

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 FA0208282 - MARISCOS XALOS		Site Address 2650 ALUM ROCK AV, SAN JOSE, CA 95116		Inspection Date 08/25/2021	
Program PR0307613 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ANGELOU'S TS ENTERPRISE		Inspection Time 12:20 - 13:50
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By SERGIO	FSC Jaime Lopez 6/12/24		

Placard Color & Score GREEN 85

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				
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							N
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						
K14 Food contact surfaces clean, sanitized			X				N
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	X	
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		
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	X	
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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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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Observed a few expired food handlers card. [CA] Facility shall have employees renew food handlers card.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured the following PHFs holding between 45F - 49F in the 2 door reach in/cold top near the mop sink for less than 4 hours: fish, cerviche and diced octopus. [CA] Maintain all PHFs cold held at or below 41F.

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: Found black/brown mold like substance on the interior panel of the ice machine. [CA] Routinely clean.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Found standing water in the 3 door reach in beer tap area. [CA] Eliminate standing water.

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

Inspector Observations: Found toilet tissue stored outside of dispenser in the both restroom. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet. [COS] Operator restocked.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Lacking a mop rack at the mop sink. Observed mopping equipment stored in the mop sink. [CA] Intslall mop rack, after use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
diced octopus	2 door cold top	45.00 Fahrenheit	between 45F - 47F.
milk	3 door sliding	41.00 Fahrenheit	
shrimp	2 door upright	27.00 Fahrenheit	
shrimp	3 door sliding	40.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
hot water	warewash/prep	130.00 Fahrenheit	
raw chicken	2 door upright	41.00 Fahrenheit	
beans	warmer unit	194.00 Fahrenheit	
rice	warmer unit	160.00 Fahrenheit	
ambient	2 door reach in	41.00 Fahrenheit	
snow crab & shrimp	3 door upright freezer	4.10 Fahrenheit	
beverages	2 door sliding	33.00 Fahrenheit	
sliced tomato	2 door cold top	39.00 Fahrenheit	
shrimp	2 door reach in	40.00 Fahrenheit	
beverages	2 door reach in	40.00 Fahrenheit	
fish	2 door reach in	46.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
warm water	handsink (prep & 2RR)	100.00 Fahrenheit	
cerviche	2 door cold top	49.00 Fahrenheit	

Overall Comments:

A copy of this report will be emailed to the operator.

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 **9/8/2021**. 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: Sergio Lopez
Owner

Signed On: August 25, 2021