

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 FA0203081 - LA COSTA TAQUERIA	Site Address 16290 MONTEREY RD, MORGAN HILL, CA 95037	Inspection Date 02/13/2026
Program PR0300828 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MARLIN CORPORATION	Inspection Time 14:10 - 15:00
Inspected By MARCELA MASRI	Inspection Type FOLLOW-UP INSPECTION	Consent By OSCAR AVILA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
OCTOPUS	SERVICE REFRIGERATOR NEXT TO CASHIER	27.00 Fahrenheit	
SOUR CREAM	SECOND SERVICE REFRIGERATOR	41.00 Fahrenheit	
CRAB	SERVICE REFRIGERATOR NEXT TO CASHIER	32.00 Fahrenheit	
CEVICHE	SERVICE REFRIGERATOR NEXT TO CASHIER	36.00 Fahrenheit	

Overall Comments:

FOLLOW UP INSPECTION FROM 2/11/26 IN WHICH MULTIPLE FOODS WERE MEASURED AT BETWEEN 48F AND 52F. ALSO COOLING VIOLATIONS WERE OBSERVED.

FINDINGS: THE UPRIGHT PREPARATION COOLER ADJACENT TO THE CASHIER WAS REPAIRED IT IT NOW CAN KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. OK TO USE. THE SOUR CREAM IS NOW STORED INSIDE THE SERVICE REFRIGERATOR. DISCUSSED COOLING PROCEDURES WITH OWNER.

GENERAL: COOLING FROM 135F TO 70F IN 2 HRS AND FROM 70F TO 41F IN 4 HRS MAXIMUM.

ALL OTHER VIOLATIONS HAVE BEEN CORRECTED.

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 **2/27/2026**. 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.

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: OSCAR AVILA
OWNER
Signed On: February 13, 2026