

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 03/16/2021	
Program PR0399244 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name YARD HOUSE		Inspection Time 11:25 - 12:00
Inspected By JASLEEN PURI	Inspection Type ROUTINE INSPECTION	Consent By JUAN RODRIGUEZ	FSC Juan Rodriguez 9/16/25		

Placard Color & Score GREEN 98

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
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						S
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						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		
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		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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		

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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

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed loose faucet of dump sink in bar. [CA] Secure and seal faucet to dump sink in bar.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	handsinks - kitchen, bar & restrooms	100.00 Fahrenheit	
cut tomatoes	cold holding prep	39.00 Fahrenheit	
marinated raw ahi	cold drawer	38.00 Fahrenheit	
chicken wings	walk-in-cooler	55.00 Fahrenheit	actively cooling in metal sheet tray
cheese	walk-in-cooler	40.00 Fahrenheit	
chicken	cold drawer	41.00 Fahrenheit	
hot water	3-comp-sink/dump sink	121.00 Fahrenheit	
pepperoni	cold holding prep	41.00 Fahrenheit	
quat	3-comp-sink - kitchen	200.00 PPM	
green sauce	hot holding	165.00 Fahrenheit	
tuna	cold holding prep	39.00 Fahrenheit	
sour cream	cold holding prep	40.00 Fahrenheit	
ambient	walk-in-freezer	4.00 Fahrenheit	
chlorine	dishwashing machine - kitchen & bar	50.00 PPM	
cheese	cold holding drawer	40.00 Fahrenheit	
beans	hot holding	170.00 Fahrenheit	
raw meat	upstairs walk-in-cooler	41.00 Fahrenheit	
salsa	walk-in-cooler	39.00 Fahrenheit	
raw meat	reach in cooler	37.00 Fahrenheit	
butter	walk-in-cooler	40.00 Fahrenheit	
chlorine	3-comp-sink - bar	100.00 PPM	
ice cream	freezer	5.00 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 **3/30/2021**. 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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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:

Signed On: March 16, 2021

Comment: Emailed report.