

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 04/14/2025
Program PR0301275 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name HERNANDEZ, MARCO	Inspection Time 16:00 - 17:00
Inspected By MINDY NGUYEN	Inspection Type LIMITED INSPECTION	Consent By JAVIER AND BEATRIZ	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Measured internal temperatures of multiple PHFs in the prep units across the cookline to be 45 - 51F (meats, tuna, pico de gallo, pork, shrimp, fish), foods in the prep unit closer to the walk-in refrigerator (seafoods, ceviche) to be 48F, and foods in the clear door upright refrigerator next to the walk-in refrigerator to be 51F.

[CA] Keep potentially hazardous foods at 41F and below, even during busy times.

[COS] Foods that were held for more than 4 hours were discarded. See VC&D form.

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

Inspector Observations: In the walk-in refrigerator: measured internal temperature of chipotle cream to be 51F. Other PHFs in the walk-in refrigerator measured 41F and below. PIC stated chipotle cream was made yesterday.

[CA] Whenever food has been prepared or heated so that it becomes PHF, it shall be rapidly cooled:

- From 135°F to 70°F in 2 hours, AND
- From 70°F to 41°F in 4 hours

Potentially hazardous foods must be rapidly cooled using one or more of the following methods:

- Placing the food in shallow pans
- Separating the food into smaller or thinner portions
- Using rapid cooling equipment
- Using containers that facilitate heat transfer
- Adding ice as an ingredient
- Using ice paddles
- Inserting appropriately designed containers in an ice bath and stirring frequently

[COS] The chipotle cream was discarded.

Minor Violations

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: The prep unit in front of the cookline, the prep unit near the walk-in refrigerator, and the clear-door refrigerator in front of the walk-in refrigerator was not able to keep foods at 41F and below.

[CA] Repair units so that they can keep foods at 41F and below even during busy times.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0211052 - MARISCOS COSTA ALEGRE	Site Address 855 N 13TH ST, SAN JOSE, CA 95112	Inspection Date 04/14/2025
Program PR0301275 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HERNANDEZ, MARCO	Inspection Time 16:00 - 17:00

Measured Observations

Item	Location	Measurement	Comments
JUICES	WALK-IN REFRIGERATOR	39.00 Fahrenheit	
MEATS, SEAFOODS	PREP UNIT CLOSER TO WALK-IN REFRIGERATOR	48.00 Fahrenheit	
CHIPOTLE CREAM	WALK-IN REFRIGERATOR	51.00 Fahrenheit	
AMBIENT	GLASS DOOR REFRIGERATOR	40.00 Fahrenheit	
	NEAR WALK-IN		
SHRIMP, CEVICHE	GLASS DOOR REFRIGERATOR	41.00 Fahrenheit	
QUATERNARY AMMONIA	3-COMPARTMENT SINK	200.00 PPM	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
MEATS, SEAFOODS	PREP UNIT IN FRONT OF COOKLINE	45.00 Fahrenheit	45 - 51F

Overall Comments:

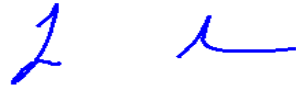
PIC stated a technician will come today to repair the refrigerators. Ensure foods are held at 41F and below even during busy times. Methods such as adding ice/adjusting the temperature lower may be necessary.

A follow-up inspection will be conducted (scheduled for Monday 4/21/25). The first follow-up inspection is free. Any subsequent inspection(s) will be billed \$298/hr during business hours. Contact (408) 918-3400 (main office) or email inspector at mindy.nguyen@deh.sccgov.org with any changes/updates.

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 **4/28/2025**. 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: Javier Calderon
Kitchen Manager
Signed On: April 14, 2025