

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 09/02/2025
Program PR0301275 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HERNANDEZ, MARCO	Inspection Time 10:20 - 11:45
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By JAVIER

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 08/04/2025

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

This violation found not in compliance on 09/02/2025. See details below.

Cited On: 09/02/2025

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

Inspector Observations: Inside the refrigerator drawers under the cooktop: measured internal temperatures of cooked meats to be 53F. At the time of inspection, a technician was servicing the unit and the drawers were kept open.

Follow-up By
09/16/2025

Inside the prep inserts of the prep unit across from the cooktop: measured internal temperature of tuna marlin to be 45F. The food was densely stored inside the prep insert all the way to the top of the metal insert.

Inside the prep inserts of the prep unit near the walk-in refrigerator: measured internal temperatures of cooked shrimp and cooked octopus to be 47F - 51F. Ambient temperature of reach-under section of prep insert measured 39F via IR thermometer. Food in the inserts was densely stacked over the fill line.

PIC stated all foods had been held since 9am today (approximately 90 minutes prior).

[CA] Keep potentially hazardous foods at 41F and below or 135F and above.

[COS] Foods in the cooking area were moved to a different refrigerator. For the cooked shrimp and octopus: some food was removed to create a thinner layer of food, and ice was placed on top to facilitate rapid cooling.

REPEAT VIOLATION

Cited On: 08/04/2025

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

This violation found not in compliance on 09/02/2025. See details below.

Cited On: 09/02/2025

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

Inspector Observations: Inside the walk-in refrigerator: measured internal temperature of cooked beans inside large plastic buckets to be 47F - 51F. PIC stated they had been cooked the day prior. When asked how the beans were cooled, PIC stated they were placed inside metal trays until they reached 55 - 70F, then they were placed inside the plastic buckets.

Follow-up By
09/16/2025

[CA] Whenever food has been prepared or heated so that it becomes PHF, it shall be rapidly cooled:

- From 135°F to 70°F in 2 hours, AND
- From 70°F to 41°F in 4 hours

Potentially hazardous foods must be rapidly cooled using one or more of the following methods:

- Placing the food in shallow pans
- Separating the food into smaller or thinner portions
- Using rapid cooling equipment

OFFICIAL INSPECTION REPORT

Facility FA0211052 - MARISCOS COSTA ALEGRE	Site Address 855 N 13TH ST, SAN JOSE, CA 95112	Inspection Date 09/02/2025
Program PR0301275 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HERNANDEZ, MARCO	Inspection Time 10:20 - 11:45

- **Using containers that facilitate heat transfer**
- **Adding ice as an ingredient**
- **Using ice paddles**
- **Inserting appropriately designed containers in an ice bath and stirring frequently**

****DO NOT PLACE COOLING FOODS INTO TALL CONTAINERS UNTIL THE FOOD MEASURES 41F OR BELOW.****

[COS] Beans were voluntarily discarded. See VC&D form.

Note: other PHFs in the walk-in and the ambient temperature of the walk-in measured 41F and below.

REPEAT VIOLATION

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
AMBIENT TEMPERATURE OF WALK-IN REFRIGERATOR	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
COOKED PASTA	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
COOKED BEANS	WALK-IN REFRIGERATOR	51.00 Fahrenheit	47 - 51F
SHRIMP EMPANADAS (UNCOOKED)	SMALL PREP UNIT IN REAR STORAGE AREA	36.00 Fahrenheit	
TUNA MARLIN	PREP INSERT, PREP UNIT ACROSS COOKTOPS	45.00 Fahrenheit	
COOKED SHRIMP, COOKED OCTOPUS	PREP INSERTS, PREP UNIT NEAR WALK-IN REFRIGERATOR	51.00 Fahrenheit	47 - 51F
COOKED MEATS	REFRIGERATOR DRAWERS UNDER COOKTOP	53.00 Fahrenheit	
SUSHI RICE	CONTAINER, PREP AREA	145.00 Fahrenheit	

Overall Comments:

This was a follow-up to the 8/04/25 routine inspection. PIC had called last week and scheduled the follow-up inspection for today.

Observed repeat major violations for food temperatures and cooling. Another follow-up inspection will be conducted and billed \$298/hr.

Reminders:

- **Foods must be held at 41F and below or 135F and above.**
- **Even if the ambient temperature of the refrigerators measure 41F and below, the food itself must measure 41F and the unit must be adjusted accordingly to accommodate for busy prep times.**
- **Do not over-fill prep insert containers past the fill-line.**
- **Regularly check temperatures with a metal probe thermometer.**

Further repeat violations for food temperatures may result in office hearings.

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 **9/16/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0211052 - MARISCOS COSTA ALEGRE	Site Address 855 N 13TH ST, SAN JOSE, CA 95112	Inspection Date 09/02/2025
Program PR0301275 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HERNANDEZ, MARCO	Inspection Time 10:20 - 11:45

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: Ricardo Hernandez
Manager

Signed On: September 02, 2025