

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 11/12/2025		Placard Color & Score GREEN 66		
Program PR0302689 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name COSTA ALEGRE MOBILE INC		Inspection Time 13:40 - 16:00			
Inspected By JENNIE PENALOZA		Inspection Type ROUTINE INSPECTION		Consent By MARCO HERNANDEZ				FSC Roger Chan Ruiz 08/27/2030

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	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		
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		X			
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display			X				N
K17	Compliance with Gulf Oyster Regulations	X						
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods							
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	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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
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	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

K14 - 8 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: 1. Dish machine is dispensing 0.0 ppm chlorine while active ware washing.

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

[SA] Manually sanitize in 3 comp sink using 100 ppm chlorine or 200 ppm quaternary ammonium.

2. Brown organic growth observed inside both ice machines; no contamination of ice observed.

[CA] Wash, rinse and sanitize ice machine and maintain clean.

Minor Violations

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

Inspector Observations: Front kitchen hand sink lacks soap in dispenser.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] Soap in a pump dispenser was provided during inspection.

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

Inspector Observations: Rice and noddles are measured at 47F inside the walk-in refrigerator. Per PIC, door is frequently opened.

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

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

Inspector Observations: Beans cooling in the walk-in refrigerator are measured at 147F in a plastic container with lid on.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

Cool foods using approved containers which facilitate heat transfer, such as metal.

When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

[SA] Beans were placed in an ice bath uncovered.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Observed 2 tags with different lot numbers inside raw oyster container stored inside the walk-in refrigerator. Per PIC, the most recent date corresponds to oysters in container.

Observed no tag in separate raw oyster container inside the walk-in cooler. Per PIC, the tag was moved with raw oysters relocated to prep table. Per PIC, oysters are not commingled.

[CA] Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty and shall be maintained for 90 calendar days from date of harvest.

[COS] Tag was placed with containers.

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

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Inspector Observations: Frozen raw beef is thawing at room temperature in box inside the storage room. Per PIC, beef has been at room temperature for about half hour.

[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: Unprotected and uncovered raw pork skin is placed with other foods inside chest freezer.

[CA] Cover all foods to protect from contamination.

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

Inspector Observations: Observed food containers stored on the floor inside the walk-in cooler.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: Dust observed inside refrigeration unit fan covers and inside walk-in cooler fan covers. Observed black organic growth on FRP behind 3 comp sink.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

Inspector Observations: Observed gaps in between hood baffles.

[CA] Seal all gaps.

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

Inspector Observations: Observed employee with dirty unclean wiping cloths around waist.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium). Discontinue wearing wiping cloths to clean hands.

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: Personal bags and phones observed in food prep area.

[CA] Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage.

Performance-Based Inspection Questions

Needs Improvement - Compliance with shell stock tags, condition, display.

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Measured Observations

Item	Location	Measurement	Comments
cooked birria	reach in	33.00 Fahrenheit	cheese - 41F
chlorine	dish machine bar	50.00 PPM	
water	3 comp sink	120.00 Fahrenheit	
beans	walk-in cooler	147.00 Fahrenheit	cooling
chlorine	dish machine kitchen	0.00 PPM	
beans	hot holding	145.00 Fahrenheit	
pasta	walk-in cooler	47.00 Fahrenheit	rice 47F
raw fish	prep unit	41.00 Fahrenheit	raw beef - 41F
rice	rice cooker	137.00 Fahrenheit	
raw oysters	walk-in cooler	37.00 Fahrenheit	raw shrimp - 40 F
water	restroom	100.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
quat ammonium	3 comp sink	200.00 PPM	
pico de gallo	top well	38.00 Fahrenheit	
raw pork	prep unit	41.00 Fahrenheit	raw shrimp 30F

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 **11/26/2025**. 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: Marco Hernandez
Owner
Signed On: November 12, 2025