

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 FA0201267 - MARISCOS PUERTO VALLARTA 2	Site Address 7121 MONTEREY ST, GILROY, CA 95020	Inspection Date 09/11/2025
Program PR0301497 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name JUAN CARLOS RAMIREZ CLJ	Inspection Time 14:05 - 14:45
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By YADIRA OLIVERA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/09/2025

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

This violation found not in compliance on 09/11/2025. See details below.

Cited On: 09/09/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 09/11/2025

Cited On: 09/09/2025

K14 - 8 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

Compliance of this violation has been verified on: 09/11/2025

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

This is a follow up inspection to verify that major violations mentioned on 9/9/25 inspection report have been addressed. Two of three major violations have been addressed and found within compliance:

- K07: Proper hot and cold holding temperatures. Walk in is still not repaired properly and not holding PHFs below 41°F below. See measured observations. Per PIC, items were placed into reach in less than 2-hours ago. The items were moved into the reach in to keep at 41°F below. A follow up inspection will have to be conducted to verify compliance.

- K13: Food in good condition, safe, unadulterated. Walk in is no longer leaking and all food that had water land on it was disposed of.

- K14: Food contact surfaces clean, sanitized. All equipment within the 3-compartment sink is being sanitized properly (wash, rinse, sanitize). Hand out was provided for sink. See measured observations.

Subsequent follow-up inspections after the first follow-up shall be billed \$298-hour, minimum one hour, during normal business hours: Monday-Friday 7:30AM to 5:00PM or \$645/hour, minimum one hour, during non-business hours, and upon inspector availability.

A second follow up inspection will have to be conducted to verify compliance for K07.

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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 **9/25/2025**. 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: Yadira Olivera
Manager
Signed On: September 11, 2025