

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 FA0250175 - LA CEIBA MARISCOS		Site Address 1161 S KING RD, SAN JOSE, CA 95122		Inspection Date 08/07/2023	
Program PR0360456 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MARISCOS LA CEIBA INC		Inspection Time 11:10 - 12:30
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By ANADITH	FSC Apolonio De La Cruz 4/24/2028		

Placard Color & Score
YELLOW
73

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						
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures			X				
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods		X		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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
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		
K45 Floor, walls, ceilings: built, maintained, clean		X
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash station by the sushi preparation area lacked paper towels and paper towel dispenser.

Follow-up By
08/10/2023

Hand wash station at the end of the cook line is disconnected and inoperable, lacked paper towels, and was partially obstructed with plastic container inside wash basin.

Owner stated that the landlord has instructed tenant to remove hand wash station.

[CA] Provide sufficient number and conveniently locate handwash sinks near food prep area or warewashing area. Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Paper towels shall provided at all times and shall be stored inside the dispenser to prevent potential contamination. Handwashing facility shall be clean, unobstructed, and accessible at all times.

Install paper towel dispensers.

[COS] PIC provided paper towels.

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

Inspector Observations: Numerous bags of cooked rice maintained inside a tub inside the walk-in refrigerator measured between 49F to 50F. Rice was prepared the day prior.

Follow-up By
08/10/2023

[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F or below within 2 hours and from 70°F to 41°F or below within an additional 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Tub of rice was VC&D for improper cooling.

Minor Violations

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

Inspector Observations: Numerous PHF items (raw meats, raw fish, milk) maintained inside the walk-in refrigerator measured between 42F to 45F. Ambient temperature of the walk-in refrigerator measured between 47F to 49F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed heavy leak below the waste drain pipe of the three-compartment sink. Waste water flows onto the floor tile with slopes into the floor drain.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Investigate cause and repair in an approved manner.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Numerous flies observed throughout kitchen and bar area. [CA] Use any and all approved methods to abate live flies.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations: Numerous broken floor tiles in the kitchen with in-ground drain pipe of the food preparation partially exposed.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Numerous missing covered based tiles throughout kitchen.

[CA] The juncture of the floor and wall shall be covered with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Raw oysters on half shell	Food preparation refrigerator - sushi prep	41.00 Fahrenheit	
Rice with vegetables	Rice warmer	171.00 Fahrenheit	
Cooked shrimp	Food preparation refrigerator - sushi prep	39.00 Fahrenheit	
Pico de gallo	Food preparation refrigerator	39.00 Fahrenheit	Top insert
Raw fish	Food preparation refrigerator - sushi prep	40.00 Fahrenheit	
Raw beef	Food preparation refrigerator	37.00 Fahrenheit	
Raw shrimp	Food preparation refrigerator	37.00 Fahrenheit	
Cooked chicken	Food preparation refrigerator	39.00 Fahrenheit	Top insert
Pico de gallo	Food preparation refrigerator - sushi prep	40.00 Fahrenheit	Top insert
Cooked diced ocotpus	Food preparation refrigerator - sushi prep	38.00 Fahrenheit	
Imitation crab mix	Food preparation refrigerator - sushi prep	39.00 Fahrenheit	Top insert
Salsa	Food preparation refrigerator - server station	40.00 Fahrenheit	
Beans	Steam table	181.00 Fahrenheit	
Cream cheese	Food preparation refrigerator - sushi prep	38.00 Fahrenheit	Top insert
Sliced tomatoes	Food preparation refrigerator	40.00 Fahrenheit	Top insert
Carne asada	Food preparation refrigerator	38.00 Fahrenheit	Top insert
Ceviche	Food preparation refrigerator - sushi prep	38.00 Fahrenheit	
Bacon wrapped shrimp	Food preparation refrigerator	38.00 Fahrenheit	
Raw shrimp	Food preparation refrigerator	41.00 Fahrenheit	
Red rice	Steam table	169.00 Fahrenheit	
Shredded cheese	Food preparation refrigerator	40.00 Fahrenheit	Top insert

Overall Comments:

- Two or more major violations were observed during the routine inspection.

- A follow-up inspection will be conducted to verify compliance of all major violations.

- Subsequent follow-up inspection after first follow-up shall be billed \$290/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$629/hour, minimum two hours, during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.


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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 **8/21/2023**. 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: Rufino
Manager

Signed On: August 07, 2023