

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 FA0266714 - YARD HOUSE		Site Address 300 SANTANA ROW #100, SAN JOSE, CA 95128		Inspection Date 04/09/2024	
Program PR0399244 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name YARD HOUSE		Inspection Time 11:25 - 13:30
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION	Consent By JAMIE KIM BOONE	FSC JAMIE KIM BOONE 7/6/24		

Placard Color & Score GREEN 93

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	X						
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding	X						
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized			X	X			S
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		X
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built,maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0266714 - YARD HOUSE	Site Address 300 SANTANA ROW #100, SAN JOSE, CA 95128	Inspection Date 04/09/2024
Program PR0399244 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name YARD HOUSE	Inspection Time 11:25 - 13:30
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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, 14125(b), 114141

Inspector Observations: Observed burned and scratched cutting board in the food prep area.

[CA] Surfaces of equipment such as cutting blocks and boards that are scratched, burned and scored so that they can no longer be effectively be cleaned and sanitized shall be resurfaced or replaced.

[COS] Damaged cutting board was thrown away.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Facility re-used cardboard (from shipping boxes) used to line shelves.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Accumulation of debris in the floor sink for soda machine near the guest restrooms.

[CA] Clean floor sink more frequently to prevent accumulation of debris.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0266714 - YARD HOUSE	Site Address 300 SANTANA ROW #100, SAN JOSE, CA 95128	Inspection Date 04/09/2024
Program PR0399244 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name YARD HOUSE	Inspection Time 11:25 - 13:30

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
HOT WATER	HANDWASHING WOMEN RESTROOM GUEST	100.00 Fahrenheit	
STRAWBERRIES	BAR ICE BATH	43.00 Fahrenheit	
BEEF PICES	COLD HOLDING	40.00 Fahrenheit	
SALSA	HOT HOLDING	138.00 Fahrenheit	
SANITIZER	3-COMP SINK	200.00 PPM	
SHRIMPS	COLD HOLDING	40.00 Fahrenheit	
CHICKEN MARINATED	COLD HOLDING DRAWER	39.00 Fahrenheit	
RICE	HOT HOLDING	137.00 Fahrenheit	
SANITIZER	BUCKET KITCHEN	200.00 PPM	
SANITIZER	DISHWASHER BAR	100.00 PPM	
HOT WATER	HAND WASHING KITCHEN 1	100.00 Fahrenheit	
HOT WATER	2 COMP PREP SINK	130.00 Fahrenheit	
TOMATOES	COLD HOLDING	38.00 Fahrenheit	
STEAKS	COLD HOLDING DRAWER	39.00 Fahrenheit	
HOT WATER	HANDWASHING BAR	100.00 Fahrenheit	
CHICKEN	REACH IN COOLER	40.00 Fahrenheit	
DRINKS	BAR	40.00 Fahrenheit	
HOT WATER	HAND WASHING MEN RESTROOM GUEST	100.00 Fahrenheit	
SANITIZER	DISHWAHER KITCHEN	100.00 PPM	
HOT WATER	HANDWASHING WOMEN RESTROOM EMPLOYEE	100.00 Fahrenheit	
HOT WATER	BAR SINK	120.00 Fahrenheit	
MELONS	COLD HOLDING	36.00 Fahrenheit	
HOT WATER	HANDWASHING MEN RESTROOM EMPLOYEE	100.00 Fahrenheit	
SANITIZER	BUCKET BAR	200.00 PPM	
CALAMARI	COLD HOLDING	32.00 Fahrenheit	
FISH	COLD HOLDING	38.00 Fahrenheit	
CHICKEN WINGS	COLD HOLDING	40.00 Fahrenheit	
HOT WATER	HAND WASHING KITCHEN 1	100.00 Fahrenheit	

Overall Comments:

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 **4/23/2024**. 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: JAMIE KIM BOONE
PIC
Signed On: April 09, 2024