

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	Site Address 1170 E SANTA CLARA ST 10, SAN JOSE, CA 95116	Inspection Date 07/16/2026
Program PR0373211 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KIKE'S BAR N KITCHEN INC	Inspection Time 10:50 - 11:20
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By YISETH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/09/2026

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

This violation found not in compliance on 07/16/2026. See details below.

Cited On: 07/09/2026

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

This violation found not in compliance on 07/16/2026. See details below.

Cited On: 07/09/2026

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, 14125(b), 114141

This violation found not in compliance on 07/16/2026. See details below.

Cited On: 07/16/2026

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Facility lacks shell stock tags for oysters in the walk in cooler.

Follow-up By

07/23/2026

[CA] Molluscan shellfish shall have shellstock tags and shall be properly stored and displayed, all shellstock tags shall be kept in chronological order for 90 days after harvest date.

[COS] Oysters were VC&D.

Minor Violations

Cited On: 07/16/2026

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:

Repeat Violation: Dishwasher measured at 0 ppm when actively warewashing.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

Cited On: 07/09/2026

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 07/16/2026. See details below.

Cited On: 07/16/2026

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

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Inspector Observations: Dead cockroaches were observed:		Follow-up By 07/23/2026

- Dead German cockroaches were also observed on the dishwasher.
- A dead nymph was observed on the floor under the dishwasher.

[CA] Clean and sanitize area of dead cockroaches or old droppings. Provide pest control as necessary.

Cited On: 07/16/2026

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Chlorine solution at the 3 compartment sink measured at 200 ppm.

[CA] Maintain the chlorine solution when manually sanitizing at 100 ppm.

Cited On: 07/16/2026

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

- 1. Repeat Violation: Large hole in ceiling above water heater.**
- 2. Large hole on the pillar in front of the cookline, behind the 2 door upright freezer.**
- 3. The cove base tiles are in disrepair under the three compartment sink where the glue trap with the dead cockroaches is.**
- 4. Floor tiles are broken near the grease trap.**

[CA] Maintain floors, walls, and ceilings of the facility clean and in good repair.

Measured Observations

N/A

Overall Comments:

Notes:

- This is the first follow up inspection and is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

- Impounded oysters were removed from the impounded location, impound sticker removed, and sold as the container was missing oysters from when it was impounded. Person in Charge, Enrique, confirmed they are the same oysters that were impounded and claimed that the tags were obtained. An invoice was emailed that had the certification number of the harvester but no batch number for the oysters were present on the invoice. No tags were with the oysters or in the facility. Further enforcement actions, such as an office hearing, may be pursued.

- Failure to correct repeat violations will result in future enforcement from this department.

- An additional follow up inspection will be conducted within 5 business days to verify compliance with K16 and K23. Ensure to complete exclusionary measures (i.e. repairing cove base tiles under the warewash sink and the broken tiles near the grease trap).

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 **7/30/2026**. 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.

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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

Yiseth Tamayo

Received By: Yiseth
Waitress
Signed On: July 16, 2026