

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 05/20/2025	
Program PR0302682 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MIMOSAS CAFE LLC		Inspection Time 10:30 - 13:00
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION	Consent By MARISELA MADRIGAL	FSC Rosa Lara 12/23/2026		

Placard Color & Score
YELLOW
68

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	Major	Minor			
K01	Demonstration of knowledge; food safety certification	X									
K02	Communicable disease; reporting/restriction/exclusion	X									S
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									
K06	Adequate handwash facilities supplied, accessible		X				X		X		N
K07	Proper hot and cold holding temperatures		X				X		X		N
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				X		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									X	
K27	Food separated and protected									X	
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										
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										

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *None of the handwash stations (including restrooms) had working paper towels dispensers; only a roll of paper towels nearby. No soap at handwash station by cookline. Soap dispenser at bar was not working properly. [CA] Ensure all handwash stations are stocked with soap and single use paper towels are stocked at all times inside working dispensers. [COS] PIC stocked soap at all stations and will ask owner to repair paper towel dispensers.*

Follow-up By
05/23/2025

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

Inspector Observations: *Observed potentially hazardous foods that measured in the temperature danger zone located in 2 of the 3 food prep cold hold units (see measured observations). Per PIC and cook, the food was loaded into the units around 9. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Repair, adjust, relocate, or replace units if necessary. [SA] PIC will discard compromised PHFs at 1:00pm.*

Follow-up By
05/23/2025

Observed chile verde in a warmer unit that measured at 89F. Per PIC and cook, the food is reheated on the stove and then transferred to the warmer. Once the chile verde was stirred, the temperature reached 141F. [CA] Ensure PHFs are properly hot held at 135F or above.

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

Inspector Observations: *Both warewash machines are not dispensing proper chlorine sanitizer concentration (chlorine measured at 0ppm). [CA] Repair warewash machines to provide chlorine concentration of 50ppm. [COS] PIC will have staff manually warewash.*

Follow-up By
05/23/2025

Minor Violations

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Observed meats thawing on cart. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Observed a bowl with raw liquid egg stored directly on top of ready to eat food (ham). [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

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

Inspector Observations: *Observed open bulk food and spices in dry storage room. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.*

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: *Observed an open employee beverage on meat slicer; observed phone on top of food prep cold hold unit. [CA] Keep drinks covered and away from food prep area and food storage; same with personal belongings.*

Performance-Based Inspection Questions

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Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
raw beef patties	drawer cooler	41.00 Fahrenheit	
cooked potatoes	drawer cooler	41.00 Fahrenheit	
tomatoes	food prep cold hold	51.00 Fahrenheit	
tomatoes	food prep cold hold	39.00 Fahrenheit	
chile verde	warmer	89.00 Fahrenheit	once stirred, measured at 141F
cut melon	food prep cold hold	48.00 Fahrenheit	
feta cheese	food prep cold hold	58.00 Fahrenheit	
chorizo	food prep cold hold	57.00 Fahrenheit	
whipped butter	food prep cold hold	61.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
milk	walk-in cooler	38.00 Fahrenheit	
cooked potatoes	walk-in cooler	34.00 Fahrenheit	

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 **6/3/2025**. 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: Marisela Madrigal
Employee
Signed On: May 20, 2025