

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 11/09/2022	
Program PR0360456 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MARISCOS LA CEIBA INC		Inspection Time 12:40 - 14:10
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By FLOR	FSC Florencia Cruz 07/14/2026		

Placard Color & Score
GREEN
80

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						S
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods					X		S
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				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				
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	X	
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		X
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: Hand wash station by the sushi preparation was completely removed.

Waste drain pipe of the hand wash station by the cook line was disconnected. Waste water drains directly onto floor.

Per manager, hand wash stations were disconnected because the waste water in the main sewer line was accumulating into the facility next door. The property management removed the hand wash sink. Facility has ordered a new sink and is estimated to have all hand wash sinks in kitchen restored by next week.

[CA] All food facilities shall provide an operable handwashing station. Provide sufficient number and conveniently locate handwash sinks near food prep area or warewashing area. [SA] Utilize dirty dish basin of the three-compartment sink temporarily for hand washing until hand wash stations are installed.

Minor Violations

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 black growth matter on white baffle inside ice machine outside of walk-in refrigerator. [CA] Clean, sanitize, and maintain ice machine.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at three-compartment sink measured at 115F max. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

Inspector Observations: Raw shrimp thawing in standing water inside the food preparation sink. [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.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw shelled eggs stored above ready-to-eat food items inside the walk-in refrigerator. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations: Heavy accumulation of food residue observed on FRP wall behind the cook line. [CA] Clean and maintain walls.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw seafood medley	Walk-in refrigerator	34.00 Fahrenheit	
Beans	Walk-in refrigerator	33.00 Fahrenheit	
Horchata	Merchandiser	38.00 Fahrenheit	
Cooked steak	Food preparation refrigerator	40.00 Fahrenheit	Top insert
Cooked white rice with vegetables	Food preparation refrigerator	41.00 Fahrenheit	
White rice with vegetable	Rice cooker	136.00 Fahrenheit	
Soups	Walk-in refrigerator	34.00 Fahrenheit	
Raw steak	Food preparation refrigerator	39.00 Fahrenheit	
Beans	Steam table	182.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	100.00 PPM	
Cooked chicken	Food preparation refrigerator	40.00 Fahrenheit	Top insert
Red rice	Steam table	171.00 Fahrenheit	
Cooked pork	Walk-in refrigerator	33.00 Fahrenheit	
Milk	Walk-in refrigerator	38.00 Fahrenheit	
Sliced tomato	Food preparation refrigerator	35.00 Fahrenheit	Top insert
Imitation crab	Sushi preparation refrigerator	41.00 Fahrenheit	
Diced tomato	Food preparation refrigerator	36.00 Fahrenheit	Top insert
Raw shelled eggs	Walk-in refrigerator	40.00 Fahrenheit	
Cooked red rice	Food preparation refrigerator	41.00 Fahrenheit	
Bacon wrapped shrimp	Food preparation refrigerator	40.00 Fahrenheit	
Cooked red rice	Walk-in refrigerator	40.00 Fahrenheit	
Cooked white rice	Walk-in refrigerator	41.00 Fahrenheit	
Diced tomato	Sushi preparation refrigerator	39.00 Fahrenheit	
Cooked pork	Food preparation refrigerator	40.00 Fahrenheit	Top insert
Raw steak	Walk-in refrigerator	32.00 Fahrenheit	

Overall Comments:

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 **11/23/2022**. 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
Manager

Signed On: November 09, 2022