

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 09/26/2025
Program PR0302682 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MIMOSAS CAFE LLC	Inspection Time 09:55 - 11:05
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By SELENE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/24/2025

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

This violation found not in compliance on 09/26/2025. See details below.

Cited On: 09/24/2025

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, 114125(b), 114141

Compliance of this violation has been verified on: 09/26/2025

Cited On: 09/24/2025

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

Compliance of this violation has been verified on: 09/26/2025

Minor Violations

Cited On: 09/26/2025

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

Inspector Observations:

Alcohol and other food related equipment were found stored in the staff restroom.

[CA] Remove all food and food related equipment from the restroom. Store items in approved areas only.

Cited On: 09/26/2025

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:

The waste pipe for the soda gun dispenser is draining directly into the ice bin with ice meant for consumption.

[CA]) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Ensure the liquid waste is disposed to an approved drain.

Measured Observations

Item	Location	Measurement	Comments
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Water	Handwash Sink - Bar	100.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection after the routine inspection where the facility was closed for an active rodent infestation. A completed and signed checklist for reopening and pest control report was provided prior to this inspection.

Observations:

K14: The dishwasher measured at 50 PPM of chlorine.

K23: No evidence of an infestation (droppings, gnawing, rub marks, or live/dead bodies of rodents) were observed. Insects in the

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light were removed. A snap trap was triggered, per staff it went off when they moved the large flat grill to clean.

K35: Ensure to submit plans for the change of equipment by deadline given at the routine inspection.

K45: There are holes in the following areas:

- Above the microwave where a cord goes down to the receipt printer.
- On the pony wall between the two sandwich prep coolers where an electrical conduit goes into.
- Behind the beer tap cooler in the bar that leads into the kitchen near the handwash sink.

Facility is okay to reopen. Submit proof of corrections for sealing off gaps within 24 hours.

**Facility's city business license shows the business owner as "Mimosas Cafe LLC" with a business name of "The Tender Spot".
District Specialist will verify ownership has indeed not changed.**

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 **10/10/2025**. 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: Selene Ibarra
Cashier

Signed On: September 26, 2025