

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 FA0255545 - MARISCOS PLAYA AZUL BAR & GRILL	Site Address 1170 E SANTA CLARA ST 10, SAN JOSE, CA 95116	Inspection Date 07/14/2023
Program PR0373211 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MARISCOS PLAYA AZUL BAR	Inspection Time 15:15 - 15:45
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By ANTONIO M.

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/11/2023

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

Compliance of this violation has been verified on: 07/14/2023

Cited On: 07/11/2023

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

Compliance of this violation has been verified on: 07/14/2023

Cited On: 07/11/2023

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

Compliance of this violation has been verified on: 07/14/2023

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Milk	Under counter refrigeration	40.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Warm water	Hand wash	100.00 Fahrenheit	
Raw chicken	Under counter refrigeration	39.00 Fahrenheit	
Raw steak	Under counter refrigeration	39.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to verify that all major violations mentioned on 7/11/23 inspection report have been addressed. Major violations have been addressed and found within compliance:

- K05: Hands clean, properly washed; gloves used properly. Went over the importance of washing hands after touching chemicals, raw foods, and ready to eat foods with employees on site.

- K06: Adequate hand wash facilities supplied, accessible. All hand wash stations are fully stocked and operational. Provided hand wash decal.

- K07: Proper hot and cold holding temperatures. Prep table is not being used at the time of inspection. Per PIC, they dont plan on using it until a contractor comes to look at it. They are using the under counter refrigeration to store food for now. See measured observations

Continue working on all other violations mentioned on 7/11/23.

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 **7/28/2023**. 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

Antonio M.

Received By: Antonio M.
Manager

Signed On: July 14, 2023