

# 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

<b>Facility</b> FA0266714 - YARD HOUSE		<b>Site Address</b> 300 SANTANA ROW #100, SAN JOSE, CA 95128	<b>Inspection Date</b> 07/29/2022
<b>Program</b> PR0399244 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		<b>Owner Name</b> YARD HOUSE	<b>Inspection Time</b> 12:15 - 15:15
<b>Inspected By</b> MELISSA GONZALEZ	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> BLAKE ZANI	

Placard Color & Score

**RED**  
**N/A**

### Comments and Observations

#### Major Violations

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

**Inspector Observations: Observed cockroach activity of all life stages, nymph to adult, in the following areas:**

1.) **BAR:** - 5 live adult cockroaches on gaps of wood splint holding bar counter to wall in various areas throughout the bar counter top.

- 1 live nymph and 1 live juvenile cockroach on floor and cove base tile at corner adjacent to 4 comp warewash sink

2.) **BEVERAGE STATION:** 1 live adult cockroaches on floor under counters near handsink and 1 live adult on floor under counter where glasses stored

3.) **FRONT COOK LINE:** 1 live nymph and 4 live adult cockroaches under handsink and on wires that travel to ceiling through metal panels

- 2 live adults cockroaches under cooking equipment, such as grill and fryers

4.) **REAR COOK LINE:** 1 live nymph and 8 live adult cockroaches behind counter top with built-in 8 drawer refrigeration in between plastic sheet and wall

5.) **PIZZA/SALAD STATION:** 1 live juvenile cockroach in crawl space between cold prep units

6.) **STORAGE:** 1 live nymph, 1 live adult, and 4 dead cockroaches on floor and wall near 3 door refrigeration unit

7.) **DISH PIT:** 5 live cockroaches inside compartment of handsink and coming through water pipes with broken metal plates

**[CA] Food facilities shall be kept free of vermin such as cockroaches. The following corrective actions shall be taken to eliminate and prevent infestations:**

- Clean up dead cockroaches and sanitize all floors and food contact surfaces affected.

- Contact licensed pest control services to eliminate cockroaches.

- Clean up all dead cockroaches and sanitize affected areas after service. Seal all crack, crevices, and holes to prevent vermin entry (see K44)

- Ensure there is NOT one live cockroach observed and contact district specialist for re-inspection.

- Facility is to remain closed until specialist has conducted inspection and approve facility to re-open.

- Provide all recent pest control service reports at follow up inspection. Maintain all pest service reports at facility for review upon request during inspections.

Follow-up By  
08/01/2022

**FACILITY IS CLOSED**

#### Minor Violations

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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**Inspector Observations: Gaps and cracks/crevices observed in the following areas:**

- 1.) BAR: - between wood splint and bar counter top
- 3.) FRONT COOK LINE: large gaps between filters of exhaust hood
- 4.) REAR COOK LINE: between metal finishes behind fryer and adjacent shelving
- 5.) PIZZA/SALAD STATION: around pipes under cold prep units
- 6.) STORAGE: corner of FRP adjacent to refrigeration units, insulation exposed.
- 7.) DISH PIT: around broken metal frames surrounding piping at handsink, warewash sink, and dish machine.

[CA] Seal all holes, gaps, cracks and crevices to prevent vermin entry. For exhaust hood, provide grease filters, such as grease grabbers, that were originally approved during plan check.

Follow-up By  
08/01/2022

Pooled water found on floor under shelving in storage area, cooking equipment at front and rear cook line, and under dish machine. Cooking equipment and refrigeration units both at rear and front line are leaking water, which is contributing to pooled water. [CA] Repair pipes and eliminate pooled water. Keep areas dry to prevent vermin harborage

Accumulated food debris at front cook line under cooking equipment near fryers. [CA] Clean food debris and maintain area clean on regular basis to prevent vermin harborage.

## Performance-Based Inspection Questions

N/A

## Measured Observations

N/A

## Overall Comments:

Facility is closed due to live cockroach infestation. Facility cannot re-open and must remain closed until the corrective actions directed in K23 & K44 have been completed and a re-inspection has been conducted by this department. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover-up, or relocate red placard. Failure to comply will result in enforcement actions. Ensure there is no evidence of live cockroach activity and there is not to be one live cockroach found during re-inspection or facility will remain closed. If a second re-inspection needs to be conducted, then there will be a \$219/hr charge at a minimum one hour that will be billed to the facility. If facility is requesting after hour inspections, facility will be charged a minimum 2 hour inspection of \$493. Contact district specialist Melissa Gonzalez at (408) 712-8802 or supervisor Samantha Kann at (408) 918-1959 for re-inspection.

## 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 8/12/2022. 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.

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## 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



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**Received By:** BRIAN WONG  
GENERAL MANAGER

**Signed On:** July 29, 2022