

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 | | Site Address 211 S 1ST ST, SAN JOSE, CA 95113 | | Inspection Date 10/24/2022 | |
| Program PR0375794 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | | | Owner Name RED SILK INC | | Inspection Time 14:00 - 15:30 |
| Inspected By JENNIFER RIOS | Inspection Type ROUTINE INSPECTION | Consent By ROBI | FSC Exempt | | |

| |
|-----------------------|
| Placard Color & Score |
| GREEN |
| 73 |

| 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 | | | | | | |
| 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 | | | | | | |
| K06 Adequate handwash facilities supplied, accessible | | | X | | | | |
| K07 Proper hot and cold holding temperatures | 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 | | | | | | |
| 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 | X | |
| K27 Food separated and protected | | |
| K28 Fruits and vegetables washed | | |
| K29 Toxic substances properly identified, stored, used | X | |
| 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 | X | |
| K34 Warewash facilities: installed/maintained; test strips | X | |
| K35 Equipment, utensils: Approved, in good repair, adequate capacity | X | |
| 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 | 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

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: 1. Soap was not provided at the two handwash sinks at the cookline. [CA] Immediately provide handwashing cleanser in dispenser at handwash stations at all times.

2. Paper towel dispenser at handwash station next to food prep sink. [CA] Immediately repair/replace paper towel dispenser. Paper towels must be provided at handwash sink at all times.

3. Handwashing sink at cookline with blocked with food prep equipment. [CA] Maintain handwash sink clear and free for use.

4. Handwash sinks are located next to open food storage and preparation surfaces at the cookline without splashguard. [CA] A minimum 6" high metal splash guard spanning the full length of the of the handwash sink installed next to open food containers and preparation surfaces where the risk of contamination is high.

K14 - 3 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, 14125(b), 114141

Inspector Observations: Observed food preparation equipment put away from use that was not clean to sight or touch. [CA] Ensure food preparation equipment is maintained clean to sight and touch.

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

Inspector Observations: Observed dead cockroaches throughout facility along the walls. [CA] Clean and sanitize area of dead cockroaches. Ensure dead cockroaches are removed to monitor any sort of activity.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed frozen squid on prep counter to thaw. Also observed other frozen product on counter at cookline to that. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways:

- 1) under refrigeration that maintains the food temperature at 41°F or below,
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,
- 3) in a microwave oven if immediately followed by immediate preparation,
- 4) as part of a cooking process.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Observed raid not approved for use in food facility stored under preparation table. [CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: 1. Observed heavy debris/grime accumulation in the bottoms of the fridges in the bar. Glasses for drinks are stored on rack directly above debris. [CA] Clean and sanitize fridges and maintain to prevent accumulation.

2. Observed what appeared to be mold on drink lines from walk in beverage fridge. [CA] Clean and sanitize and maintain to prevent accumulation.

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K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: 1. Chlorine and quaternary ammonia test strips were not available. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

2. Garden hose was attached to right faucet of three compartment sink. Per PIC, it is used to wash down the floors. [CA] Ensure that janitorial sink is used for mopping and cleaning floors and dumping waste water. Discontinue use of three compartment sink faucet. PIC removed hose from faucet.

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

Inspector Observations: Observed addition of gas tandoori oven. [CA] Submit plans to DEH Plan check for the addition of the tandoori oven by 11/2/2022.

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: Observed bowls used as scoops and scoops with handles in contact with food in bulk food containers. [CA] Provide scoops with handles and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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

Inspector Observations: Observed gaps in ventilation hood filters. [CA] Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.

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: Left faucet at three compartment sink is not working. [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: Observed missing/degraded flooring along cookline making it so the floor are not smooth and easily cleanable. [CA] Submit plans to DEH Plan Check by 11/16/2022 to repair flooring.

Performance-Based Inspection Questions

N/A

Measured Observations

| Item | Location | Measurement | Comments |
|--------------------|----------------------------|-------------------|-------------------|
| Lamb | Cold holding drawer | 36.00 Fahrenheit | |
| Warm water | Handwash/restroom handwash | 100.00 Fahrenheit | |
| Rice | Walk in fridge | 41.00 Fahrenheit | |
| Ambient air | Cold holding unit | 41.00 Fahrenheit | |
| Hot water | Three comp sink | 120.00 Fahrenheit | |
| Quaternary ammonia | Three comp sink | 200.00 PPM | |
| Tuna | Cold holding insert | 41.00 Fahrenheit | |
| Squid | Cold holding drawer | 40.00 Fahrenheit | |
| Chlorine | Mechanical warewash | 50.00 PPM | |
| Hot water | Janitorial sink/prep sink | 120.00 Fahrenheit | |
| Mashed potatoes | Cold holding unit | 45.00 Fahrenheit | Cooling from prep |

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Mosaic Restaurant and Lounge

NEW OWNER: Zillions Enterprise Inc

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The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP17. An invoice for the permit fee in the amount of \$1578.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 11/01/2022 - 10/31/2023 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 10/24/2022**

***Permit condition: None**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **11/7/2022**. 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: Rabi Ghosh
Owner
Signed On: October 24, 2022