

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 FA0209859 - THE MYNT		Site Address 5210 PROSPECT RD, SAN JOSE, CA 95129		Inspection Date 11/28/2023		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 76 </div>		
Program PR0300947 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LEELA SERVICES		Inspection Time 12:40 - 14:15			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By GURPREET SACHDEV				FSC Gurpreet Sachdev 3/5/24

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						N
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				N
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	X	
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained	X	
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: Buttermilk stored on the food prep line was measured at 66F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

[COS] Employee relocated the buttermilk into the reach-in cooler.

Minor Violations

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

Inspector Observations: Potentially hazardous foods (chicken, samosas, cooked vegetables) in the kitchen are subject to time rather than temperature control. Per employees, the food are prepared/taken out at 11:30am when the facility opens and then discarded if not used by 2 pm when the facility closes after lunch. Written procedures for the use of time control is not available. [CA] Facility that uses time as a public health control shall have written procedures available that outlines how the food is time-marked and discarded if not used within a 4 hour period.

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: Quat sanitizer from the dispenser at the three compartment sink was measured at 0 ppm. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

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

Inspector Observations: 1) Containers of food are 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 to prevent cross-contamination and to allow ease of frequent cleaning.

2) Bulk containers of food stored in dry storage are not labeled and does not have a lid. [CA] Bulk food containers shall have a tight fitting lid to protect the food from contamination, and be properly labeled to easily identify it's contents.

3) Opened bags of bulk food are stored on the dry storage shelves. [CA] Bulk foods, once opened, shall be stored in an approved container with a tight fitting lid.

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: Plastic cups and bowls are used as scoops stored inside the bulk food containers. [CA] Use approved utensils with a handle to scooping bulk foods to prevent cross contamination.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping towels are used, reused, and stored on the prep line. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Lids for the outdoor trash bin and recycle bin are not closed while not in use. [CA] Maintain outdoor trash area, when not in use, lids shall be kept closed to prevent attracting or the harborage of vermin.

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

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Inspector Observations: Back door of the facility is kept open at time of inspection. [CA] Back door of kitchen shall be kept closed when not in use to prevent the entrance of vermin.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Raw fish	Reach-in of food prep unit	40.00 Fahrenheit	
Raw fish	Walk-in cooler	40.00 Fahrenheit	
Green curry	Food prep unit	41.00 Fahrenheit	
Raw chicken	Reach-in of food prep unit	39.00 Fahrenheit	
Chicken	Food prep unit	41.00 Fahrenheit	
Chicken peas	Food prep unit	41.00 Fahrenheit	
Quat sanitizer	Three compartment sink	0.00 PPM	
Chicken	Cooked	167.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	
Buttermilk	Prep table	66.00 Fahrenheit	
Cooked chicken	Walk-in cooler - Cooling	50.00 Fahrenheit	
Cheese	Reach-in of food prep unit	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Curry	Reach-in of food prep unit	40.00 Fahrenheit	
Spinach mix	Upright reach-in cooler	41.00 Fahrenheit	
Lamb	Walk-in cooler	41.00 Fahrenheit	
Raw chicken	Walk-in cooler	41.00 Fahrenheit	

Overall Comments:

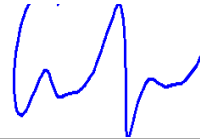
Discussed and provided handout for TPHC. Also spoke with PIC about food handler cards.

Provided handout for handwashing

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 **12/12/2023**. 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: Gurpreet Sachdev
Owner

Signed On: November 28, 2023