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 FA0211052 - MARISCOS COSTA ALEGRE		Site Address 855 N 13TH ST, SAN JOSE, CA 95112		Inspection Date 09/04/2025
Program PR0301275 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HERNANDEZ, MARCO	Inspection Time 14:30 - 15:30
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By JAVIER		

Placard Color & Score
GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/02/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 09/04/2025

Cited On: 09/04/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Observed time-marking for sushi rice stated "10am - 2pm" for discard time, but rice had not been discarded yet at approximately 2:45pm.

[CA] When using TPHC, foods must be discarded by the 4-hour time mark.

[COS] Rice was discarded.

Cited On: 09/02/2025

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

This violation found not in compliance on 09/04/2025. See details below.

Minor Violations

Cited On: 09/04/2025

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed cooked rice cooling in thick layers (approximately 5 inches tall) in plastic containers in the walk-in refrigerator.

[CA] Cool foods in thin layers (2 inches for thick foods like rice and beans), and in metal containers.

[SA] Rice was immediately portioned out into smaller portions and placed on ice to rapidly cool.

Measured Observations

<u>ltem</u>	<u>Location</u>	<u>Measurement</u>	Comments
RICE	WALK-IN REFRIGERATOR	56.00 Fahrenheit	COOLING
TUNA MARLIN, PICO DE GALLO	PREP INSERTS, UNIT ACROSS	41.00 Fahrenheit	
	FROM COOKLINE		
BEANS	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
SUSHI RICE	PREP COUNTER	51.00 Fahrenheit	TPHC
COOKED OCTOPUS, COOKED SHRIMP	PREP INSERTS, UNIT NEAR	41.00 Fahrenheit	
	WALK-IN		

Overall Comments:

This was a follow-up to the 8/4/25 and 9/2/25 inspections.

Foods in prep inserts measured 41F. Minor cooling violation observed.

Due to presence of only one major violation (TPHC), the yellow placard was replaced with a green placard.

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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 9/18/2025. 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: Javier Calderon

Kitchen manager

Signed On: September 04, 2025