

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 FA0208958 - MARISCOS SAN JUAN		Site Address 348 WILLOW ST, SAN JOSE, CA 95110		Inspection Date 05/13/2025		Placard Color & Score GREEN 92		
Program PR0306300 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CRUZ, SERGIO		Inspection Time 13:20 - 15:00			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By ELIZABETH BECERRA				FSC Miriam Garcia 12/14/2029

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						
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						
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						
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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		
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

No major violations were observed during this inspection.

Minor Violations

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Expired chlorine sanitizer test strips.

[CA] Provide new test strips.

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: Cracked/damaged lid observed on bulk flour container.

[CA] Replace lid and maintain in good condition. Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed bowl being used as scoop in bulk bread crumb container.

[CA] Provide scoop with handle. Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Multiple refrigeration units are lacking thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods. Place thermometer where it is easily visible while checking refrigerator temperature.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
raw oyster	walk in cooler	34.00 Fahrenheit	
chlorine	sanitizer bucket	100.00 PPM	
cooked octopus	2 door prep cooler #2 -insert	39.00 Fahrenheit	
raw gulf oysters	2 door prep cooler #2	38.00 Fahrenheit	
shrimp broth	2 door prep cooler #2 -insert	40.00 Fahrenheit	
ambient	walk in cooler	37.00 Fahrenheit	
salsa	3 door display cooler	39.00 Fahrenheit	
raw shrimp	2 door prep cooler #2	39.00 Fahrenheit	
raw shrimp	2 door prep cooler #1 -insert	40.00 Fahrenheit	
diced tomato	walk in cooler	36.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
raw oyster	single door upright cooler	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
raw fish	2 door prep cooler #1	37.00 Fahrenheit	
cooked shrimp	2 door prep cooler #2 -insert	39.00 Fahrenheit	
mozzarella cheese	single door upright cooler	40.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
water	restroom handwash sinks	100.00 Fahrenheit	
pico de gallo	2 door prep cooler #2 -insert	40.00 Fahrenheit	
rice	2 door prep cooler #1 -insert	41.00 Fahrenheit	
octopus	2 door upright freezer	24.00 Fahrenheit	IR
fish ceviche	single door upright cooler	39.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with complaint investigation: CO0156808

Note: When facility goes through a change of ownership or remodel, a designated hand wash station will need to be installed in kitchen area.

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 **5/27/2025**. 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

Elizabeth B.

Received By: Elizabeth Becerra
manager
Signed On: May 13, 2025