

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 BAR & GRILL		Site Address 1170 E SANTA CLARA ST 10, SAN JOSE, CA 95116		Inspection Date 07/11/2023		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 66 </div>		
Program PR0373211 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MARISCOS PLAYA AZUL BAR		Inspection Time 13:00 - 14:45			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By BRYAN G.				FSC Antonio M. 6/9/26

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						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly		X					
K06	Adequate handwash facilities supplied, accessible		X					N
K07	Proper hot and cold holding temperatures		X					
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X				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				N
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		
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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

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

Inspector Observations: Employee was touching chemicals and went straight to prep food without washing hands, got gloves as well.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

Follow-up By 07/14/2023

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

Inspector Observations: All hand wash stations have issues at the time of inspection.

1. Hand wash station next to ice machine is missing soap and paper towels at the time of inspection.

[CA] Hand wash stations must be fully stocked at all times.

Follow-up By 07/14/2023

2. Hand wash station next to the cashier station is leaking at the time of inspection.

[CA] Repair the hand wash station properly.

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

Inspector Observations: PHFs within the prep table were measured between 55-59°F at the time of inspection. Per PIC all the food items were left in there since yesterday.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Food was VCD. VCD form was provided.

Follow-up By 07/14/2023

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, 114125(b), 114141

Inspector Observations: Sanitizer within the dish washer was measured at 0PPM at the time of inspection. No active ware-washing.

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

[SA] Facility has a 3-compartment sink that could be used in the mean time, until dish washer gets repaired.

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

Inspector Observations: Warm water within the restroom furthest down the hall was measured at 74°F at the time of inspection.

[CA] Hand washing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: One of the light bulbs within the hood system is out.

[CA] Replace the light bulb within the hood system.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Sanitizer (Chlorine) for sanitizer bucket was measured at 25ppm at the time of inspection.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Raw steak	Prep table	59.00 Fahrenheit	VCD. Adjust to 41°F below.
Cut tomato	Prep table #2	38.00 Fahrenheit	
Cooked fish	Cook line	189.00 Fahrenheit	Final cook temperature.
Cheese	Prep table #2	39.00 Fahrenheit	
Beans	Walk in	39.00 Fahrenheit	
Hot water	3-Compartment/prep sink	120.00 Fahrenheit	
Warm water	Restroom #2	74.00 Fahrenheit	Adjust to 100°F minimum.
Sanitizer (Chlorine)	Dish washer	0.00 PPM	Adjust to 50PPM. SA
Ambient	Reach in freezer	5.00 Fahrenheit	
Warm water	Restroom	100.00 Fahrenheit	
Rice	Hot holding	159.00 Fahrenheit	
Sanitizer (Chlorine)	Sanitizer bucket	25.00 PPM	Adjust to 100PPM.
Al pastor	Prep table	55.00 Fahrenheit	VCD. Adjust to 41°F below.
Beans	Hot holding	155.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Raw steak	Walk in	40.00 Fahrenheit	
Cheese	Under counter refrigeration	40.00 Fahrenheit	
Milk	Under counter refrigeration	39.00 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 **7/25/2023**. 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

Antonio M.

Received By: Antonio M.
PIC
Signed On: July 11, 2023