

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 FA0252570 - GRILL ON THE ALLEY		Site Address 172 S MARKET ST, SAN JOSE, CA 95113		Inspection Date 01/22/2026		Placard Color & Score GREEN 85		
Program PR0303808 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name GRILL CONCEPTS INC		Inspection Time 12:00 - 14:00			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By JOCELYN				FSC Jocelyn Nguyen 06/30/2029

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	X			N
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		X			
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated							
K14	Food contact surfaces clean, sanitized	X						S
K15	Food obtained from approved source	X						S
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		X
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

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations:

The final cooking temperature of salmon was measured at 82F. Cook confirmed the salmon was finished cooking. Order ticket did not request for undercooked salmon.

[CA] Properly cook PHF's to required minimum internal cooking temperature/time requirements.

[COS] Inspector instructed cook to finish cooking salmon to a minimum internal temperature of 145F.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

The handwash station across the salamander grill was missing paper towels.

Note: The other handwash station was fully stocked.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Chef Jocelyn restocked the paper towel dispenser at time of the inspection.

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:

The mop sink is leaking from the atmospheric valve.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

The ceiling of the chemical closet had dew.

Note: The hotel attached to the restaurant recently had a large leak on some of their floors.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Salmon	Final Cook	82.00 Fahrenheit	Finished Cooking to 145F
Water	Handwash Sinks	100.00 Fahrenheit	
Tomatoes	Prep Cooler - Top	39.00 Fahrenheit	
Steak	Drawer Cooler	38.00 Fahrenheit	
Water	Mop Sink	120.00 Fahrenheit	
Salmon	Walk in Cooler - Proteins	38.00 Fahrenheit	
Chicken	Grill - Hot Hold	158.00 Fahrenheit	
Shrimp	Walk in Cooler - Proteins	39.00 Fahrenheit	
Lobster	Prep Cooler - Under	46.00 Fahrenheit	Cooling, prepped ~ 15 mins prior. mixed with commercially prepackaged items
Cooked Potatoes	Walk in Cooler - Produce	40.00 Fahrenheit	
Chlorine - Sanitizer	Undercounter Dishwasher - Bar	50.00 PPM	
Water	Three Compartment Sink - Bar	120.00 Fahrenheit	
Tuna	Walk in Cooler - Proteins	38.00 Fahrenheit	
Au Jus	Flat Grill	200.00 Fahrenheit	
Salmon	Drawer Cooler	38.00 Fahrenheit	
Ambient Air	Undercounter Cooler - Server Station	40.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher - Kitchen	50.00 PPM	
Beverages	Undercounter Cooler - Bar	40.00 Fahrenheit	

Overall Comments:

Note:

- Facility lacks a warewashing sink. Facility has a prerinse basin and conveyor dishwasher only. A two compartment prep sink is also available. Facility has a three compartment sink at the bar. Further evaluation will be required.

- A follow up inspection will be conducted to verify compliance with K10 and K45.

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 **2/5/2026**. 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: Jocelyn
Chef
Signed On: January 22, 2026