

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 07/16/2025		Placard Color & Score GREEN 86		
Program PR0304484 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name OISHI MIRAI RESTAURANT C		Inspection Time 12:35 - 14:35			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By ELIZABETH TRUONG				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				N
K07	Proper hot and cold holding temperatures		X		X			N
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		
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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		
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

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

Inspector Observations: *In the kitchen area, in the insert prep top of the 3 door prep unit, measured potentially hazardous foods between 45F and 58F including shredded cheese, sliced tomatoes, diced tomatoes, pesto, cheese curds, mushroom aioli, and cooked mushrooms. Per operator, potentially hazardous food items stored from 11:00am. Observed food items stored in secondary containers preventing direct contact with cold air from refrigeration.*

In the kitchen area, at the steam table, measured gravy and cooked rice stored between 120F and 128F. Per operator, gravy and cooked rice stored from 11:00am. Observed food items stored in secondary containers preventing direct contact with steam/hot water in the steam table.

[CA] *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth. Discontinue use of secondary containers when storing potentially hazardous foods in the insert prep top of the prep unit, and in the steam table.*

[SA] *Operator to serve potentially hazardous food items listed above until 3:00pm, for a total of 4 hours from when removed from temperature control or discard.*

Minor Violations

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

Inspector Observations: *In the back prep area, at the handwash station, observed a lack of paper towels in the paper towel dispenser. Nearby handwash station in the kitchen area was fully stocked with hand soap and paper towels. In the prep room, observed paper towels stored on shelf above the handwash station.*

[CA] *Ensure all handwash stations are stocked with hand soap and paper towels within their respective dispensers.*

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

Inspector Observations: *Observed several fruit flies in the facility. Observed back door was propped open. [CA] Ensure facility is kept free of fruit flies to prevent possible contamination of food. Keep doors into the facility closed to prevent an entrance for vermin.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	warewash machine (bar)	100.00 PPM	
shredded cheese, sliced tomatoes, diced tomatoes, pesto, cheese curds, mushroom aioli, and cooked mushrooms	3 door prep unit	58.00 Fahrenheit	Measured between 45F and 58F.
hot water	3 compartment sink	120.00 Fahrenheit	
cooked shrimp	2 door prep unit	40.00 Fahrenheit	
cooked chicken	2 door prep unit	41.00 Fahrenheit	
marinated beef	undercounter drawer refrigerator	38.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
milk	undercounter refrigerator	41.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
cooked chicken	2 door undercounter refrigerator	41.00 Fahrenheit	
cooked rice	steam table	148.00 Fahrenheit	
gravy and cooked rice	steam table	120.00 Fahrenheit	Measured between 120F and 128F.
cooked pork	cooling rack in walk-in refrigerator	90.00 Fahrenheit	
sliced tomatoes	2 door prep unit	35.00 Fahrenheit	
mayonnaise	2 door prep unit	41.00 Fahrenheit	
cooked rice	walk-in refrigerator	39.00 Fahrenheit	
cheese curds	walk-in refrigerator	38.00 Fahrenheit	
raw beef patty	undercounter drawer refrigerator	38.00 Fahrenheit	
bloody mary mix	undercounter refrigerator	41.00 Fahrenheit	
shredded cheese	2 door undercounter refrigerator	41.00 Fahrenheit	

Overall Comments:

Noted the installation of a burger robot that was part of a plan review final on 01/18/2024. Per inspection report from 01/18/2024, burger robot required to meet additional approval through plan check inspection.

Noted equipment has been field certified by NSF - No. FE 00002311

Contact plan check department through dehplanchek@deh.sccgov.org for an inspection and approval of the burger robot.

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 **7/30/2025**. 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: ELIZABETH TRUONG
OWNER
Signed On: July 16, 2025