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	Site Address	Inspection Date
FA0211052 - MARISCOS COSTA ALEGRE	855 N 13TH ST, SAN JOSE, CA 95112	10/28/2026
Program	**Owner Name**	**Inspection Time**
PR0301275 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	HERNANDEZ, MARCO	16:55 - 17:35
Inspected By	**Inspection Type**	**Consent By**
FRANK LEONG	FOLLOW-UP INSPECTION	BEATRIZ HERNANDEZ

Placard Color & Score
GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/27/2026
K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)
Compliance of this violation has been verified on: 10/28/2026

Cited On: 10/27/2026
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
Compliance of this violation has been verified on: 10/28/2026

Cited On: 10/27/2026
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5
Compliance of this violation has been verified on: 10/28/2026

Minor Violations

Cited On: 10/27/2026
K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 10/28/2026

Cited On: 10/27/2026
K21 - 3 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: 10/28/2026

Measured Observations

N/A

Overall Comments:

Follow-up inspection for closure due to cockroach activity.

K23M - Cockroach activity
- No cockroach activity was noted during time of inspection.
- Observed gaps and openings in the facility have been sealed with caulking and openings previously noted sealed and painted. Gaps still present around installed electrical conduits, plumbing, shelving, and wooden shelving.
- Continue to seal all cracks and crevices to prevent possible harborage.
- Continue to remove all cardboard and box packaging to prevent possible harborage. Use clear plastic containers to store single use prepackaged items.
- Continue to communicate with pest control to provide service for facility. Use sticky traps/monitoring traps in the facility to monitor for any new and potential ongoing activity.
- Continue to clean and maintain facility free of food debris and standing water.

K05 - Improper handwashing
- No improper handwashing noted during time of inspection.

K06M - Inadequate handwash facilities

R202 DARDKSPGC Ver. 2.39.7

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- All handwash facilities were stocked with hand soap and paper towels.

K07M - Improper holding temperatures

- Measured potentially hazardous foods in refrigeration maintained by proper holding temperatures. No improper holding temperatures noted during time of inspection.

- Continue to maintain potentially hazardous foods cold at 41F and below or hot at 135F and above.

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 **11/11/2026**.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



Received By: BEATRIZ HERNANDEZ
MANAGER

Signed On: October 28, 2026