

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 FA0254604 - MARISCOS LA CEIBA		Site Address 4100 MONTEREY RD 108, SAN JOSE, CA 95111		Inspection Date 06/04/2025		Placard Color & Score GREEN 72		
Program PR0371420 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MARISCOS LA CEIBA EVENT		Inspection Time 11:00 - 12:45			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By RUFINO VASQUEZ				FSC CASIMIRA BARRIOS 7-14-26

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	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		
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	X	
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	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0254604 - MARISCOS LA CEIBA		Site Address 4100 MONTEREY RD 108, SAN JOSE, CA 95111	Inspection Date 06/04/2025
Program PR0371420 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MARISCOS LA CEIBA EVENTOR CENTER INC.	Inspection Time 11:00 - 12:45
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 3 BOTTLES OF WHIPPING CREAM STORED IN THE SLIDE DOOR DRINK REFRIGERATOR AT 53F OVERNIGHT. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SEE VC&D

NOTE: THE OPERATOR IS STATING THAT THEY WILL USE THE REFRIGERATOR FOR SODAS ONLY AND CUPS ONLY.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND THE PAPER TOWELS OUTSIDE THE WALL DISPENSER AT THE FRONT BAR HAND WASH SINK. [CA] PROVIDE PAPER TOWELS INSIDE THE WALL DISPENSER.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: THE CONSUMER ADVISORY DOES NOT REFERENCE THE RAW FOODS ON THE MENU. [CA] REFERENCE THE FOOD.

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: FOUND A FEW LARGE OPEN BAGS WITH FLOUR, SUGAR, SALT, AND MASECA IN THE KITCHEN. [CA] ONCE OPENED, STORE THEIR CONTENTS IN A FOOD GRADE WASHABLE CONTAINER WITH A LID AND LABEL.

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

Inspector Observations: FOUND MOLD LIKE ON THE WHITE PLASTIC FLAP IN THE ICE MACHINE. [CA] CLEAN THIS PART MORE OFTEN.

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 PLASTIC CUPS BEING USED TO SCOOP FLOUR, MASECA FLOUR, SALT AND SUGAR IN THE KITCHEN. [CA] USE ONLY 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: THE LIGHT IN THE EQUIPMENT AND DISHES ROOM IS NOT WORKING. [CA] PROVIDE A WORKING LIGHT.

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 A LEAKING PIPE BY THE 2 COMPARTMENT FOOD PREPARATION SINK NEAR THE WALK IN COOLER. [CA] REPAIR THE LEAK.

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

OFFICIAL INSPECTION REPORT

Facility FA0254604 - MARISCOS LA CEIBA	Site Address 4100 MONTEREY RD 108, SAN JOSE, CA 95111	Inspection Date 06/04/2025
Program PR0371420 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MARISCOS LA CEIBA EVENTOR CENTER INC.	Inspection Time 11:00 - 12:45

Inspector Observations: FOUND A MISSING HANDLE CAUSING TO HAVE A GAP ON THE BACK DOOR OF ABOUT 2 INCHES IN DIAMETER. [CA] SEAL THE GAP TO LESS THAN A QUARTER OF AN INCH TO DENY ENTRANCE TO VERMIN.

FOUND AN UNUSED ICE MACHINE IN THE ROOM NEAR THE BAR. [CA] WHEN NOT USED, REMOVE THE UNUSED EQUIPMENT FROM THE PREMISES.

FOUND A PURSE AND KEYS STORED ON A SHELF NEXT TO FOOD RELATED ITEMS IN THE KITCHEN. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

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

Inspector Observations: MISSING A CEILING PANEL IN THE EQUIPMENT AND DISHES STORAGE ROOM. [CA] PROVIDE THE CEILING PANEL.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
WHIPPING CREAM	SLIDE DOOR REFRIGERATOR	53.00 Fahrenheit	
FISH	WALK IN FREEZER	1.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SOUR CREAM	SECOND SERVICE REFRIGERATOR	39.00 Fahrenheit	
OCTOPUS	WALK IN COOLER	38.00 Fahrenheit	
GARLIC SAUCE	SERVICE REFRIGERATOR	38.00 Fahrenheit	
MENUDEO	WALK IN COOLER	38.00 Fahrenheit	
SAUSAGE	SERVICE REFRIGERATOR	38.00 Fahrenheit	
EGGS	WALK IN COOLER	39.00 Fahrenheit	
SALAD DRESSING	SERVICE REFRIGERATOR	37.00 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 **6/18/2025**. 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: CASIMIRA BARRIOS
PIC

Signed On: June 04, 2025