## OFFICIAL INSPECTION REPORT

### Facility Information
- **Facility**: FA0208363 - MARISCOS CANCUN
- **Owner Name**: LUIS RODRIGUEZ
- **Program**: PR0302689 - FOOD PREP / FOOD SVC OP - 0-5 EMPLOYEES RC 3 - FP11
- **Inspection Date**: 07/12/2019
- **Inspection Time**: 09:35 - 10:35
- **Placard Color & Score**: GREEN

### Comments and Observations

#### Major Violations
- Cited On: 07/09/2019
- **K09 - 8 Points - Improper cooling methods; 114002, 114002.1**

**This violation found not in compliance on 07/12/2019. See details below.**

- Cited On: 07/09/2019
- **K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5**

**Compliance of this violation has been verified on: 07/12/2019**

#### Minor Violations
- **N/A**

#### Measured Observations
- **N/A**

### Overall Comments:

Upon 2nd follow-up inspection, found NO presence of LIVE cockroach. Found one DEAD cockroach near the hand wash station in the prep area. Observed 4 of 6 violations corrected. Continue to correct the remaining violation noted on 7/9/19. Facility received pest control treatment from Aantex Pest Control on 7/11/19 and will continue to have approved pest control services every two weeks. Facility is hereby reopen and okay to operate.

**Note: Unable to verify major cooling violation due to facility being closed.**

**Facility shall be billed per hour.**

***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.***

**Consulted with Priscilla Mark.**

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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 7/26/2019. 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.
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<table>
<thead>
<tr>
<th>Facility</th>
<th>Site Address</th>
<th>Inspection Date</th>
<th>Program</th>
<th>Owner Name</th>
<th>Inspection Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>FA0206363 - MARISCOS CANCUN</td>
<td>1527 ALUM ROCK, SAN JOSE, CA 95116</td>
<td>07/12/2019</td>
<td>PR0302689 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11</td>
<td>LUIS RODRIGUEZ</td>
<td>09:35 - 10:35</td>
</tr>
</tbody>
</table>

### 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:** Luis Rodriguez  
Owner  
**Signed On:** July 12, 2019