

# 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 06/13/2022
Program PR0360456 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MARISCOS LA CEIBA INC	Inspection Time 15:15 - 16:15
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By CAMILA

Placard Color & Score

**RED**  
**N/A**

### Comments and Observations

#### Major Violations

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

**Inspector Observations: Hand washing sink by the two two-door food preparation refrigerator lacked paper towels.**

Follow-up By  
06/16/2022

**Hand washing sink at the bar closes to the merchandiser obstructed with glasses inside the wash basin. [CA]  
Ensure all hand washing stations are fully stocked with warm water, hand soap, and paper towels. Ensure all hand washing stations are unobstructed and easily accessible at all times.**

K14 - 8 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 at the three-compartment sink measured at 0 ppm chlorine. [CA]  
Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first pre-cleaned, 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] Instructed employee to rewash and sanitize utensils.**

Follow-up By  
06/16/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Cockroaches observed in the following locations:**

Follow-up By  
06/16/2022

- Live cockroaches of various life stages observed in crevice between counter and FRP wall by the hand washing station outside of the walk-in refrigerator.
- Live cockroach between counter and FRP wall behind the two-two-door food preparation refrigerator.
- Live and dead cockroaches observed in the crevice between wall and electrical conduit pipes and by the electrical fuse box at the food preparation table.
- Live cockroaches observed between wall and food items/equipment/utensils at the top corner of the dry storage rack by the entrance into the back area.
- Live cockroaches observed in-between crevice of granite counter and wooden structure at the front bar area.
- Live cockroaches observed behind backing at the bar counter behind the electrical outlets.
- Dead cockroaches observed inside wall mounted shelf height adjusters above the food preparation table.
- Dead cockroaches observed on top of electrical box under the counter but above the food preparation refrigerator at the cook line.

Facility was treated by pest control services on 6/8/2022.

**[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation.**

- Seal any and all holes, gaps, cracks, and/or crevices to prevent the harboring of vermin.
- Remove any and all live and dead cockroaches.
- Clean and sanitize the affected areas.

**Heavy presence of live flies throughout facility. [CA] Use any and all approved methods to abate live flies.**

#### Minor Violations

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No minor violations were observed during this inspection.

## Performance-Based Inspection Questions

N/A

## Measured Observations

N/A

## Overall Comments:

- *On-site for complaint investigation - COXYBFEQJ*
- *Complainant alleges seeing cockroaches in facility on 6/9/2022.*
- *Facility is hereby closed due to the presence of vermin. See violation above.*
- *Facility shall remain closed until there is no longer evidence of a vermin infestation.*
- *Remove any live and dead cockroaches.*
- *Clean and sanitize the affected areas.*
- *Facility shall remain closed until written authorization is provided by this Division to resume operations.*
- *Subsequent follow-up inspections after the first follow-up will be chargeable at \$219 per hour, minimum one hour, during normal business hours, and \$493 per hour, minimum one hour, during non-business hours, and upon inspector availability.*
- *Call district inspector or main office at (408) 918-3400 when facility has abated vermin infestation and is ready for re-inspection.*

## **CLOSURE / PERMIT SUSPENSION NOTICE**

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 6/27/2022. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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: June 13, 2022