

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 01/29/2025	
Program PR0300843 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TACOS Y MARISCOS COSTA		Inspection Time 11:00 - 13:15
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By ADRIAN RAMIREZ	
				FSC JESUS JONATHAN GARCIA 6-6-27	

Placard Color & Score
GREEN
82

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						S
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods	X						S
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		
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		
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	X
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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 FOLLOWING FOOD AT 54F STORED IN THE SERVICE REFRIGERATOR NEAR THE COOKING RANGE FOR OVER 4 HRS.

1 LB CHICKEN

1 LBS MARLIN FISH

3 LBS CHICKEN WINGS

5 LBS PASTA

2 LBS SHRIMP

6 LBS FISH

4 LBS BEEF

[CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SEE VC&D NOTE: DO NOT USE THIS REFRIGERATOR UNTIL IT IS REPAIRED AND IT CAN KEEP THE FOOD AT 41F OR BELOW.

Minor Violations

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

Inspector Observations: FOUND A BOTTLE OF POWDER CHILE AND 2 CANNED GOODS STORED ON THE FLOOR IN THE STORAGE AREA. FOUND A COUPLE OF FOOD CONTAINERS STORED ON THE FLOOR IN THE WALK IN COOLER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

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 THE SERVICE REFRIGERATOR NEAR THE COOKING RANGE UNABLE TO KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR THE REFRIGERATOR SO THAT IT CAN KEEP THE PHF AT 41F OR BELOW.

Follow-up By
02/03/2025

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 TO SCOOP THE SALSA IN THE KITCHEN. [CA] USE FOOD GRADE WASHABLE SCOOPS WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD. COS

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: FOUND THE ICE MACHINE DISCHARGE PIPE IS DIRECTED TO CHARGE ONTO THE KITCHEN FLOOR LEADING TO A DRAIN IN THE CENTER OF THE KITCHEN. [CA] ALL EQUIPMENT THAT DISCHARGES LIQUID WASTE SHALL BE DRAINED BY MEANS OF INDIRECT WASTE PIPES, AND ALL WASTES DRAINED BY THEM SHALL DISCHARGE THROUGH AN AIR GAP INTO A FLOOR SINK OR OTHER APPROVED TYPE OF RECEPTOR.

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 CELL PHONE STORED ON A SHELF NEXT TO COOKING EQUIPMENT IN THE KITCHEN. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

FOUND A GAP ON THE TOP PART OF THE OUTER DOOR AND A GAP UNDER THE INNER METAL DOOR GREATER THAN A QUARTER OF AN INCH NEAR THE 3 COMPARTMENT SINK. [CA] REDUCE THE GAPS TO LESS THAN A QUARTER OF AN INCH TO DENY ENTRANCE TO PESTS.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
MARLIN FISH	SERVICE REFRIGERATOR	54.00 Fahrenheit	
CRAB	WALK IN COOLER	37.00 Fahrenheit	
FLAN	FRONT REACH IN REFRIGERATOR	41.00 Fahrenheit	
SHRIMP	SERVICE REFRIGERATOR	54.00 Fahrenheit	
FISH	SERVICE REFRIGERATOR	54.00 Fahrenheit	
SHRIMP	REACH IN FREEZER	10.00 Fahrenheit	
CEVICHE	SECOND SERVICE REFRIGERATOR	40.00 Fahrenheit	
OCTOPUS	SECOND SERVICE REFRIGERATOR	40.00 Fahrenheit	
PASTA	SERVICE REFRIGERATOR	54.00 Fahrenheit	
CHICKEN WINGS	SERVICE REFRIGERATOR	54.00 Fahrenheit	
STEW	REHEATING TEMP	182.00 Fahrenheit	
HOT WATER	HAND WASH SINKS	100.00 Fahrenheit	
CHEESE CAKE	REACH IN FREEZER	3.00 Fahrenheit	
MILK	SLIDE DOOR REFRIGERATOR	37.00 Fahrenheit	
MEAT DISH	WALK IN COOLER	37.00 Fahrenheit	
SALMON	SERVICE REFRIGERATOR	54.00 Fahrenheit	
BEEF	SERVICE REFRIGERATOR	54.00 Fahrenheit	
SOUP	HOT HOLDING	146.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
SHRIMP	SECOND SERVICE REFRIGERATOR	38.00 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 2/12/2025. 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: ADRIAN RAMIREZ
MANAGER

Signed On: January 29, 2025