

# 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

|                                                                                 |  |                                                              |                                              |                                       |                                         |                                                                                                                                                    |  |                                         |
|---------------------------------------------------------------------------------|--|--------------------------------------------------------------|----------------------------------------------|---------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|--|-----------------------------------------|
| <b>Facility</b><br>FA0206363 - MARISCOS COSTA ALEGRE 2                          |  | <b>Site Address</b><br>1527 ALUM ROCK AV, SAN JOSE, CA 95116 |                                              | <b>Inspection Date</b><br>03/20/2026  |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>60</b> </div> |  |                                         |
| <b>Program</b><br>PR0302689 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                              | <b>Owner Name</b><br>COSTA ALEGRE MOBILE INC |                                       | <b>Inspection Time</b><br>18:15 - 20:00 |                                                                                                                                                    |  |                                         |
| <b>Inspected By</b><br>LAWRENCE DODSON                                          |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                 |                                              | <b>Consent By</b><br>MARCOS HERNANDEZ |                                         |                                                                                                                                                    |  | <b>FSC</b> Roger Chan Ruiz<br>8/27/2030 |

  

| 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  |       |       |        |     |     |     |
| 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     |       |        |     |     |     |
| 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   |     | S   |
| K11                            | Proper reheating procedures for hot holding                                 |    |       |       |        | X   |     | S   |
| K12                            | Returned and reservice of food                                              | X  |       |       |        |     |     |     |
| K13                            | Food in good condition, safe, unadulterated                                 | X  |       |       |        |     |     |     |
| K14                            | Food contact surfaces clean, sanitized                                      |    |       | X     |        |     |     |     |
| 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                                                        | X   |     |
| 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                                                      |     |     |
| 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                                 |     |     |
| K37                   | Vending machines                                                                    |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                |     |     |
| K39                   | Thermometers provided, accurate                                                     |     | X   |
| K40                   | Wiping cloths: properly used, stored                                                |     | X   |
| 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 |     |     |
| 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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|                                                                          |                                                       |                                  |
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| K48 Plan review                                                          |                                                       |                                  |
| K49 Permits available                                                    |                                                       |                                  |
| K58 Placard properly displayed/posted                                    |                                                       |                                  |

## Comments and Observations

### Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:** *Employee handles raw food of animal origin with bare hands and continues to handle cooked ready to eat without washing hands or changing gloves.*

**[CA]** *Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.*

Follow-up By  
03/23/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:** *The only hand wash sink in the kitchen found obstructed by items stored in basin and rolling cart.*

**[CA]** *Handwashing facility shall be clean, unobstructed, and accessible at all times.*

Follow-up By  
03/23/2026

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

**Inspector Observations:** *Various PHF held in preparation refrigerators measured >41F,<135F,>4hrs.*

**[CA]** *PHFs shall be held at 41°F or below or at 135°F or above.*

Follow-up By  
03/23/2026

### Minor Violations

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

**Inspector Observations:** *Deep container of rice cooling in walk-in refrigerator measured at 67F.*

**[CA]** *After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

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:** *Sanitizer concentration in 3 compartment sink measured <200PPM quaternary ammonium.*

**[CA]** *Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).*

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

**Inspector Observations:** *Frozen seafood found thawing in still water at 3 compartment sink.*

**[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 part of a cooking process.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:** *Raw food of animal origin stored above ready to eat food in walk-in refrigerator.*

**[CA]** *All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

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K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: Ambient temperature of drawer refrigerator at cookline, preparation refrigerator #1 and preparation refrigerator #2 measured >50F.**

**[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Do not use these refrigerators until repaired/replaced.**

|                            |
|----------------------------|
| Follow-up By<br>03/23/2026 |
|----------------------------|

**Unapproved propane griddle found in use in kitchen.**

**[CA] All utensils and equipment shall be approved, installed properly, & meet applicable standards. Remove propane griddle from service.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: Lack of working thermometers in all working refrigerators.**

**[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Several wet/used wiping towels found stored on preparation tables.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item                              | Location                                     | Measurement       | Comments                                             |
|-----------------------------------|----------------------------------------------|-------------------|------------------------------------------------------|
| uncooked salmon                   | drawer refrigerator                          | 54.00 Fahrenheit  | VCD                                                  |
| octopus                           | preparation refrigerator                     | 41.00 Fahrenheit  |                                                      |
| cut/shrimp                        | preparation refrigerator                     | 62.00 Fahrenheit  | ceviche shrimp VCD                                   |
| uncooked white fish               | insert/preparation refrigerator at cook line | 61.00 Fahrenheit  | VCD                                                  |
| sanitizer concentration           | mechanical dishwasher                        | 50.00 PPM         | chlorine                                             |
| cooked chicken                    | drawer refrigerator                          | 61.00 Fahrenheit  | VCD                                                  |
| lobster                           | insert/preparation refrigerator at cook line | 58.00 Fahrenheit  | VCD                                                  |
| oysters                           | preparation refrigerator                     | 40.00 Fahrenheit  | ice bath/rolling cart. moved to walk-in refrigerator |
| cooked pork                       | drawer refrigerator                          | 54.00 Fahrenheit  | VCD                                                  |
| water                             | hand wash sink                               | 100.00 Fahrenheit |                                                      |
| shrimp                            | preparation refrigerator                     | 59.00 Fahrenheit  | VCD                                                  |
| pico de gallo                     | preparation refrigerator                     | 50.00 Fahrenheit  | VCD                                                  |
| preparation refrigerator sm       | service/ceviche                              | 50.00 Fahrenheit  |                                                      |
| sanitizer concentration           | 3 compartment warewash sink                  | 100.00 Fahrenheit | quaternary ammonium                                  |
| preparation refrigerator 2        | cookline                                     | 39.00 Fahrenheit  |                                                      |
| octopus standing freezer          | storage                                      | 22.00 Fahrenheit  |                                                      |
| preparation refrigerator lg       | service/ceviche                              | 49.00 Fahrenheit  |                                                      |
| 2 door under counter refrigerator | service/cook line                            | 40.00 Fahrenheit  |                                                      |
| cooked vegetables                 | drawer refrigerator                          | 77.00 Fahrenheit  | VCD                                                  |
| raw beef                          | drawer refrigerator                          | 59.00 Fahrenheit  | VCD                                                  |
| scallops                          | preparation refrigerator                     | 31.00 Fahrenheit  |                                                      |
| frozen shrimp                     | reach in freezer                             | 15.00 Fahrenheit  |                                                      |
| preparation refrigerator 1        | cookline                                     | 40.00 Fahrenheit  |                                                      |
| water                             | food preparation sink                        | 122.00 Fahrenheit |                                                      |
| scallops                          | reach in freezer                             | 15.00 Fahrenheit  |                                                      |
| drawer refrigerator               | cook line                                    | 50.00 Fahrenheit  |                                                      |
| uncooked white fish               | drawer refrigerator                          | 58.00 Fahrenheit  | VCD                                                  |
| walk-in refrigerator              | storage                                      | 44.00 Fahrenheit  | adjusted to measure 39F                              |
| water                             | 3 compartment sink                           | 122.00 Fahrenheit |                                                      |

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## 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 **4/3/2026**. 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:** marco hernandez  
Owner  
**Signed On:** March 20, 2026