OFFICIAL INSPECTION REPORT

Owner Name: LUIS RODRIGUEZ  
Facility Name: MARISCOS CANCUN  
Program: PR0302689 - FOOD PREP / FOOD SVC OP  0-5 EMPLOYEES RC 3 - FP11

Facility ID: FA0206363  
Inspection Date: 04/10/2018  
Inspection Time: 11:10-13:15

Inspected By: HELEN DINH
Consent to Inspect Granted By: LUIS RODRIGUEZ

Corrected on 04/10/2018

Major Risk Factors and Interventions Violations:

K06M - 8 Points - Inadequate handwash facilities: supplied or accessible - Applicable Section(s): 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Major: Lack of soap in dispenser at the only handwash sink in food prep area. [CA]
Provide soap in dispenser at handwash station at all times. [COS] Operator re-stocked soap in dispenser.

Minor
1. Observed hand wash sink in prep area blocked by a prep table. [CA] Hand wash sink shall be accessible at all times.
2. Observed soap stored in a disposable cup in the men’s restroom. [CA] Soap shall be stocked in the soap dispenser.

K23M - 8 Points - Observed rodents, insects, birds, or animals - Applicable Section(s): 114259.1, 114259.4, 114259.5


Minor: Found 2 DEAD cockroaches in the back storage room. [CA] Eliminate all evidence of LIVE cockroaches. Clean and sanitize all affected area. Provide approved pest control services.

Minor Risk Factors and Interventions Violations:

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification - Applicable Section(s):

Inspector Observations: Food handler card is not available upon request. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler.

Good Retail Practices Violations:

K34 - 2 Points - Warewashing facilities: not installed, maintained, or used - Applicable Section(s): 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101, 114101.1, 114103, 114107, 114125

Inspector Observations: Lacking chlorine test strips to test the concentrations of sanitizer. [CA] Provide test strips.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity - Applicable Section(s): 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114158, 114159, 114169, 114176, 114177, 114180, 114182

Inspector Observations: 1. Found a broken handle at the 2 door cold top. [CA] Repair or replace refrigerator handle to be in good repair.
2. Found detached gasket in the 3 door upright refrigerator. [CA] Repair or replace gasket to be in good repair.
3. Found a broken handle at the back door entrance to the storage room. [CA] Repair or replaced the door handle.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use - Applicable Section(s): 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: 1. Cloth towels used to cover meat in 6-door reach in refrigerator at the back storage area. [CA] Discontinue the use of cloth towels in direct with food, used approved, single use materials.
2. Handle to ice scoop is in contact with ice in the back storage area. [CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice.
3. Found pots and pans stored directly on the floor in the dry storage room. [CA] Elevate all food related items at least 6 inches off the floor.
Facility ID: FA0206363
Site Address: 1527 ALUM ROCK, SAN JOSE, CA 95116
Program: PR0302689 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11

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K38 - 2 Points - Inadequate ventilation and lighting in designated area - Applicable Section(s): 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: The restroom has a window that has been locked shut and no other source of ventilation.
[CA] Restrooms shall have an openable screened window, an air shaft, or a light switch-activated exhaust fan, consistent with the requirements of local building codes.

K39 - 2 Points - Thermometers missing or inaccurate - Applicable Section(s): 114157, 114159

Inspector Observations: Lacking metal probe thermometer to monitor proper food temperature. [CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K43 - 2 Points - Toilet Area: improperly constructed/supplied/cleaned - Applicable Section(s): 114250, 114250.1, 114276

Inspector Observations: 1. Lacking self-closing device on all restroom doors. [CA] Toilet room must be separated by a well fitting self closing door.
2. Toilet paper stored outside of the dispenser. [CA] Toilet paper must be provided in a permanently installed dispenser.

K45 - 2 Points - Inadequate floors, walls, ceilings: built, maintained, clean - Applicable Section(s): 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: 1. Observed holes in the wall in the following area: underneath the 3-compartment sink at the prep area and between the handwash sink and the 3 compartment sink. [CA] Seal all holes, gap and crevices to prevent the entrance and harborage of vermin.
2. Missing floor tiles throughout the prep area. [CA] Replaced floor tiles, floor surfaces shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable.

Performance Based Inspection Questions:
Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>mussel</td>
<td>2 door reach in</td>
<td>39.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>warm water</td>
<td>handsink (prep &amp; 3RR)</td>
<td>110.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>cooked shrimp</td>
<td>2 door cold top</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>sauces</td>
<td>3 door upright</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>hot water</td>
<td>(2) 3-comp, prep &amp; mop sink</td>
<td>130.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>sliced tomatoes</td>
<td>2 door cold top</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>diced octopus</td>
<td>2 door cold top</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>chlorine</td>
<td>warewashing sink</td>
<td>100.00 PPM</td>
<td></td>
</tr>
<tr>
<td>chicken</td>
<td>3 door upright</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>fish</td>
<td>2 door reach in</td>
<td>39.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>shredded cheese</td>
<td>6 door reach-in (back storage)</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>fish</td>
<td>6 door reach-in (back storage)</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>meats</td>
<td>6 door reach-in (back storage)</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>meats</td>
<td>3 door upright</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>refried beans</td>
<td>hot holding</td>
<td>148.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>whole shrimp</td>
<td>2 door reach in</td>
<td>39.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>rice</td>
<td>hot holding</td>
<td>147.00 Fahrenheit</td>
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</tr>
<tr>
<td>rice</td>
<td>6 door reach-in (back storage)</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>shell eggs</td>
<td>6 door reach-in (back storage)</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>diced tomatoes</td>
<td>2 door cold top</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:
Facility ID: FA0206363
Site Address: 1527 ALUM ROCK, SAN JOSE, CA 95116
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Owner Name: LUIS RODRIGUEZ
Inspection Date: 04/10/2018
Inspection Time: 11:10-13:15
Owner: Luis Rodriguez
Received By: April 10, 2018
Signed On: April 10, 2018

FSC: Lucas M Alonzo - Prometric - Exp 6/21/22 - #1959282

Notification of food allergen and consumer advisory handouts.

Notes: Observed a back storage area in the back of the facility. Further evaluation will be noted. Facility currently owes late fees. Per operator, facility applied for a late fee wavier. Further evaluation will be noted.

A follow-up inspection shall be conducted.

***Subsequent follow up inspection after first follow up shall be billed $219/hr during business hours and $493/hrs (minimum of 2 hours) during nonbusiness hours upon availability.***

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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 4/24/2018. 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:
- [COS] Corrected on Site
- [CA] Corrective Action
- [SA] Suitable Alternative
- [PIC] Person in Charge