

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 FA0255841 - MIMOSAS BRUNCH & BUBBLES		Site Address 2089 S BASCOM AV 2103, CAMPBELL, CA 95008		Inspection Date 10/09/2025		Placard Color & Score GREEN 80		
Program PR0373620 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MIMOSAS BRUNCH & BUBBL		Inspection Time 13:15 - 14:35			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By SUSAN				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						
K06	Adequate handwash facilities supplied, accessible	X						
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						S
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		
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	X	
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

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

Inspector Observations: *On the stove, frijoles measured at 109F and green salsa measured at 117F. Per Owner, food items were cooked approximately 20 minutes prior to measurement. Stove top burners observed turned off.*

On the flat top grill, carne asada measured at 125F and sausage measured at 105F- 112F. Per staff, carne asada was cooked approximately 30 minutes prior to measurement and sausage was cooked approximately 4 hours prior to measurement.

[CA]: *Potentially Hazardous Food shall be hot held at 135F or above at all times.*

[COS]: *Frijoles re-heated to 169F, green salsa reheated to 177F, carne asada reheated to 171F. Sausage voluntarily discarded.*

Minor Violations

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

Inspector Observations: **REPEAT VIOLATION**

1. Food Safety Manager Certificate not provided.

[CA]: *Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times.*

2. Missing food handler training for all employees.

[CA]: *All employees that handle open food or food contact surfaces shall obtain valid Food Handler Cards within 30 days of employment. Food Handler Cards shall be maintained on site and available for review at all times.*

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

Inspector Observations: *Small flies observed around prep line coolers at cook line.*

[CA]: *Remove small flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Remove any standing water in facility. For very ripe fruits such as bananas, Specialist recommends storage within a secure container to prevent attraction of flies.*

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

Inspector Observations: *1. Multiple open bags of food stored at dry storage areas.*

[CA]: *All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.*

2. Multiple food containers stored directly on the floor.

[CA]: *Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable (ex. Dunnage racks)*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Wet wiping cloth stored on work surface without placing back into a sanitizer bucket in between usage.*

[CA]: *Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.*

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

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Inspector Observations: *REPEAT VIOLATIONS*

1. Back door near the restroom propped open. No active delivery during inspection.

[CA]: Facility shall be fully enclosed.

2. Unsecured personal beverage cups stored with food in prep line cooler and on shelving above prep line cooler.

[CA]: Personal food and personal items shall be stored separate from food for the public and food contact surfaces.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
water	prep sink	120.00 Fahrenheit	
pooled egg	2 door reach in	41.00 Fahrenheit	
caldo de pollo	stovetop	143.00 Fahrenheit	
sausage	prep line cooler 1	41.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
garlic with oil	prep line cooler 1	40.00 Fahrenheit	
ham	prep line cooler 2	40.00 Fahrenheit	
water	hand sink restroom	101.00 Fahrenheit	
sausage	prep line cooler 2	41.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
ambient temp	bar cooler	40.00 Fahrenheit	IR
sausage	2 door reach in freeer	-4.90 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
milk	2 door reach in	41.00 Fahrenheit	IR
cut tomatoes	prep line cooler 2	41.00 Fahrenheit	

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 **10/23/2025**. 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: Susan Gonzalez
Owner
Signed On: October 09, 2025