

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 FA0256384 - MARISCOS COSTA ALEGRE (GILROY)		Site Address 850 RENZ LN, GILROY, CA 95020		Inspection Date 05/28/2026		Placard Color & Score YELLOW 68		
Program PR0374404 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name GILROY COSTA ALEGRE INC		Inspection Time 13:30 - 15:45			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By FRANCISCO M.				FSC Roger C. 8/27/30

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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				N
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		
K12	Returned and reservice of food					X		
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized		X					N
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		
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	X	
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	X	
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		
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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K48	Plan review		
K49	Permits available		X
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: Major

Sanitizer within the dish washer in the back of the facility was measured at 0PPM of chlorine at the time of inspection. Active ware-washing is taking place.

[CA] Maintain chlorine in mechanical ware-wash machine at 50 PPM. Re-wash any equipment that was placed through the dish washer.

[SA] 3-Compartment sink was set up to wash, rinse, sanitize.

REPEAT VIOLATION. Failure to comply may result in enforcement action.

Follow-up By 06/03/2026

Minor

Knives are being stored in between prep tables.

[CA] Discontinue this practice since those areas do not get cleaned frequently.

[SA] Knives were taken to the back of the facility to be cleaned/sanitized.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Multiple flies noted within the facility at the time of inspection. Noted within the following area:

- Around the dish washer

- Around the bar

- In the back storage area

- Around the back prep area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Work with pest control to eliminate the issue and place blue lights around the facility.

REPEAT VIOLATION. Failure to comply may result in enforcement action.

Follow-up By 06/03/2026

Minor Violations

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

Inspector Observations: 1. Hand wash station next to the ice machine was missing soap at the time of inspection.

[CA] Hand wash stations must be fully stocked and operational at all times.

[COS] PIC added soap to dispenser.

2. Hand wash station within the bar was missing paper towels at the time of inspection.

[CA] Hand wash stations must be fully stocked at all times.

[COS] PIC added paper towels into dispenser.

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

Inspector Observations: Tags are not being kept in chronological order of when they were sold.

[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

REPEAT VIOLATION. Failure to comply may result in enforcement action.

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

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Inspector Observations: Food is being thawed out at ambient temperature within plastic trays.

[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.

[SA] Food was moved into the walk in to thaw properly.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: 3-Compartment sink is being used as a prep sink at the time of inspection.

[CA] Use equipment based on the manufacturer's intended use.

REPEAT VIOLATION. Failure to comply may result in enforcement action.

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

Inspector Observations: Light bulb is out within the hood system.

[CA] Install a new light bulb.

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

Inspector Observations: Unable to provide a food probe thermometer at the time of inspection.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

REPEAT VIOLATION. Failure to comply may result in enforcement action.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: --48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$2,513.75. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Sanitizer (Chlorine)	Dish washer	0.00 PPM	Adjust to 50PPM. SA
Carnitas	Cook line	202.00 Fahrenheit	Cooking.
Cut tomato	Prep table #2	39.00 Fahrenheit	
Sanitizer (Quats)	Sanitizer bucket	200.00 PPM	
Salsa (tomato base)	Prep table #2	39.00 Fahrenheit	
Shelled eggs	Walk in	38.00 Fahrenheit	
Ceviche	Prep table	39.00 Fahrenheit	
Beans	Hot holding	163.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer (Bar)	50.00 PPM	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Ice cream	Freezer chest	5.00 Fahrenheit	
Cooked chicken	Under counter refrigeration (cook line)	40.00 Fahrenheit	
Raw steak	Walk in	39.00 Fahrenheit	
Cooked octopus	Prep table #4	39.00 Fahrenheit	
Ambient	Under counter refrigeration (bar)	40.00 Fahrenheit	
Cooked shrimp	Prep table	40.00 Fahrenheit	
Beans	Ice bath	103.00 Fahrenheit	Cooling for about 30-mins.
Sanitizer (Quats)	3-Compartment sink	200.00 PPM	
Cakes	Reach in	39.00 Fahrenheit	
Raw steak	Under counter refrigeration (cook line)	39.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Ambient	Walk in #2	39.00 Fahrenheit	Garnish/beer
Warm water	Hand wash/restrooms	100.00 Fahrenheit	
Cheese	Prep table #3	39.00 Fahrenheit	

Overall Comments:

A lot of repeat violation are observed during todays routine inspection. Failure to comply during next routine inspection may result in enforcement action.

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 **6/11/2026**. 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

Francisco M. Mena

Received By: Francisco M.
Owner
Signed On: May 28, 2026