

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 FA0250175 - LA CEIBA MARISCOS		Site Address 1161 S KING RD, SAN JOSE, CA 95122		Inspection Date 04/06/2022	
Program PR0360456 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MARISCOS LA CEIBA INC		Inspection Time 10:10 - 12:00
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By FLOR	FSC Florencia Cruz 07/14/2026		

Placard Color & Score

YELLOW
70

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use			X				
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible		X		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						S
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		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		
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		
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		
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: Both hand washing stations at the bar lacked hand soap and paper towels and their respective dispensers. Hand washing sink between the walk-in refrigerator and preparation refrigerators lacked paper towels. Hand washing sink at the cook line lacked paper towels and towel dispensers. [CA] Ensure all hand washing stations have warm water, hand soap, and paper towels readily available. Provide dispensers at hand washing stations that lack dispensers. [COS] Employee provided paper towels.

Follow-up By 04/12/2022

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

Inspector Observations: Large plastic tub of approximately 20 to 30 pounds of Spanish red rice inside the walk-in refrigerator measured between 49F to 50F. Per employees, rice was cooked the night before, allowed to cool before moving to the refrigerator. Employees had not removed the item for any type of preparation today. [CA] After heating or hot holding, PHFs shall be cooled rapidly from 135F to 70F or below within two hours and from 70F to 41F or below within an additional four 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. 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] Manager VC&D tub of rice. See separate VC&D form.

Follow-up By 04/12/2022

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

Inspector Observations: Facility lacks hot water. Water at hand sinks, three-compartment sinks, and preparation sinks measured at 73F. Per manager, employees washing floors last night may have gotten the water heater sensor located at the bottom wet. [CA] Hot water shall be supplied at a minimum temperature of at least 120F measured from the faucet throughout facility except at handwash sinks. Handwashing facilities shall be equipped to provide minimum 100F water under pressure for a minimum of 15 seconds. Facility shall not operate with no hot water. [COS] Hot water was restored at the end of the inspection.

Follow-up By 04/12/2022

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employee after finishing up slicing cucumbers consumed food above the food preparation area. [CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

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, 14125(b), 114141

Inspector Observations: Build up of pink growth matter on white baffle inside the ice machine in the main kitchen. Soiled surface was not in contact with ice. [CA] Clean, sanitize, and maintain ice machine.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Chicken soup	Walk-in refrigerator	38.00 Fahrenheit	
Cooked shrimp	Preparation refrigerator	40.00 Fahrenheit	Outside walk-in
Raw meats (fish, beef, pork)	Walk-in refrigerator	34.00 Fahrenheit	31F to 34F
Cooked carne asada	Walk-in refrigerator	38.00 Fahrenheit	
Horchata	Merchandiser refrigerator	38.00 Fahrenheit	
Cooked chicken	Walk-in refrigerator	37.00 Fahrenheit	
Spanish red rice	Steam table	168.00 Fahrenheit	
Cooked octopus	Preparation refrigerator	39.00 Fahrenheit	Outside walk-in
Cooked carne asada	Preparation refrigerator	41.00 Fahrenheit	Top insert - across deep fryer
Cooked tripas	Walk-in refrigerator	38.00 Fahrenheit	
Raw shrimp	Preparation refrigerator	41.00 Fahrenheit	Outside walk-in
Fish ceviche	Preparation refrigerator	39.00 Fahrenheit	Outside walk-in
Cooked chicken	Preparation refrigerator	41.00 Fahrenheit	Top insert - across deep fryer
Sliced tomatoes	Preparation refrigerator	39.00 Fahrenheit	Top insert - across burner
Diced tomato	Preparation refrigerator	41.00 Fahrenheit	Top insert - outside walk-in
Imitation crab	Preparation refrigerator	39.00 Fahrenheit	Top insert - outside walk-in
Cooked beats	Cook line	207.00 Fahrenheit	Reheating temperature
White Spanish rice	Walk-in refrigerator	39.00 Fahrenheit	
Cooked beans	Walk-in refrigerator	39.00 Fahrenheit	
Cooked tripas	Preparation refrigerator	41.00 Fahrenheit	Top insert - across deep fryer
Diced tomatoes	Preparation refrigerator	38.00 Fahrenheit	Top insert - across burner

Overall Comments:

Two or more major violations were observed during the inspection. A follow-up inspection will be conducted three to four business days to verify compliance of all major violations. Subsequent follow-up inspection after first follow-up shall be billed \$219 per hour during business hours, and \$493 per hour (minimum two hours) during non-business hours, upon availability.

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 4/20/2022. 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: Rufino
Owner
Signed On: April 06, 2022