

# 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 FA0206363 - MARISCOS COSTA ALEGRE 2		Site Address 1527 ALUM ROCK AV, SAN JOSE, CA 95116		Inspection Date 09/21/2023	
Program PR0302689 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name COSTA ALEGRE MOBILE INC		Inspection Time 14:40 - 16:30
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By HECTOR	FSC Roger Chan 02/12/2025	

Placard Color & Score
<b>GREEN</b>
<b>82</b>

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						
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						S
K06 Adequate handwash facilities supplied, accessible			X				
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		
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		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		
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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<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> Placard properly displayed/posted		

## Comments and Observations

### Major Violations

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

**Inspector Observations: Mechanical dish machine failed to dispense any measurable sanitizer after multiple cycles. [CA] Ensure all food contact surfaces are properly cleaned and sanitized with the required minimum sanitizer concentration. Maintain chlorine in mechanical warewash machine at 50 PPM or per manufacturer specifications. [SA] Temporarily utilize three-compartment sink for manual ware washing until dish machine is repaired.**

**Numerous sanitizing buckets throughout the facility did not have any measurable sanitizer. [CA] Maintain chemical solution at 100 ppm (1Tbs of bleach (5.25%)/gal of water) for chlorine and 200 ppm (1 tbs of quaternary ammonium (10%)/2 gal of water) for quaternary ammonium. [COS] Employee replaced sanitizing buckets.**

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Hand wash station at the cookline partially obstructed with metal stand and large pot of soup cooling.**

**Hand wash station in the back of the kitchen by the walk-in refrigerator blocked with janitorial mop bucket. [CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. [COS] Employee removed obstructions.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Numerous PHF items maintained inside the walk-in refrigerator measured between 41F to 43F. Manager stated that rise in temperature may be due to employees constantly entering and exiting the walk-in. [CA] PHFs shall be held at 41°F or below or at 135°F or above.**

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: Ambient temperature of the walk-in refrigerator measured at 50F via IR. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.**

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: Employees' personal belongings stored in areas of food preparation and or food storage. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
Brirria	Hot holding unit	147.00 Fahrenheit	
Beans	Hot holding unit	150.00 Fahrenheit	
White rice	Rice warmer	140.00 Fahrenheit	
Cooked shrimp	Sushi preparation refrigerator	41.00 Fahrenheit	
Carne asada	Hot holding unit	152.00 Fahrenheit	
Soup	Soup warmer - server station	164.00 Fahrenheit	
Cooked octopus	Food preparation refrigerator	40.00 Fahrenheit	Top insert
Raw fish	Walk-in refrigerator	32.00 Fahrenheit	
Cooked chicken	Walk-in refrigerator	41.00 Fahrenheit	
Cooked shrimp	Food preparation refrigerator	41.00 Fahrenheit	Top insert
Green rice	Rice warmer	144.00 Fahrenheit	
Milk	Merchandiser - server station	42.00 Fahrenheit	
Raw marinated beef	Two-door reach-in refrigerator	40.00 Fahrenheit	
Raw shrimp	Food preparation refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	120.00 Fahrenheit	
Raw fish	Cooler on ice	34.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	200.00 PPM	
Macaroni salad	Food preparation refrigerator	41.00 Fahrenheit	
Cooked beef	Two-door upright refrigerator	41.00 Fahrenheit	
Imitation crab	Sushi preparation refrigerator	41.00 Fahrenheit	

## Overall Comments:

- Commissary evaluation was conducted concurrently with routine inspection.  
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- At time of inspection, kitchen employee accidentally mixed quaternary ammonia sanitizer and chlorine sanitizer from the mechanical dish machine.
- Observed gas forming from chlorine sanitizer container and solution spewing from opening.
- This Division instructed employees to immediately aerate kitchen and to evacuate kitchen.
- San Jose Fire Department and Santa Clara County Hazardous Materials Division was notified of incident.
  - Facility was cleared by SJFD as well as SJ hazmat division.
  - Incident was documented by SCC hazmat division.
- All opened foods were VC&D due to possible chemical contamination.
- Facility is ok to resume operations.

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 **10/5/2023**. 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



Received By: Marco Hernandez  
Owner

Signed On: September 21, 2023