



OFFICIAL INSPECTION REPORT

Facility FA0257167 - MOSAIC RESTAURANT & LOUNGE		Site Address 211 S 1ST ST, SAN JOSE, CA 95113	Inspection Date 03/19/2024
Program PR0375794 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name ZILLIONS ENTERPRISE INC	Inspection Time 14:10 - 15:30
Inspected By LAWRENCE DODSON	Inspection Type FOLLOW-UP INSPECTION	Consent By ROBI GOISH	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 03/19/2024

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

Inspector Observations: Stacked insert of cook sausage at preparation refrigerator measured >41F,<135F,>2hrs. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] PIC voluntarily condemned and destroyed sausage measuring >41F.

Cited On: 03/18/2024

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

This violation found not in compliance on 03/19/2024. See details below.

Minor Violations

Cited On: 03/19/2024

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: FSC is not available for review at time of inspection.

Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Food handler cards are not available for review at time of inspection.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

Cited On: 03/19/2024

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Uncovered employee food and beverage found at cook line and food preparation table.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

Cited On: 03/19/2024

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Sink is clogged in service station.[CA] Maintain equipment clean and in good repair.

Cited On: 03/19/2024

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

Inspector Observations: Food stored directly on the floor in the walk in freezer and dry storage.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

White crystalline substance at cook line and simple syrup at bar removed from original packaging are not labeled.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

Cited On: 03/19/2024

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

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Inspector Observations: Sanitizer test strips are not available (quat and chlorine).

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

Cited On: 03/19/2024

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: Co2 tanks are not secured to a rigid structure.

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

Cited On: 03/19/2024

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Hot water lever at hand wash sink is in disrepair.

[CA] Repair plumbing fixture and maintain in clean and good repair.

Cited On: 03/19/2024

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: Opening larger than 1/4" found in ceiling (kitchen).

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Cited On: 03/19/2024

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Current environmental health permit is not posted.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	124.00 Fahrenheit	
sliced tomatoes	preparation refrigerator	38.00 Fahrenheit	
calamari	drawer refrigerator	36.00 Fahrenheit	
juice	bar refrigerator	38.00 Fahrenheit	
water	hand wash sink	71.00 Fahrenheit	
walk-in refrigerator	storage	37.00 Fahrenheit	
heavy cream	under counter refrigerator	39.00 Fahrenheit	
cheese	preparation refrigerator	38.00 Fahrenheit	
sanitizer concentration	mechanical dishwasher	50.00 PPM	
cooked sausage	preparation refrigerator	51.00 Fahrenheit	VC&D

Overall Comments:

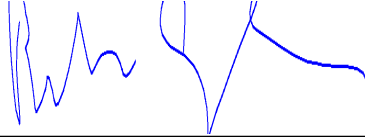
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **4/2/2024**. 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.

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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: robi goish
pic
Signed On: March 19, 2024