheit	TPHC
Chai tea	Self-service line	144.00 Fahrenheit	
Fried veggie	Shelf by cook line	59.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	0.00 Fahrenheit	
Tikka masala	Walk-in cooler	41.00 Fahrenheit	

## Overall Comments:

***Routine inspection conducted in conjunction with CO0157135***

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 **7/7/2025**. 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.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0209859 - THE MYNT	<b>Site Address</b> 5210 PROSPECT RD, SAN JOSE, CA 95129	<b>Inspection Date</b> 06/23/2025
<b>Program</b> PR0300947 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> LEELA SERVICES	<b>Inspection Time</b> 12:35 - 14:05

**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:** Gurpreet  
Manager

**Signed On:** June 23, 2025