

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 FA0203067 - MIMOSAS GOURMET	Site Address 16105 MONTEREY RD, MORGAN HILL, CA 95037	Inspection Date 05/23/2025
Program PR0302682 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MIMOSAS CAFE LLC	Inspection Time 08:15 - 09:15
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By SELENE IBARRA PONCE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/20/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 05/23/2025

Cited On: 05/20/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 05/23/2025

Cited On: 05/20/2025

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

Compliance of this violation has been verified on: 05/23/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Salsa (tomato base)	Prep table	39.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Chorizo	Prep table #3	39.00 Fahrenheit	
Cut melon	Prep table	39.00 Fahrenheit	
Cheese	Prep table #3	39.00 Fahrenheit	
Cut tomato	Prep table #2	40.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Pooled eggs	Prep table #2	39.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to verify that all major violations mentioned on 5/20/25 inspection report have been addressed. Major violations have been addressed and found within compliance:

- K06: Adequate hand wash facilities supplied, accessible. All hand wash station are fully stocked and operational at the time of inspection.

- K07: Proper hot and cold holding temperatures. All prep tables are keeping PHFs under 41°F at the time of inspection. See measured observations.

Per PIC, they may change one of the prep tables for a new one. If facility changes unit it must be like for like or facility will have to go through plan check.

Units (prep tables) on site: True refrigeration (2x) and Enhanced refrigeration.

- K14: Food contact surfaces clean, sanitized. Sanitizer within the dish washer was measured at 50PPM at the time of inspection. See measured observations.

Continue working on any other violations mentioned on 5/20/25 inspection report.

OFFICIAL INSPECTION REPORT

Facility FA0203067 - MIMOSAS GOURMET	Site Address 16105 MONTEREY RD, MORGAN HILL, CA 95037	Inspection Date 05/23/2025
Program PR0302682 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MIMOSAS CAFE LLC	Inspection Time 08:15 - 09:15

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 **6/6/2025**. 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



Received By: Selene Ibarra Ponce
PIC

Signed On: May 23, 2025