

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 FA0208661 - TACOS Y MARISCOS COSTA ALEGRE 2 INC.		Site Address 3060 MONTEREY HY, SAN JOSE, CA 95111	Inspection Date 01/31/2025
Program PR0300843 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name TACOS Y MARISCOS COSTA	Inspection Time 11:00 - 12:00
Inspected By MARCELA MASRI	Inspection Type FOLLOW-UP INSPECTION	Consent By BRYAN	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 01/29/2025

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

Compliance of this violation has been verified on: 01/31/2025

Measured Observations

Item	Location	Measurement	Comments
PICO DE GALLO	SERVICE REFRIGERATOR	40.00 Fahrenheit	
MACARONI SALAD	SERVICE REFRIGERATOR	40.00 Fahrenheit	
CHICKEN WINGS	SERVICE REFRIGERATOR	39.00 Fahrenheit	
PASTA	SERVICE REFRIGERATOR	40.00 Fahrenheit	

Overall Comments:

FOLLOW UP INSPECTION FROM 1/29/25 IN WHICH THE SERVICE REFRIGERATOR WAS UNABLE TO KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW.

FINDINGS: THE REFRIGERATOR WAS SERVICED AND IT NOW CAN HOLD THE FOOD TEMPERATURE AT BELOW 41F. OK TO USE.

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 **2/14/2025**. 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.

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: BRYAN VALENCIA
 OWNER
 Signed On: January 31, 2025