

# 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<br>FA0252570 - GRILL ON THE ALLEY                               |                                         | Site Address<br>172 S MARKET ST, SAN JOSE, CA 95113 | Inspection Date<br>06/06/2025    |
| Program<br>PR0303808 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 |                                         | Owner Name<br>GRILL CONCEPTS INC                    | Inspection Time<br>09:50 - 10:15 |
| Inspected By<br>ALEXANDER ALFARO                                         | Inspection Type<br>FOLLOW-UP INSPECTION | Consent By<br>JOCELYN                               |                                  |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 06/05/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

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

Cited On: 06/05/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

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

#### Minor Violations

Cited On: 06/05/2025

K14 - 3 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, 114125(b), 114141

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

#### Measured Observations

| Item                 | Location                | Measurement       | Comments |
|----------------------|-------------------------|-------------------|----------|
| Chlorine - Sanitizer | Undercounter Dishwasher | 50.00 PPM         |          |
| Chlorine - Sanitizer | Conveyor Dishwasher     | 50.00 PPM         |          |
| Water                | Hand Sinks              | 100.00 Fahrenheit |          |

#### Overall Comments:

*This is the first follow up inspection for the routine inspection conducted on 6/05/2025.*

#### Observations:

**K06: All hand washing stations were fully stocked.**

**K13: No adulterated foods were observed.**

**K14: Both dishwashers were serviced by EcoLab and were within manufacturer specifications.**

**Continue to correct any and all pending violations.**

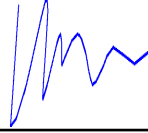
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/20/2025**. 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.

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|                                                                                 |                                                            |                                         |
|---------------------------------------------------------------------------------|------------------------------------------------------------|-----------------------------------------|
| <b>Facility</b><br>FA0252570 - GRILL ON THE ALLEY                               | <b>Site Address</b><br>172 S MARKET ST, SAN JOSE, CA 95113 | <b>Inspection Date</b><br>06/06/2025    |
| <b>Program</b><br>PR0303808 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | <b>Owner Name</b><br>GRILL CONCEPTS INC                    | <b>Inspection Time</b><br>09:50 - 10:15 |

## Legend:

|               |                                 |
|---------------|---------------------------------|
| <b>[CA]</b>   | Corrective Action               |
| <b>[COS]</b>  | Corrected on Site               |
| <b>[N]</b>    | Needs Improvement               |
| <b>[NA]</b>   | Not Applicable                  |
| <b>[NO]</b>   | Not Observed                    |
| <b>[PBI]</b>  | Performance-based Inspection    |
| <b>[PHF]</b>  | Potentially Hazardous Food      |
| <b>[PIC]</b>  | Person in Charge                |
| <b>[PPM]</b>  | Part per Million                |
| <b>[S]</b>    | Satisfactory                    |
| <b>[SA]</b>   | Suitable Alternative            |
| <b>[TPHC]</b> | Time as a Public Health Control |



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**Received By:** Jocelyn Nguyen  
Chef  
**Signed On:** June 06, 2025