

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 FA0250207 - MARISCOS LA COSTA		Site Address 1805 ALUM ROCK AV, SAN JOSE, CA 95116	Inspection Date 07/17/2026
Program PR0360495 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name AVILA, ARTURO	Inspection Time 14:25 - 15:25
Inspected By MARCELA MASRI	Inspection Type FOLLOW-UP INSPECTION	Consent By MANUEL RUIZ	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 07/13/2026

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

This violation found not in compliance on 07/17/2026. See details below.

Measured Observations

Item	Location	Measurement	Comments
SHRIMP	SERVICE REFRIGERATOR	40.00 Fahrenheit	
CHEESE	SERVICE REFRIGERATOR	40.00 Fahrenheit	
SOUR CREAM	SERVICE REFRIGERATOR	39.00 Fahrenheit	
PICO DE GALLO	SERVICE REFRIGERATOR	40.00 Fahrenheit	

Overall Comments:

FOLLOW UP INSPECTION FROM 7/13/26 IN WHICH THE SERVICE REFRIGERATOR WAS UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW.

FINDINGS: THE SERVICE REFRIGERATOR WAS SERVICED AND IT NOW IS ABLE TO KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. OK TO USE.

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 **7/31/2026**. 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

JOSE GAETA

Received By: JOSE GAETA
MANAGER

Signed On: July 17, 2026