**OFFICIAL INSPECTION REPORT**

**Facility**
FA0206363 - MARISCOS CANCUN

**Program**
PR0302689 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11

**Inspected By**
GLENCLIOY DAVID

**Inspection Date**
07/11/2019

**Owner Name**
LUIS RODRIGUEZ

**Inspection Time**
09:30 - 10:30

**Consent By**
LUIS RODRIGUEZ

**Site Address**
1527 ALUM ROCK, SAN JOSE, CA 95116

**Inspection Date**
07/11/2019

**Placard Color & Score**
RED N/A

**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 07/11/2019. See details below.*

Cited On: 07/11/2019
K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** Measured chicken at 47°F-50°F in three door cooler. Per cook, chicken was cooked yesterday.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

Approved cooling methods include:
1) Placing the food in shallow pans
2) Separating the food into thinner or smaller portions.
3) Using rapid cooling equipment (Ex. blast chiller)
4) Using containers that facilitate heat transfer (ex. stainless steel)
5) Adding ice as an ingredient.
6) Using ice paddles
7) Using an ice bath and stirring frequently
8) Accordance with a HACCP plan.

Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[CA] Owner discarded chicken into garbage.

**COMPLIANCE OF THIS VIOLATION WILL BE VERIFIED ON: 07/14/2019.**

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

*This violation found not in compliance on 07/11/2019. See details below.*

Cited On: 07/11/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** Three live cockroaches present in food prep area underneath handwash sink and underneath three compartment sink. PIC was able to kill two cockroaches. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Note: Recommend facility to contact pest control, clean area near grease trap, and seal all gaps and openings in walls.

*FACILITY IS CLOSED*

**COMPLIANCE OF THIS VIOLATION WILL BE VERIFIED ON: 07/14/2019.**

**Minor Violations**
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Site Address: 1527 ALUM ROCK, SAN JOSE, CA 95116

Owner Name: LUIS RODRIGUEZ

Program: PR0302689 - FOOD PREP / FOOD SVC OP - 0-5 EMPLOYEES RC 3 - FP11

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Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>chicken</td>
<td>three door cooler</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>ceviche</td>
<td>three door cooler</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>chicken</td>
<td>three door cooler</td>
<td>50.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:

Facility is closed due to presence of live cockroaches.

**Facility shall cease and desist all sales.**

Contact DEH main line at 408-918-3400 or district specialist, Helen Dinh, for re-opening.

Any evidence of continued cockroach infestation upon re-opening will result in facility remaining closed or a subsequent charged follow-up.

***A charged follow-up inspection will be conducted once facility is ready for re-opening.***

Follow-up inspection for 9M and 23M

CLOSURE / PERMIT SUSPENSION NOTICE

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 7/25/2019. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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 11, 2019