

**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> FA0257167 - MOSAIC RESTAURANT & LOUNGE		<b>Site Address</b> 211 S 1ST ST, SAN JOSE, CA 95113	<b>Inspection Date</b> 01/30/2026
<b>Program</b> PR0375794 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> ZILLIONS ENTERPRISE INC	<b>Inspection Time</b> 15:40 - 16:50
<b>Inspected By</b> ALEXANDER ALFARO	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> JOEL	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
--

**Comments and Observations**

**Major Violations**

Cited On: 01/29/2026

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

**Compliance of this violation has been verified on: 01/30/2026**

Cited On: 01/29/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Compliance of this violation has been verified on: 01/30/2026**

Cited On: 01/29/2026

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

**Compliance of this violation has been verified on: 01/30/2026**

**Minor Violations**

Cited On: 01/30/2026

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations:**

**Several pieces of equipment are not in good repair and do not maintain 41F or below.**

- The 4 drawer prep cooler #2 was not maintaining temperature at 41F or below.
- The 4 drawer prep cooler #4 is not in good repair.
- The 3 door prep cooler is not in good repair.

**[CA] Ensure to maintain equipment clean and in good repair.**

Cited On: 01/30/2026

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:**

**Surfaces of refrigeration and cooking equipment, floors, walls, and ceilings still have accumulation of food debris, grease, and grime.**

**[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair. Clean non food contact surfaces of equipment as well.**

# OFFICIAL INSPECTION REPORT

Facility FA0257167 - MOSAIC RESTAURANT & LOUNGE	Site Address 211 S 1ST ST, SAN JOSE, CA 95113	Inspection Date 01/30/2026
Program PR0375794 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ZILLIONS ENTERPRISE INC	Inspection Time 15:40 - 16:50

## Measured Observations

Item	Location	Measurement	Comments
Chlorine - Sanitizer	Upright Dishwasher	50.00 PPM	
Ambient Air	Prep Cooler #1	38.00 Fahrenheit	
Ambient Air	Walk in Cooler - Left Fan	36.00 Fahrenheit	
Ambient Air	Three Door Prep Cooler	87.00 Fahrenheit	
Water	Prep Sink	120.00 Fahrenheit	
Ambient Air	Prep Cooler #4	80.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Ambient Air	Walk in Cooler - Alcohol	37.00 Fahrenheit	
Ambient Air	Prep Cooler #2	46.00 Fahrenheit	
Ambient Air	Walk in Cooler - Right Fan	40.00 Fahrenheit	

## Overall Comments:

### Note:

- This is the first follow up inspection after a closure due to inadequate handwash facilities and an active sewage back up. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

### Observations:

- The floor sink at the prep sink was observed to be draining properly and the handwash sink next to the prep sink was draining properly.

- The handwash sink at the prep sink was draining properly, fully stocked, and in good working order.

- The handwash sink at the 4 drawer prep cooler #1 was functioning properly but lacked paper towels in the dispenser. A roll of paper towels was available.

- The handwash sink at the 4 drawer prep cooler #4 was functioning properly but lacked paper towels available.

- The handwash sink next to the deep fryer was functioning properly and was fully stocked.

- The walk in cooler condenser was functioning properly, however water droplets were still at the fans. Ensure to clean the water droplets to prevent contamination of food products.

- The 4 drawer prep cooler #1 was in good working order.

- The 4 drawer prep cooler #2 was not maintaining temperature at 41F or below.

- The 4 drawer prep cooler #4 is not in good repair.

- The 3 door prep cooler is not in good repair.

- Surfaces of refrigeration and cooking equipment, floors, walls, and ceilings still have accumulation of food debris, grease, and grime.

- No adulterated foods were observed.

- All PHFs were in proper time and temperature relationships.

Facility is okay to open. An additional follow up inspection will be conducted to verify compliance with K35 (prep coolers in disrepair and walk in cooler condenser) and K45 (facility cleanliness).

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0257167 - MOSAIC RESTAURANT & LOUNGE	<b>Site Address</b> 211 S 1ST ST, SAN JOSE, CA 95113	<b>Inspection Date</b> 01/30/2026
<b>Program</b> PR0375794 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> ZILLIONS ENTERPRISE INC	<b>Inspection Time</b> 15:40 - 16:50

## FACILITY RE-OPENED / PERMIT REINSTATED

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 2/13/2026. 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:** January 30, 2026