

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 FA0209859 - THE MYNT		Site Address 5210 PROSPECT RD, SAN JOSE, CA 95129		Inspection Date 11/14/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 70 </div>		
Program PR0300947 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LEELA SERVICES		Inspection Time 11:55 - 13:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By CLIFFORD				FSC Not Available

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		X			N
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	X			N
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	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		
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	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee observed coughing into hand and then proceeded to the cook line to handle food. [CA] Employees shall properly wash hands with warm water, soap, and single-use paper towels as required prior to handling food.

[COS] Employee was stopped and instructed to properly wash hands prior to contaminating and food or food contact surfaces.

Minor Violations

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

Inspector Observations: 1) Food Safety Certificate for manager is not available for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have at least one valid Food Safety Certificate available.

2) Employees' food handler cards are not available. [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.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Potentially hazardous foods measured at improper cold holding temperatures. Inside the food prep unit insert: cut tomatoes and chickpeas measured at 46F. Inside the upright reach-in cooler: cooked vegetables and vegetable curry measured at 48F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

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, 114125(b), 114141

Inspector Observations: Black and brown mold-like substance observed on the inside panel of the ice machine and on the ice scoop. [CA] Frequently clean and sanitize the ice machine and ice scoop.

[COS] Employee removed the ice scoop to be washed, rinsed, and sanitized.

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

Inspector Observations: Flies observed in the facility near the back of the kitchen and the beverage prep area. [CA] Food facility shall be kept free of flies and fly activity.

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

Inspector Observations: 1) Bulk containers of food inside the dry storage room do not have lids available. [CA] Open foods stored inside of bulk containers shall have a tight fitting lid.

2) Containers and boxes of food are stored on the floor inside the walk-in cooler. [CA] Food shall be stored a minimum of 6 inches off the floor.

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

Inspector Observations: Accumulation of black mold-like substance on the fan cover inside upright reach-in cooler where open food is stored. [CA] Frequently clean and sanitize nonfood contact surfaces or as needed.

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

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Inspector Observations: Lacking chemical test strips to measure quat sanitizer used at the three compartment sink. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).

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: Gaskets on reach-in coolers are in disrepair. [CA] Replace rubber gaskets on refrigeration units and maintain in good repair

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Back door of kitchen is kept open at time of inspection. [CA] Keep back door closed when not in use to prevent the entrance of vermin.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Lamb	Reach-in cooler	40.00 Fahrenheit	
Onion masala	Food prep insert	41.00 Fahrenheit	
Fish	Buffet line	120.00 Fahrenheit	TPHC - service time
Hot water	Three compartment sink	120.00 Fahrenheit	
Chickpeas	Food prep insert	46.00 Fahrenheit	
Cut tomatoes	Walk-in cooler	41.00 Fahrenheit	
Cut tomatoes	Food prep insert	46.00 Fahrenheit	
Chicken	Food prep unit	40.00 Fahrenheit	
goat	Reach-in cooler	40.00 Fahrenheit	
Vegetable curry	Upright reach-in cooler	48.00 Fahrenheit	
Raw chicken	Walk-in cooler	36.00 Fahrenheit	
Chicken	Walk-in cooler	89.00 Fahrenheit	Per employee, one hour into cooling
Chicken	Reach-in cooler	39.00 Fahrenheit	
paneer	Walk-in cooler	39.00 Fahrenheit	
paneer	Reach-in cooler	41.00 Fahrenheit	
Raw fish	Walk-in cooler	35.00 Fahrenheit	
Fish	Cooked	155.00 Fahrenheit	
Coconut sauce	Food prep insert	41.00 Fahrenheit	
Hot water	Handwash sinks	100.00 Fahrenheit	
Cooked vegetables	Upright reach-in cooler	47.00 Fahrenheit	
Ground lamb	Food prep unit	40.00 Fahrenheit	
Chicken	Buffet line	111.00 Fahrenheit	TPHC - service time
Chlorine sanitizer	Dishwasher	100.00 PPM	

Overall Comments:

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 **11/28/2024**. 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: Clifford Caz
PIC - server

Signed On: November 14, 2024