

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 FA0276910 - RESTAURANT MARISCOS SAN BLAS		Site Address 1201 E JULIAN ST 4, SAN JOSE, CA 95116		Inspection Date 02/19/2026	
Program PR0418483 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BAY AREA FOOD AND ENTEF		Inspection Time 12:26 - 14:10
Inspected By JENNIE PENALOZA	Inspection Type ROUTINE INSPECTION	Consent By ANYURI MARINEZ	FSC Not Available		

Placard Color & Score
RED
57

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							
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		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							
K14 Food contact surfaces clean, sanitized					X		
K15 Food obtained from approved source							
K16 Compliance with shell stock tags, condition, display			X				
K17 Compliance with Gulf Oyster Regulations					X		
K18 Compliance with variance/ROP/HACCP Plan							
K19 Consumer advisory for raw or undercooked foods							
K20 Licensed health care facilities/schools: prohibited foods not being offered							
K21 Hot and cold water available		X					
K22 Sewage and wastewater properly disposed							
K23 No rodents, insects, birds, or animals							

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	X	
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	X	
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	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Only hand sink for kitchen and bar has non operational paper towel dispenser. 3 cutting boards are stored inside the hand sink. No paper towels inside the women's restroom.

Follow-up By
02/24/2026

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Shrimp soup is measured at 54F inside the walk-in cooler. Per employee, the shrimp soup was cooked the day before. Shrimp soup is stored in deep plastic container, 20L.

Follow-up By
02/24/2026

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] See VC&D.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: No hot water in facility; per staff, boiler stopped working yesterday. Per owner technician stated a new commercial boiler is needed and currently the one in place is not commercial.

Follow-up By
02/24/2026

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Minor Violations

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

Inspector Observations: Food handler and food safety certificate not provided.

[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.

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.

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

Inspector Observations: Several PHFs in top well and prep unit measured between 45F - 46F. Per staff, top well was open.

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

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

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Inspector Observations: Oyster tags are stored inside a plastic bag in non chronological order.

[CA] All shellstock tags shall be kept in chronological order for 90 days after harvest.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: 1. Raw shrimp in a container is thawing in middle basin of 3 comp sink; left basin of 3 comp sink is filled with soapy water. Facility does not have food prep sink.

[CA] All food shall be separated and protected from possible contamination.

Consult with plan check for review and approval of installation for a food prep sink; do not use 3 comp sink for ware washing and food prep simultaneously.

2. Lids/covers missing for food containers inside the prep unit across from the 3 comp sink.

[CA] Provide a lid/cover for all food containers to protect from contamination.

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

Inspector Observations: Dust accumulation observed on walk-in cooler fan covers.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: 1. Non food grade plastic bags are used to line the rice inside the steam table.

[CA] Use only food grade plastic bags for food.

2. Drain stoppers missing for bar 3 comp sink.

[CA] Provide bar drain stoppers to be able to fill up basins for when ware washing.

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: 1. Cooking spatulas are stored in unapproved location between the drain board of the 3 comp sink and the wall.

[CA] All cleaned utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.

2. Bar ice machine scoops are stored directly on top of freezer chest.

[CA] Store scoops inside a food grade container or inside the ice chest with handle side up.

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: 1. Multiple cooking (pots, flatgrill ect) and house hold equipment (3 bbqs, propane tanks, ect) is stored under a tent outside (back) of facility.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

2. Gap of greater than 1/4 observed between back door and back door frame.

[CA] Seal gap to prevent vermin entry.

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Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
shredded chicken	prep unit	45.00 Fahrenheit	
shrimp soup	walk-in cooler	54.00 Fahrenheit	
raw octopus	walk-in cooler	29.00 Fahrenheit	birria 43F rice 41F posole - 41F
raw scallops	small prep unit	34.00 Fahrenheit	raw fish - 38F raw shrimp - 32F
water	kitchen hand sink	60.00 Fahrenheit	
water	3 comp sink	59.00 Fahrenheit	
water	bar 3 comp sink	59.00 Fahrenheit	
cheese	top well	45.00 Fahrenheit	macaroni salad - 46F sliced tomato- 45F
birria	steam table	143.00 Fahrenheit	rice - 137F beans - 152F

Overall Comments:

Facility is closed for no hot water. Per technician a new commercial water heater is needed.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Discussed with owner to call dept for review and approval of new boiler prior to installing.

A water heater shall be provided which is capable of generating an adequate supply of hot water, at a temperature of at least 120°Fahrenheit (F), to all sinks, janitorial facilities, and other equipment and fixtures that use hot or warm water, at all times.

Facility has:

- 1 - hand sink - kitchen*
- 2 - hand sinks - men's and women's restroom*
- 1 - 3 comp sink kitchen 18 X 18 in*
- 1 - 3 comp sink bar 15 X 15 in*
- 1 - mop sink*

Specialist recommends installation of a food prep sink to avoid cross contamination of foods.

A member of the plan check team is available for questions and assistance:

- Drop in: Monday-Friday, 7:30AM-10:00AM*
- By appointment*

**All consultations are limited to 20 minutes*

Environmental Health Plan Check

*1555 Berger Drive
Building #2, Suite 300
San Jose, CA 95112*

Once the above is corrected, please reach out to the Jennie Penalosa at 408-918-3471 or the main office at 408-918-3400 to schedule a follow-up inspection to reopen the facility.

**** The posted placard is property of Santa Clara County Department of Environmental Health and shall not be removed, covered, relocated, tampered, or copied. Failure to comply may result in enforcement action per County Ordinance Code section B 11-55. ****

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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 **3/5/2026**. 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: Esperanza Arias
Owner

Signed On: February 19, 2026