

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 FA0206348 - MYTH TAVERNA & LOUNGE		Site Address 152 POST ST, SAN JOSE, CA 95113	Inspection Date 11/13/2025
Program PR0307249 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name 152 POST LLC	Inspection Time 13:20 - 14:20
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By JOHN	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

Cited On: 11/13/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas: A dead cockroach was observed inside the undercounter cooler, a dead cockroach was observed on the floor across the undercounter cooler. Numerous dead cockroaches were observed in the drawer cooler at the cookline. An ootheca and several dead cockroaches were observed on the floor near the cookline. A dying cockroach was observed at the outside bar.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Yes

4. Notification: The person in charge during inspection, John, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

Cited On: 11/13/2025

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

Inspector Observations:

The outdoor handwash sink faucet is still not working.

[CA] Ensure to provide an operable handwash station.

Measured Observations

N/A

Overall Comments:

This is the first follow up inspection. A signed and completed checklist for reopening and a pest control report was provided prior to this inspection.

Observation:

K06: All handwash stations were stocked with soap and paper towels. The faucet at the outdoor handwash sink is still not working.

K23: A dead cockroach was observed inside the undercounter cooler, a dead cockroach was observed on the floor across the undercounter cooler. Numerous dead cockroaches were observed in the drawer cooler at the cookline. An ootheca and several dead cockroaches were observed on the floor near the cookline. A dying cockroach was observed at the outside bar.

Facility is to remain closed until all evidence of vermin infestation is abated and written authorization is provided by this department.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/27/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: John
Manager
Signed On: November 13, 2025