

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 FA0208661 - TACOS Y MARISCOS COSTA ALEGRE 2 INC.		Site Address 3060 MONTEREY HY, SAN JOSE, CA 95111		Inspection Date 11/04/2025	
Program PR0300843 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TACOS Y MARISCOS COSTA		Inspection Time 12:25 - 15:25
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION		Consent By ROCIO CASARRUBIAS VALENCIA	FSC BRYAN VALENCIA 8-25-26	

Placard Color & Score
GREEN
72

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	X						S
K07 Proper hot and cold holding temperatures		X		X			S
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		S
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	X	
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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		
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

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

Inspector Observations: FOUND THE CEVICHE AT 57F DOUBLE STACKED IN THE SERVICE REFRIGERATOR. [CA] DO NOT DOUBLE STACK THE FOOD CONTAINERS. KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE THE CEVICHE WAS HERE FOR LESS THAN 2 HRS, PER OPERATOR. IT WAS RELOCATED TO THE BOTTOM OF THE REFRIGERATOR.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: FOUND AN EMPLOYEE EATING IN THE DRY STORAGE AREA. [CA] DO NOT EAT IN FOOD STORAGE OR FOOD PREPARATION AREA.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: FOUND A PUDDLE OF WATER ON THE FLOOR IN THE BACK ROOM. [CA] REMOVE THE WATER PUDDLE.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: FOUND THE FOLLOWING THAWING AT ROOM TEMPERATURE ON A SHELF: TILAPIA, BEEF AND SHRIMP. [CA] FROZEN POTENTIALLY HAZARDOUS FOOD SHALL ONLY BE THAWED IN ONE OF THE FOLLOWING WAYS: 1) UNDER REFRIGERATION THAT MAINTAINS THE FOOD TEMPERATURE AT 41°F OR BELOW, 2) COMPLETELY SUBMERGED UNDER POTABLE RUNNING WATER FOR A PERIOD NOT TO EXCEED TWO HOURS AT A WATER TEMPERATURE OF 70°F OR BELOW, AND WITH SUFFICIENT WATER VELOCITY TO AGITATE AND FLUSH OFF LOOSE PARTICLES INTO THE SINK DRAIN, 3) IN A MICROWAVE OVEN, IF IMMEDIATELY FOLLOWED BY IMMEDIATE PREPARATION, 4) AS A PART OF A COOKING PROCESS.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: FOUND A SAC WITH ONIONS AND A FEW CONTAINERS WITH SPICES STORED ON THE FLOOR IN THE COOKING AREA. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

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

Inspector Observations: FOUND DUST/MOLD LIKE SUBSTANCE ON THE FAN COVERS IN THE WALK IN COOLER AND CEILING. [CA] REMOVE THE MOLD.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: FOUND A SHELF WHERE THE CLEAN CUP ARE STORED UPSIDE DOWN WITH RUST IN THE REACH IN REFRIGERATOR. [CA] REMOVE THE RUST.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: FOUND A PLASTIC CUP BEING USED AS A SCOOP FOR THE SALSA DIABLA IN THE KITCHEN. [CA] USE FOOD GRADE WASHABLE SCOOPS WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: FOUND THE SECOND FRYER EXTENDING OUTSIDE OF THE HOOD CANOPY. [CA] ENSURE THAT THE EQUIPMENT UNDER THE HOOD IS 5 INCHES INSIDE THE HOOD CANOPY.

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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: FOUND A JACKET STORED ON THE SHELF NEXT TO FOOD ITEMS IN THE BACK. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
BIRRIA	HOT HOLDING	182.00 Fahrenheit	
SHRIMP SOUP	HOT HOLDING	188.00 Fahrenheit	
BEANS	HOT HOLDING	180.00 Fahrenheit	
SHRIMP	WALK IN COOLER	39.00 Fahrenheit	
PICO DE GALLO	SERVICE REFRIGERATOR	39.00 Fahrenheit	
BEEF	SERVICE REFRIGERATOR	40.00 Fahrenheit	
FISH SOUP	COOKING TEMP	168.00 Fahrenheit	
SALSA	SLIDE DOOR REFRIGERATOR	38.00 Fahrenheit	
CEVICHE	DOUBLE STACKED IN SERVICE REFRIGERATOR	57.00 Fahrenheit	
OYSTERS	WALK IN COOLER	40.00 Fahrenheit	
OCTOPUS	SERVICE REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SHRIMP	REACH IN FREEZER	14.00 Fahrenheit	
OCTOPUS	REACH IN FREEZER	14.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
PASTA	SERVICE REFRIGERATOR	40.00 Fahrenheit	

Overall Comments:

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 **11/18/2025**. 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: ROCIO CASARRUBIAS VALENCIA
OWNER

Signed On: November 04, 2025