

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 FA0206500 - DRY CREEK GRILL		Site Address 1580 HAMILTON AV, SAN JOSE, CA 95125	Inspection Date 10/16/2025
Program PR0304424 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name DRY CREEK GRILL, INC	Inspection Time 15:20 - 16:50
Inspected By MINDY NGUYEN	Inspection Type LIMITED INSPECTION	Consent By CLANCY	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: One live adult cockroach was on a wall in the pantry area, in the main kitchen, behind a wooden board that was leaning against the wall. No other evidence of vermin was observed.

Follow-up By
10/17/2025

[CA] Keep facility clear of vermin.

[SA] The cockroach was immediately killed. A follow-up inspection will be conducted tomorrow, 10/17/25 to assess compliance.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
MEATS, CHEESES	WALK-IN REFRIGERATOR	40.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with CO0158110.

The bar area, main kitchen, and downstairs storage area were all thoroughly investigated and no other evidence of vermin (rodent droppings, cockroaches) were observed.

Facility was able to provide pest control reports dating all the way to July 2025. The only vermin activity noted was cockroaches in August; reports do not appear to mention other sightings since then.

Operators stated the facility receives pest control services once every 2 weeks. They have already scheduled a pest control appointment for tomorrow morning, 10/17/25.

Facility has several large pieces of unused equipment outside behind the facility. Discussed potential harborage issues with operators. Operators stated the upstairs is being remodeled and plans have already been submitted, and these pieces of equipment will be placed in the new kitchen.

A follow-up inspection will be conducted tomorrow, 10/17/25, to assess compliance. Failure to comply may result in enforcement action, including facility closure.

The upstairs kitchen was inaccessible during today's inspection.

Continue cleaning and sealing all holes/crevices in walls/ceilings/equipment.

Please contact DEH at (408) 918-3400 or dehweb@deh.sccgov.org for any updates or questions.

Consulted supervisor A. Sircar.

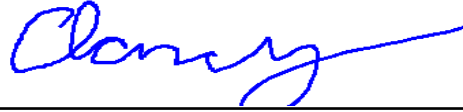
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **10/30/2025**. 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: Clancy Noailles
General Manager
Signed On: October 16, 2025