

# 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 FA0257167 - MOSAIC RESTAURANT & LOUNGE		Site Address 211 S 1ST ST, SAN JOSE, CA 95113		Inspection Date 01/29/2026	
Program PR0375794 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ZILLIONS ENTERPRISE INC		Inspection Time 15:10 - 17:00
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION	Consent By JOEL - BARTENDER	FSC Not Available		

Placard Color & Score
<b>RED</b>
<b>46</b>

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		X			N
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		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 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	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	X	
K36 Equipment, utensils, linens: Proper storage and use		
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	X	
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		

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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:**

**Facility had no operable handwash station in the kitchen area. All 4 handwash stations had issues.**

**1. Both handwash stations directly across the cookline were blocked off with no soap or paper towels. they were both taped shut from the handle. The right handwash sink has no hot water running to it either.**

**2. The handwash sink around the corner from the main cookline is taped off and does not function.**

**3. The handwash sink around the other corner is clogged and would overflow.**

**Note: PIC proposed using the handwash station at the bar or warewash area, however, both sinks are too far to support handwash requirements at the cookline as they are roughly 30-40 feet away.**

**[CA] All food facilities shall provide an operable handwashing station.**

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

**Inspector Observations:**

**1. All potentially hazardous foods in the cold hold units at the kitchen were measured between 45-50F. Except for thawing proteins that measured at 30F. Ambient air of units measured around 50F.**

**2. Potentially hazardous foods in the walk in cooler were measured between 45-50F.**

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

**[COS] 1. Items at the cold hold units were discarded. Thawing foods were moved to the only upright refrigerator working in the server station.**

**[COS] 2. PHFs were discarded except for unopened pasteurized dairy products and raw shelled eggs that measured at 45F or below.**

**Note: The interior walk in freezer was functioning properly and the alcohol walk in cooler was functioning properly.**

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations:**

**A container of sugar was found to be adulterated with a dead insect.**

**[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.**

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations:**

**Wastewater found overflowing from floor sink at cook line and food preparation area.**

**[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.**

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

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**Inspector Observations:**

**1. Second Repeat Violation: There is no Food Safety Certificate available upon request.**

**[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

**2. Second Repeat Violation: No Food Handler Cards are available upon request.**

**[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

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

**Inspector Observations:**

**The menu lacks disclosure for food items served raw or undercooked such as ahi tuna tartare.**

**[CA] Ensure to provide both a disclosure and reminder for undercooked or raw foods.**

**Disclosure means a written statement that clearly includes either of the following:**

**(1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)."**

**(2) Identification of the animal-derived foods marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.**

**(c) "Reminder" means a written statement that identifies the animal-derived foods by an asterisk that denotes a footnote that includes either of the following disclosure statements:**

**(1) Written information regarding the safety of these food items is available upon request.**

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

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

**Inspector Observations:**

**The right handwash sink in the cookline area lacks hot water.**

**[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:**

**There were numerous flies at the bar three compartment sink.**

**[CA] Ensure to maintain the facility free of animals, pests, and vermin.**

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

**Inspector Observations:**

**Numerous foods items were either not in containers or lacked tight fitting lids.**

**[CA] Store open bulk foods in approved NSF containers with tight fitting lids.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

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**Inspector Observations:**

**1. The cold hold refrigeration units at the cookline are not functioning.**

**2. The walk in cooler is not functioning properly. One of the two condenser units (the one closest to the entrance) are in disrepair, with ice build up and dripping.**

**[CA] Ensure to maintain equipment clean and in good repair. Repair, replace, or service the the equipment. Remove any equipment no longer needed for the operation of the facility.**

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

**Inspector Observations:**

**Facility had the lights and hoods off while the grill was on.**

**[CA] Mechanical exhaust ventilation shall be on while cooking is taking place. In every room and area in which any food is prepared, manufactured, processed or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided.**

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:**

**1. Repeat Violation: The left handwash sink at the cookline with the tandori oven is in disrepair.**

**2. The right handwash sink at the cookline with the tandori oven has a leak at the waste pipe.**

**[CA] Repair plumbing fixture and maintain in clean and good repair.**

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

**Inspector Observations:**

**Surfaces throughout the facility have an accumulation of grime and are dirty.**

**[CA] Ensure to maintain the floors, walls, ceilings, and non food contact surfaces of equipment clean. Clean the facility and maintain in good repair.**

**Performance-Based Inspection Questions**

Needs Improvement - Adequate handwash facilities: supplied or accessible.

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cheese	Walk in Cooler	50.00 Fahrenheit	
Cream	Walk in Cooler	45.00 Fahrenheit	
Cheese	Cold Hold Unit - Drawer Cooler	50.00 Fahrenheit	
Dairy based sauce	Cold Hold Unit - Top	50.00 Fahrenheit	
Gyoza	Cold Hold Unit - Drawer Cooler	50.00 Fahrenheit	
Eggs	Walk in Cooler	48.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Tofu	Cold Hold Unit - Top	46.00 Fahrenheit	
Water	Handwash sink - Bar	100.00 Fahrenheit	
Fish	Cold Hold Unit - Drawer Cooler	30.00 Fahrenheit	Thawing

**Overall Comments:**

**Notes:**

**- Facility is hereby closed due to the following reasons:**

- Active sewage backup/overflow.
- Inadequate handwash facilities.

**- Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution,**

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and sale.

- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

- Please contact district specialist, Alexander Alfaro (alexander.alfaro@deh.sccgov.org), or DEH main line at (408)918-3400 to schedule a follow up inspection.

## 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 2/12/2026. 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.

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:** Joel  
Bartender

**Signed On:** January 29, 2026