

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 FA0258509 - ISLAND TASTE CARIBBEAN GRILL		Site Address 225 E SANTA CLARA ST., SAN JOSE, CA 95112	Inspection Date 02/06/2025
Program PR0378569 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name FLATBUSH GRILL LLC	Inspection Time 16:40 - 17:25
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By MARC	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/05/2025

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

Compliance of this violation has been verified on: 02/06/2025

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

This is a follow up inspection for the routine inspection.

Observations:

K23: No evidence of rodents or cockroaches observed. Facility was treated by Eco Guard Pest Management. Per PIC, they identified the entrance and were able to seal it off.

K45: The opening above the walk in cooler was observed to be in progress to be sealed off. Facility will be using a combination of drywall and metal flashing. Facility has been deep cleaned. Continue to vermin proof the facility.

Facility is okay to operate. Continue to correct any and all pending violations.

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 **2/20/2025**. 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: Marc St Fleur
Owner

Signed On: February 06, 2025