

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 08/11/2025		Placard Color & Score RED 62		
Program PR0373211 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KIKE'S BAR N KITCHEN INC		Inspection Time 15:15 - 17:40			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By ENRIQUE GIL				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
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			N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food					X		
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
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						
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	X	
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	X	
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	X	
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	X
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: 1) No paper towels and hand soap available at kitchen hand wash sink. Paper towel dispenser is stocked but inoperable.

Follow-up By
08/14/2025

[CA] Ensure paper towels and hand soap are available at all times.

[COS] Operator provided hand soap and paper towels.

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

Inspector Observations: In the walk in cooler, the following potentially hazardous foods measured between 60-63F.

-raw chorizo

-beef birria

-cooked white rice

-cooked noodles

-raw shell eggs

-refried beans

Per food employee, ambient temperature in walk in cooler has been more than 41F for two days.

Follow-up By
08/14/2025

[CA] Potentially hazardous foods shall be held cold at 41°F or below.

[COS] All food items were voluntarily discarded.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas:

-One live American cockroach observed in mens restroom, operator abated live cockroach.

-Multiple dead cockroaches observed on floor next to front beverage display cooler (next to handwash sink, in between wall and cooler)

-Multiple dead cockroaches observed on top of warewash machine

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: [Priscilla Mark].

4. Notification: The person in charge during inspection, [Enrique Gil], has been informed that the facility must close immediately.

Follow-up By
08/14/2025

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food safety manager certificate not available for review. Employee food handler certificates not available for review.

[CA] At least one person in the facility shall maintain a food safety manager certificate. Food handlers shall maintain a valid food handler certificate. Ensure food safety manager certificates and food handler certificates are readily available for review at all times.

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K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Accumulation of liquid observed on walk in cooler floor.*

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *In the 2 comp prep sink, raw shrimp observed thawing at room temperature.*

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways:

- 1) under refrigeration that maintains the food temperature at 41°F or below**
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain**
- 3) in a microwave oven if immediately followed by immediate preparation**
- 4) as part of a cooking process**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *1) Ambient temperature of walk in cooler measured 63F. Multiple potentially hazardous foods stored in unit.*

Follow-up By
08/14/2025

2) Ambient temperature of Sun Ice 2 door prep cooler measured 65F. No potentially hazardous foods stored in unit.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Note: *Operator stated that both refrigeration units will be serviced on 8/13/25.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *1) Large hole in ceiling above water heater.*

Follow-up By
08/14/2025

2) The side door that exits to parking lot has a gap greater than 1/4 inch.

[CA] Eliminate gaps greater than 1/4 inch to prevent the entrance and harborage of vermin.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: *Health permit expired on 7/31/25.*

Follow-up By
08/14/2025

[CA] Our records indicate this facility is operating without a valid permit. Your balance due is \$ \$1,580.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org. A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
raw beef	2 door prep cooler insert	40.00 Fahrenheit	
raw chorizo	walk in cooler	60.00 Fahrenheit	VC&D
cooked noodles	walk in cooler	63.00 Fahrenheit	VC&D
cooked white rice	walk in cooler	61.00 Fahrenheit	VC&D
raw shell eggs	walk in cooler	62.00 Fahrenheit	VC&D
ambient	Sun Ice 2 door prep cooler	65.00 Fahrenheit	
beef birria	walk in cooler	63.00 Fahrenheit	VC&D
raw shrimp	2 door prep cooler insert	39.00 Fahrenheit	
raw shrimp	2 comp prep sink	34.00 Fahrenheit	improper thawing
chlorine	dishwasher	50.00 PPM	
ambient	2 door under counter cooler (front)	39.00 Fahrenheit	
water	hand wash sinks, restroom hand wash sinks	100.00 Fahrenheit	
ambient	walk in cooler	63.00 Fahrenheit	
water	2 comp prep sink, 3 comp sink	120.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with complaint investigation: CO0157532

Facility is closed due to the following:

-evidence of a vermin infestation

-inoperable walk in cooler (facility does not have adequate cold storage to fully operate with an inoperable walk in cooler)

Please contact district specialist Anabelle Garcia: (669)946-4685 for reopening.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/25/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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

am 6/6

Received By: Enrique Gil
owner
Signed On: August 11, 2025