

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 04/10/2026		Placard Color & Score GREEN 81		
Program PR0360456 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MARISCOS LA CEIBA INC		Inspection Time 13:30 - 15:15			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By RUFINO VASQUEZ				FSC Apoonio De La Cruz 04/24/2028

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						S
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						S
K06	Adequate handwash facilities supplied, accessible			X	X			S
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	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	X	X
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1 of 2 hand sinks at the bar was lacking hand soap. [corrective action] Each hand sink must have hand soap. [correction] Bottle of pump soap was provided.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

Observed black substance on the panel inside the ice machine. [corrective action] Remove the ice from the bin and thoroughly clean and sanitize the interior of the ice machine/bin.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Warm water was not available at the hand sink in the men's restroom. [corrective action] Provide warm water, minimum 100F. [correction] Warm water was turned back on.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Chlorine sanitizer in the 3-compartment sink measured > 200 PPM. [corrective action] Maintain chlorine sanitizer at 100 PPM. [correction] Sanitizer was diluted with water.

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:

In the walk-in cooler, wood planks are used as shelf at the bottom of the storage rack. [corrective action] Replace the wood planks with metal wired shelving unit.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Observed an electric table top fryer at the sushi area used without an exhaust hood. [corrective action] Fryers must be operated with an exhaust hood. Remove the fryer.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Observed major leak under the 1-compartment sink. [corrective action] Repair the leak as soon as possible.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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Inspector Observations:

1. Observed bottle of "Raid" insecticide at the bar. [corrective action] Household insecticides are not approved for use at a public food facility. Provide professional pest control service if needed.

Note: Per owner, this facility receives monthly pest service. Owner provided the most recent pest control report by Polaris Pest Elimination dated 04/01/2026. Report noted that pesticides were applied at time of visit and did not note any active pest infestation.

2. Observed gap around water heater vent, where the vent penetrates the roof. Daylight observed coming through gap. [corrective action] Seal the gap around the vent to prevent pests from entering this facility.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
scallop (thawing)	walk-in cooler	30.00 Fahrenheit	
sliced tomato	prep unit (across stove)	42.00 Fahrenheit	
whipped cream	undercounter cooler @ bar	41.00 Fahrenheit	
cooked beans	walk-in cooler	42.00 Fahrenheit	
beef birria (cook temp)	stove	200.00 Fahrenheit	
imitation crab	prep unit (sushi)	40.00 Fahrenheit	
hot water	3-compartment sink	150.00 Fahrenheit	
shredded cheese	prep unit (across fryer)	39.00 Fahrenheit	
ambient	prep unit (across stove)	41.00 Fahrenheit	
180	hand sink (bar)	100.00 Fahrenheit	
rice	steam table	180.00 Fahrenheit	
rice (for sushi)	rice cooker	180.00 Fahrenheit	
pico de gallo	prep unit (sushi)	38.00 Fahrenheit	
cooked legnua	prep unit (across fryer)	37.00 Fahrenheit	

Overall Comments:

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 **4/24/2026**. 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 Vasquez
Owner
Signed On: April 10, 2026