

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 FA0276910 - RESTAURANT MARISCOS SAN BLAS	Site Address 1201 E JULIAN ST 4, SAN JOSE, CA 95116	Inspection Date 03/18/2025
Program PR0418483 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BAY AREA FOOD AND ENTEF	Inspection Time 15:00 - 15:30
Inspected By YUEN IP	Inspection Type LIMITED INSPECTION	Consent By CAROLINA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: A bug observed on the cheese at open top fridge.

[CA] All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage; shall have been obtained from approved sources; shall be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination; shall otherwise be fully fit for human consumption.

[COS] PIC VC&D cheese.

Minor Violations

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: Chlorine concentration measured at 50ppm for manual warewash 3 compartment sink.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] Employee added more chlorine to sanitizer. Measured at 100ppm.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw shrimp is placed on top of cooked shrimp in 2 doors counter fridge.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Missing stopper for 3 compartment sink. Plastic wrap was used to stop the water for sanitizer.

[CA] Plugs/stoppers shall be available to fill up the warewashing sink.

Missing test strip to measured chlorine concentration.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: Missing food preparation sink in facility. According to 2019 report, 2 compartment sink was observed for food preparation sink.

[CA] The food preparation sink shall have a minimum dimension of 18"x18" and 12" deep with an integral drainboard or adjacent table at least 18"x18."

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

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Inspector Observations: Grease built up on hood filter. Drops of oil observed on the container of the grease catcher.

[CA] Clean and maintain hood.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Water	Hand wash sink kitchen	100.00 Fahrenheit	
Cheese	Open top fridge	39.00 Fahrenheit	
Cooked shrimp	2 doors counter fridge	37.00 Fahrenheit	
Water	3 compartment sink	120.00 Fahrenheit	
Raw shrimp	2 doors counter fridge	36.00 Fahrenheit	
Rice	Walk-in fridge	41.00 Fahrenheit	
Water	Hand wash sink restroom	100.00 Fahrenheit	
Rice	Steam table	167.00 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 **4/1/2025**. 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: Carolina
Server
Signed On: March 18, 2025