

# 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 04/12/2022	
Program PR0399244 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name YARD HOUSE		Inspection Time 10:00 - 12:30
Inspected By MOJGAN KAZEMI	Inspection Type ROUTINE INSPECTION	Consent By JEFF A DAMIAN	FSC Jeff A Damian 12/10/2024		

Placard Color & Score
<b>GREEN</b>
<b>90</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
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						S
K08 Time as a public health control; procedures & records	X						S
K09 Proper cooling methods	X						S
K10 Proper cooking time & temperatures	X						S
K11 Proper reheating procedures for hot holding	X						
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						S
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						S
K22 Sewage and wastewater properly disposed	X						S
K23 No rodents, insects, birds, or animals	X						S

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	X	
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
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

No major violations were observed during this inspection.

### Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Observed open containers of condiments on bar shelf. [CA] Food shall be protected from contamination by using overhead protection or sneeze guards.**

**Observed apple juice container being stored in consumable ice at bar area. [CA] Store items separately to avoid any cross contamination with consumable ice.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Observed lactic acid sanitizer set up in 3 compartment sink. No test strips were available for lactic acid. [CA] Testing equipment shall be provided to measure the sanitizer in warewash area. [COS] Operator changed the sanitizer to quat ammonia. Test strips to measure quat ammonia are available in the facility.**

**Observed chlorine sanitizer concentration at 0 ppm for bar dish washer. [CA] Maintain chlorine in mechanical warewash at 50 ppm.**

**Observed chlorine sanitizer at 200 ppm at kitchen dish machine. [CA] Maintain chlorine in mechanical warewash at 50 ppm.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Observed in use knives and utensils stored in sanitizer liquid solution. [CA] Ensure knives and utensils are stored in an approved manner.**

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 waste line under ice machine touching the grates of floor sink. [CA] Waste line must have a minimum of 1" air gap from floor sink.**

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

**Inspector Observations: Observed accumulation of residue and stains in floor sink under and around the hand wash sink near espresso machine. [CA] Hand wash and floor sink areas shall be cleaned and maintained in a sanitary manner.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
water	bar hand wash	100.00 Fahrenheit	
garlic	cold display	37.00 Fahrenheit	
ground beef	cold display	41.00 Fahrenheit	
carnitas	cold drawer unit	41.00 Fahrenheit	
salmon	cold drawer unit	37.00 Fahrenheit	
pasta	cold drawer unit	38.00 Fahrenheit	
hot water	food preparation sink	120.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
water	restroom	100.00 Fahrenheit	
chicken wings	walk in cooler	35.00 Fahrenheit	
sun dried tomatoes	cold drawer unit	36.00 Fahrenheit	
raw ahi	cold drawer unit	37.00 Fahrenheit	
fries	single door freezer	18.00 Fahrenheit	
raw chicken	cold drawer unit	34.00 Fahrenheit	
asparagus	cold drawer unit	36.00 Fahrenheit	
hot water	bar 3 comp sink	120.00 Fahrenheit	
impossible burger	cold drawer unit	40.00 Fahrenheit	
hot water	mop sink	120.00 Fahrenheit	
chlorine sanitizer	bar dish machine	0.00 PPM	violation
broccolini	cold drawer unit	36.00 Fahrenheit	
chlorine	dish machine	200.00 PPM	violation
water	hand wash sink	100.00 Fahrenheit	

## Overall Comments:

*joint inspection with Sukhreet Kaur  
Inspection report prepared by Sukhreet Kaur*

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 **4/26/2022**. 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.

## 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:** JUAN RODRIGUEZ  
PIC

**Signed On:** April 12, 2022