

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 06/04/2025		Placard Color & Score YELLOW 63		
Program PR0304424 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DRY CREEK GRILL, INC		Inspection Time 14:30 - 17:30			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By CLANCY NOAILLES				FSC Claudio Sebastian Nobile 04/26/2027

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						
K06	Adequate handwash facilities supplied, accessible		X					S
K07	Proper hot and cold holding temperatures		X		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			
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	X	
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		
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: The hand wash sink at the bar is non-functional, lacking a hot and cold water supply.
[CA] The bar shall provide an operable handwashing station. Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.
[SA] The dump sink set up as a hand washing station.

Follow-up By 06/11/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: PHF's within the upstairs walk in refrigerator measured at 52 F to 56 F (see measured observations). Ambient temperature of the unit measured at 52 F.
[CA] PHFs shall be held at 41°F or below or at 135°F or above.
[COS] PHF's within the walk in voluntarily condemned and discarded.

Follow-up By 06/11/2025

Minor:

Measured PHF's within the cook line right side preparation refrigerator at 43 F to 45 F.
[CA] PHFs shall be held at 41°F or below or at 135°F or above.

K14 - 8 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 the build-up of a mold-like material on the inner nozzles for both soda dispensers at the bar.
[CA] Clean and sanitize soda nozzles as needed to prevent the build-up of mold like materials.
[COS] Soda nozzles cleaned and sanitized.

Follow-up By 06/11/2025

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Multiple employee food handler cards are expired.
[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: A can of Raid stored directly next to clean pans on the storage shelf.
[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used. Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

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: Measured the ambient air temperature of the upstairs walk in refrigerator at 52 F - 60F.
[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Discontinue use of the unit to hold PHF's until it can maintain 41 F or below.

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 dump sink at the waiter drink station is non-functional due to a leak.
[CA] Repair plumbing fixture and maintain in clean and good repair.

The cold water valve at the three compartment sink is striped and non-functional.
[CA] Repair plumbing fixture and maintain in clean and good repair.

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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

Inspector Observations: Personal jackets and aprons stored next to clean wares at the storage rack.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Clutter and unused equipment stored behind the facility.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: The restrooms lack employee hand wash reminder signs.

[CA] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cooked beef	walk in fridge	52.00 Fahrenheit	
cooked potatoes	walk in fridge	56.00 Fahrenheit	
cooked chicken	walk in fridge	54.00 Fahrenheit	
cheese	walk in fridge	54.00 Fahrenheit	
chlorine sanitizer	drink cup washer	50.00 Fahrenheit	
quat sanitizer	3 comp sink	200.00 PPM	
onion soup	walk in fridge	56.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
cream based dressings	walk in fridge	52.00 Fahrenheit	
chlorine sanitizer	warewashing machine	50.00 Fahrenheit	
cooked pasta	cook line prep fridge 3	45.00 Fahrenheit	
raw beef	downstairs walk in fridge	40.00 Fahrenheit	
raw beef	cook line prep fridge 1	38.00 Fahrenheit	
raw pooled egg	walk in fridge	52.00 Fahrenheit	
sliced tomatoes	cook line prep fridge 2	37.00 Fahrenheit	
cooked beans	walk in fridge	54.00 Fahrenheit	
beef stock	walk in fridge	55.00 Fahrenheit	
soups	walk in fridge	52.00 Fahrenheit	
hot water	3 comp, prep, mop sinks	120.00 Fahrenheit	
cooked pasta	walk in fridge	51.00 Fahrenheit	

Overall Comments:

Note: Facility is constructing an upstairs banquet kitchen. A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Observed a vacuum sealing machine stored in the downstairs preparation area. Chef stated that the unit is not in use. Remove unused equipment. HACCP approved is required for ROP.

When the facility is ready for re-inspection call Travis Ketchu at (408) 918-3469 to schedule a re-inspection on or before 6/11/2025.

The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours and \$645/hr during non business hours upon availability. Failure to comply may result in enforcement action.

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 **6/18/2025**. 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.

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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: Clancy Noailles
General Manager

Signed On: June 04, 2025