

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 FA0211052 - MARISCOS COSTA ALEGRE	Site Address 855 N 13TH ST, SAN JOSE, CA 95112	Inspection Date 04/21/2025
Program PR0301275 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HERNANDEZ, MARCO	Inspection Time 12:00 - 13:05
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By BEATRIZ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/14/2025

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

This violation found not in compliance on 04/21/2025. See details below.

Cited On: 04/14/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 04/21/2025

Minor Violations

Cited On: 04/21/2025

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

Inspector Observations: In the refrigerator drawers under the griddle: measured internal temperature of cooked meats to be 48F.

Inside the front prep insert in front of the cookline: measured internal temperature of tomato/cucumber salad to be 45F.

PIC stated food had been held for less than 4 hours.

[CA] Keep potentially hazardous foods at 41F and below or 135F and above.

Measured Observations

Item	Location	Measurement	Comments
SCALLOP, SHRIMP, TOMATO/CUCUMBER SALAD	PREP INSERTS, PREP UNIT NEAR WALK-IN	41.00 Fahrenheit	
TUNA	PREP INSERTS ACROSS COOKLINE	40.00 Fahrenheit	
COOKED MEATS	REFRIGERATOR DRAWER UNDER GRIDDLE	48.00 Fahrenheit	
TOMATO/CUCUMBER SALAD	PREP INSERTS ACROSS COOKLINE	45.00 Fahrenheit	

Overall Comments:

This was a follow-up to the 4/14/25 inspection. Observed minor temperature holding violations (see above). No cooling violations observed. Continue to closely monitor food temperatures with a metal probe thermometer throughout the day. Place less food inside the prep inserts as necessary, and/or adjust temperature of units.

Since there were no major violations observed today, the yellow placard was replaced with a green placard.

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 **5/5/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0211052 - MARISCOS COSTA ALEGRE	Site Address 855 N 13TH ST, SAN JOSE, CA 95112	Inspection Date 04/21/2025
Program PR0301275 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HERNANDEZ, MARCO	Inspection Time 12:00 - 13:05

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: Javier Calderon
Kitchen Manager

Signed On: April 21, 2025