

**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> FA0250175 - LA CEIBA MARISCOS		<b>Site Address</b> 1161 S KING RD, SAN JOSE, CA 95122	<b>Inspection Date</b> 04/12/2022
<b>Program</b> PR0360456 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> MARISCOS LA CEIBA INC	<b>Inspection Time</b> 11:15 - 12:05
<b>Inspected By</b> HENRY LUU	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> CASSY	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 04/12/2022

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Cook line employee cracked raw shelled eggs and then continued onto food preparation without first removing gloves and washing hands. [CA] Ensure employees are properly washing hands as required. Remove gloves prior to washing hands. [COS] Instructed employee to remove gloves and wash hands prior to continuing food preparation.**

Cited On: 04/06/2022

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

**Compliance of this violation has been verified on: 04/12/2022**

Cited On: 04/06/2022

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

**Compliance of this violation has been verified on: 04/12/2022**

Cited On: 04/06/2022

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Compliance of this violation has been verified on: 04/12/2022**

**Minor Violations**

Cited On: 04/12/2022

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: Sanitizing solution inside the three-compartment sink measured between 50 to 100 ppm chlorine sanitizer. Observed faucet leaking water into the solution and the sanitizer solution overflowing into the adjacent empty basin. [CA] Ensure all food contact surfaces are properly cleaned and sanitized with the required minimum sanitizer concentration - 100 ppm chlorine sanitizer. Repair leaky faucet. Discontinue allowing water to be added into the sanitizer solution as solution will be diluted with water and use. [COS] Employee added more chlorine sanitizer into solution.**

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<b>Program</b> PR0360456 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> MARISCOS LA CEIBA INC	<b>Inspection Time</b> 11:15 - 12:05

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	Three-compartment sink	143.00 Fahrenheit	
Cooked white rice	Rice warmer	169.00 Fahrenheit	
Refried beans	Walk-in refrigerator	38.00 Fahrenheit	
Cooked carne asada	Preparation refrigerator	41.00 Fahrenheit	Across deep fryer - top insert
Cooked Spanish rice	Steam table	137.00 Fahrenheit	
Imitation crab	Preparation refrigerator	39.00 Fahrenheit	Outside walk-in refrigerator - top insert
Cooked octopus	Preparation refrigerator	40.00 Fahrenheit	Outside walk-in refrigerator
Cooked beef steak	Cook line	157.00 Fahrenheit	Final cooking temperature
Warm water	Hand washing sink	101.00 Fahrenheit	Bar
Cooked lengua	Preparation refrigerator	40.00 Fahrenheit	Across deep fryer - top insert
Refried beans	Steam table	173.00 Fahrenheit	
Cooked diced beef	Cook line	171.00 Fahrenheit	Final cooking temperature
Sliced tomatoes	Preparation refrigerator	36.00 Fahrenheit	Across burner - top insert
Cooked tripa	Walk-in refrigerator	39.00 Fahrenheit	
Cooked white rice	Walk-in refrigerator	41.00 Fahrenheit	
Diced tomatoe	Preparation refrigerator	36.00 Fahrenheit	Across burner - top insert
Diced tomato	Preparation refrigerator	39.00 Fahrenheit	Outside walk-in refrigerator - top insert
Cooked shredded chicken	Preparation refrigerator	41.00 Fahrenheit	Across deep fryer - top insert

## 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 **4/26/2022**. 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:** April 12, 2022