

# 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

<b>Facility</b> FA0255545 - MARISCOS PLAYA AZUL BAR & GRILL		<b>Site Address</b> 1170 E SANTA CLARA ST 10, SAN JOSE, CA 95116		<b>Inspection Date</b> 03/09/2023		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>87</b> </div>		
<b>Program</b> PR0373211 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> MARISCOS PLAYA AZUL BAR		<b>Inspection Time</b> 15:25 - 17:00			
<b>Inspected By</b> GUILLERMO VAZQUEZ		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> BRYAN G.				<b>FSC</b> Antonio M. 6/9/26

  

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						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						
K06	Adequate handwash facilities supplied, accessible			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	X			
K14	Food contact surfaces clean, sanitized	X						S
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		X
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		X
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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Program	PR0373211 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name	MARISCOS PLAYA AZUL BAR & GRILL INC	Inspection Time	15:25 - 17:00
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: Hand wash station within the restroom is missing soap in dispenser.**

**[CA] Have hand wash stations fully stocked at all times.**

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: Moldy strawberries within the under counter refrigeration.**

**[CA] Moldy food shall be removed immediately from use.**

**[COS] PIC threw away the strawberries into the garbage.**

**REPEAT VIOLATION. Failure to comply may result in enforcement action.**

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Inspector Observations: Unable to provide current shell tags for oysters on site.**

**[CA] The identity of the source of shell-stock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved record keeping system that keeps the tags or labels in chronological order correlated to the date or dates the shell-stock are sold or served.**

**[SA] PIC provide invoices of the oysters. Keep all records for 90-days.**

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: Hand wash station next to cashier station is leaking from drain pipe. Per PIC, he will be adjusting the fixture today.**

**[CA] Repair plumbing fixture and maintain in clean and good repair.**

**[SA] A bucket is under the hand wash station to capture any waste water.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations: Toilet paper is out of dispenser in both restrooms.**

**[CA] Place toilet paper into dispenser to prevent any contamination.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
Oysters	Walk in	38.00 Fahrenheit	
Raw chicken	Under counter refrigeration	39.00 Fahrenheit	
Beans	Hot holding	146.00 Fahrenheit	
Cooked shrimp	Prep table	40.00 Fahrenheit	
Warm water	Restroom	100.00 Fahrenheit	
Rice	Hot holding	146.00 Fahrenheit	
Raw shrimp	Prep table	39.00 Fahrenheit	
Hot water	3-Compartment	120.00 Fahrenheit	
Milk	Under counter refrigeration #2	40.00 Fahrenheit	
Pico de gallo	Prep table #2	39.00 Fahrenheit	
Ham	Reach in	39.00 Fahrenheit	
Butter	Reach in	39.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Milk	Reach in #3	39.00 Fahrenheit	
Cooked steak	Cook line	167.00 Fahrenheit	Final cook temperature.
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Warm water	Hand wash	100.00 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 **3/23/2023**. 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: Bryan G.  
PIC  
Signed On: March 09, 2023