

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 FA0206363 - MARISCOS COSTA ALEGRE 2		Site Address 1527 ALUM ROCK AV, SAN JOSE, CA 95116		Inspection Date 09/05/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 74 </div>		
Program PR0302689 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name COSTA ALEGRE MOBILE INC		Inspection Time 13:15 - 15:45			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By FRANCISCO				FSC Roger Chan 02/12/2025

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		X			N
K06	Adequate handwash facilities supplied, accessible	X						N
K07	Proper hot and cold holding temperatures			X				S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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				
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		
K27	Food separated and protected		
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		
K36	Equipment, utensils, linens: Proper storage and use	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		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0206363 - MARISCOS COSTA ALEGRE 2		Site Address 1527 ALUM ROCK AV, SAN JOSE, CA 95116	Inspection Date 09/05/2024
Program PR0302689 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name COSTA ALEGRE MOBILE INC	Inspection Time 13:15 - 15:45
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: *Observed employee rinsed hands in 3 compartment sink near cookline. Dried hands with a towel and put the towel back to apron. Then, head back to cookline. Observed towel was soiled with food debris. Towel was later dropped to floor and employee picked up and put back to apron.*

[CA] *Properly wash hands with soap, warm water and dry using single use paper towels as required.*

[COS] *Redirect employee to wash hands in hand wash sink with hand soap and paper towel*

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Raw pork and cooked chicken measured at 45F in walk-in fridge.*

Per PIC, *walk-in fridge was opened and closed.*

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

[SA] *PIC relocated potentially hazardous food to other fridges for cooling. Walk-in fridge only stores vegetables and fruits.*

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

Inspector Observations: *Observed a big pot of rice measured at 117F on the rack. Per PIC, it was cooked 2 hours ago and going to put in fridge for cooling.*

[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.*

[COS] *Instructed employee to reheat food to 165F and utilized cooling method to cool rice properly.*

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: *Observed white substance built up in dispensing spouts of soda machine.*

Black substance built up on the interior panel of the ice machine.

[CA] *Clean, sanitize and maintain equipment.*

Chlorine measured at 0ppm in bar dishmachine. Another dishmachine in kitchen measured at 50ppm.

[CA] *Maintain chlorine in mechanical warewash machine at 50 PPM.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *A few flies observed around the storage area.*

[CA] *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

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: *Pressured CO2 tank was not secured to rigid structure*

[CA] *All pressurized cylinders shall be securely fastened to a rigid structure.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Employee restroom door is not self-closed*

[CA] *Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.*

OFFICIAL INSPECTION REPORT

Facility FA0206363 - MARISCOS COSTA ALEGRE 2	Site Address 1527 ALUM ROCK AV, SAN JOSE, CA 95116	Inspection Date 09/05/2024
Program PR0302689 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name COSTA ALEGRE MOBILE INC	Inspection Time 13:15 - 15:45

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: A hole on the ceiling near water heater and a hole on the wall near cookline.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
raw fish	Fridge drawer	38.00 Fahrenheit	
Water	Hand wash sink bar	100.00 Fahrenheit	
White Rice	Rice cooker	182.00 Fahrenheit	
Cut tomato	open top fridge	41.00 Fahrenheit	
Shrimp soup	Soup warmer	184.00 Fahrenheit	
Imitation crab	Sushi fridge	40.00 Fahrenheit	
Red rice	Rice cooker	152.00 Fahrenheit	
Water	3 compartment sink near cookline	120.00 Fahrenheit	
Water	Hand wash sink kitchen	100.00 Fahrenheit	
Milk	Milk fridge near assemble area	39.00 Fahrenheit	
cooked shrimp	Open top fridge	41.00 Fahrenheit	
Raw beef	Counter fridge	39.00 Fahrenheit	
Bean	steam table	140.00 Fahrenheit	
Chlorine	Dishmachine	50.00 PPM	
Quaternary ammonia	3 rd compartment sink	200.00 PPM	
Green Rice	Rice cooker	138.00 Fahrenheit	
Water	3 compartment sink near dishwasher	120.00 Fahrenheit	
Fried rice	Rice cooker	142.00 Fahrenheit	

Overall Comments:

Reviewed oyster tags.

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 **9/19/2024**. 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: September 05, 2024