

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 FA0255841 - MIMOSAS CAFE		Site Address 2089 S BASCOM AV 2103, CAMPBELL, CA 95008		Inspection Date 08/19/2019	
Program PR0373620 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BENJAMIN J RUIZ		Inspection Time 10:00 - 12:20
Inspected By LOC TRAN	Inspection Type ROUTINE INSPECTION		Consent By BEN	FSC MARTHA ALICIA PUENTES RAMC 6/14/22	

Placard Color & Score
GREEN
84

RISK FACTORS AND INTERVENTIO	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
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						N
K06 Adequate handwash facilities supplied, accessible			X	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		N
K10 Proper cooking time & temperatures					X		
K11 Proper reheating procedures for hot holding			X	X			
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized	X						
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 PRACTICE	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		X
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
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		X
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		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND ONE OF THE TWO HANDWASH STATIONS IN THE KITCHEN OBSTRUCTED WITH THE MOB BUCKET AND UTENSILS IN THE HANDSINK.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

COS - OBSTRUCTION CLEARED.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: MEASURED BACON AND SAUSAGES HELD HOT IN A CONTAINER ON THE GRIDDLE AT 117F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

COS - SWITCHING TO TPHC.

K11 - 3 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: MEASURED FOOD REFRIED BEANS AND GRAVY AT BETWEEN 117F TO 135F IN THE HOT HOLDING. MEASURED THE HOT WATER AT 175F IN THE STEAM TABLE.

[CA] Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours.

COS- FOOD REHEATED TO 165F.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: "FOUND MENU ITEMS THAT ARE RAW/NOT FULLY COOKED/CONTAIN RAW INGREDIENTS/COOKED TO ORDER WITHOUT THE WRITTEN CONSUMER ADVISOR DISCLOSURE AND REMINDER.

[CA] PROVIDE THE REQUIRED DISCLOSURE AND REMINDER FOR NON-FULLY COOKED FOODS. EXAMPLE: ** THESE MENU ITEMS ARE RAW/NOT FULLY COOKED/CONTAIN RAW INGREDIENTS/COOKED TO ORDER.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

STEAKS ARE EXEMPTION AS LONG AS THEY ARE "WHOLE-MUSCLE, INTACT BEEF STEAK COOKED TO A SURFACE TEMPERATURE OF 145F for non-highly susceptible populations."

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: FOUND RAW GROUND BEEF AND EGGS STORED OVER PRODUCE (I.E. AVOCADOS AND TOMATOES) IN THE REACHIN FRIG.

[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.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: FOUND THERMOMETERS MISSING, IN-ACCURATE, OR NOT EASILY VISIBLE AND NOT IN THE WARMEST LOCATION OF THE FRIG.

[CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.

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Performance-Based Inspection Questions

- Needs Improvement - Proper cooling methods.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
SAUSAGE	GRIDDLE	117.00 Fahrenheit	
REFRIED BEANS	STEAM TABLE	117.00 Fahrenheit	
QUAT	DISPENSER	200.00 Fahrenheit	
PORK, COOKED	PREP FRIG	41.00 Fahrenheit	
CHICKEN VERDE	STEAM TABLE	135.00 Fahrenheit	
REHEATED PORK VERDE	STOVE	125.00 Fahrenheit	
BACON	GRIDDLE	125.00 Fahrenheit	
SALSA	PREP	41.00 Fahrenheit	
HOT WATER	3 COMP SINK	120.00 Fahrenheit	

Overall Comments:

FIRST INSPECTION.

DISCUSSED HANDWASHING AND GLOVE USE FOR HANDING RAW MEAT PATTIES AND CRACKING OF RAW SHELL EGGS.

COOK FOODS TO THEIR RECURRED COOKING TEMPERATURE FOR THE KILL STEP OR REHEAT COOLED FOODS TO 165F BEFORE PLACING THEM IN HOT HOLDING.

COOL FOODS IN SHALLOW PANS AND SUGGEST USING A THERMOMETER IN THE CENTER OF THE FOOD CONTAINER TO ENSURE IT REACHES THE REQUIRED TEMP.

DISCUSSED THE TPHC PROCEDURE.

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 **9/2/2019**. 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: PADRO, COOK

Signed On: August 19, 2019