

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 FA0201977 - FIRSTBORN		Site Address 160 W MAIN ST, LOS GATOS, CA 95030		Inspection Date 10/16/2026		Placard Color & Score GREEN 81		
Program PR0304484 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name OISHI MIRAI RESTAURANT C		Inspection Time 10:00 - 14:15			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By RAYMOND				FSC Thong Pham 01/30/2029

RISK FACTORS AND INTERVENTIONS		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						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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
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						S
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 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		
K27	Food separated and protected		
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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

Comments and Observations

Major Violations

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

Inspector Observations: Major:

Gravy in steam table was measured at 125F. Per cook, gravy was placed in the steam table one hour prior to measurement.

[CA] Potentially hazardous foods shall be held cold at 41F and below or held hot at 135F and above.

[COS] Gravy was taken out of steam table and reheated to 165F on the stove top before being placed back into the steam table. Additional hot water was added to the steam table to maintain holding temperatures.

Minor:

In the kitchen area, bean sprouts in prep cooler inserts measured at 43.9F at 10:30am. Per cook, bean sprouts were placed in inserts at 9:00 am.

[CA] Potentially hazardous foods shall be held cold at 41F and below or held hot at 135F and above.

[COS] Bean sprouts were placed in an ice bath to facilitate proper holding temperatures.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water in left restroom measured at 93.2F and at 98.7F in the right rest room.

[CA] Hot water at hand washing sinks shall be maintained between 100F and 108F.

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: 1. In the pancake room, in a container of rice, plastic bowl used as a scoop.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

2. In the pancake and waffle prep area, spices and baking ingredients store on lower table shelf not higher than six inches.

[CA] All cleaned utensils shall be stored in a clean dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Electric pancake and french toast griddle is operated outside of a proper ventilation hood.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

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

Inspector Observations: In the pancake/waffle/french toast prep room, accumulation of grease is present on the wall and ceiling above the pancake griddle.

[CA] Walls and floors in food preparation areas shall be kept clean and maintained.

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

Inspector Observations: *Signs indicating that employees must wash hands before leaving the restroom are not posted in restrooms.*

[CA] *A sign or poster notifying food employees to wash their hands shall be posted at all handwashing stations used by food employees.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
steamed rice	steam table	155.00 Fahrenheit	
cooked shrimp	two door prep cooler	37.00 Fahrenheit	
cooked beef	right prep cooler	41.00 Fahrenheit	
grilled pork	two door prep cooler	40.00 Fahrenheit	
vanilla cream	inserts in prep cooler in pancake prep area	40.00 Fahrenheit	
cooked chicken	tray on food prep table	131.00 Fahrenheit	actively cooling
hot water	three compartment sink	120.00 Fahrenheit	
diced tomatoes	middle prep cooler inserts	40.00 Fahrenheit	
hot water	right rest room	98.70 Fahrenheit	
chlorine sanitizer	dish washer	50.00 PPM	
beef pasta dish	cookline	175.00 Fahrenheit	final cooking temp
sliced tomatoes	middle prep cooler inserts	41.00 Fahrenheit	
cooked tomatoes	middle prep cooler	46.00 Fahrenheit	active cooling
hot water	food prep sink	120.00 Fahrenheit	
cooked chicken	right prep cooler	39.00 Fahrenheit	
hot water	hand wash sink at bar	107.00 Fahrenheit	
gravy	steam table	125.00 Fahrenheit	
hot water	left rest room	93.20 Fahrenheit	
mayo	left prep cooler inserts	40.00 Fahrenheit	
bean sprouts	prep tray inserts	43.90 Fahrenheit	
Pancake batter	inserts in prep cooler in pancake prep area	39.00 Fahrenheit	
chlorine sanitizer	bar dishwasher	50.00 PPM	
quat sanitizer	three compartment sink	200.00 PPM	

Overall Comments:

Joint inspection with Ivan Alejo and Frank L.

Report written by Ivan Alejo.

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 **10/30/2026**. 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.

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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: Liz Truong
Owner
Signed On: October 16, 2026