

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 FA0209557 - BACK A YARD CARIBBEAN GRILL		Site Address 457 E SAN CARLOS ST, SAN JOSE, CA 95112		Inspection Date 09/24/2026		Placard Color & Score GREEN 75		
Program PR0302490 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name YARD BRAND CORP 2		Inspection Time 14:25 - 17:35			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By CHEF RAUL				FSC Not Available Please check FSC format.

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						
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				
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
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						
K14	Food contact surfaces clean, sanitized	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	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	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		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		X
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

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

Inspector Observations: 1. In the prep fridge inserts, measured cut tomatoes and unshelled boiled eggs at 57F. In the two door cooler underneath prep fridge, measured salsa at 57F. Per PIC, PHFs were prepped at 12pm.
2. In upright hot box, measured chicken drumsticks at 130F.

[CA] Potentially hazardous foods shall be kept at 41F and below or 135F and above.

[SA]

1. Potentially hazardous foods were moved to working upright fridge, then placed in ice bath for cold holding.

[COS]

2. Chicken drumsticks were reheated to 165F before being returned to hot holding.

Minor Violations

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

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

Inspector Observations: By front service counter, observed bucket with a wiping cloth inside handwashing sink.

[CA] Handwashing sinks shall be kept clean, unobstructed, and accessible at all times.

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations:

In upright fridge by the backdoor, observed 7-8 sheet pans of parcooked chicken. Per chef, chicken was parcooked at their 13th street location and brought over.

[CA] Parcooking chicken requires a variance from the California Retail Food Code granted by the California Department of Public Health. Provide a variance for parcooking chicken or cease process.

[COS] Chicken was impounded. After consultation with Senior EHS G. Gonzalez, the location on 13th street has a PFR from the California Department of Public Health. Provide the certification letter of the PFR that shows what was approved for the Processed Food Registration operation.

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: In the middle upright fridge, observed raw chicken patties and raw shrimp stored above ready to eat foods.

[CA] All food shall be separated and protected from cross-contamination. Store raw meat and other raw animal products under ready to eat food items.

[COS] PIC moved raw chicken and raw shrimp under ready to eat foods.

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 quat ammonia test strips to be one month expired.

[CA] Testing equipment and materials, such as test strips, shall be provided to adequately measure the applicable sanitization method used during warewashing.

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K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: 1. Observed warewashing sink not sealed to the wall.

2. The prep cooler is not maintaining PHFs at 41F or below.

[CA] All utensils and equipment shall be fully operative, in good repair, and installed properly. Seal warewashing sink to the wall to prevent gaping.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: At the time of inspection, no guest bathroom was available. Facility offers on site dining.

[CA] Permanent food facilities shall provide clean toilet facilities for consumers and guests where there is on site consumption of food.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
guava juice	drink dispenser	37.00 Fahrenheit	
chicken	hotbox	130.00 Fahrenheit	measured chicken in hotbox from 130-140F.
oxtail	front steam table	154.00 Fahrenheit	
veggie broth	stove	165.00 Fahrenheit	
water	handwashing sink	100.00 Fahrenheit	
parcooked chicken	upright fridge	33.00 Fahrenheit	
water	rice spoon container	169.00 Fahrenheit	
jamaican patty	hotbox	195.00 Fahrenheit	
plantains	front steam table	159.00 Fahrenheit	
water	3-comp sink	120.00 Fahrenheit	
ribs	upright fridge	40.00 Fahrenheit	
rice and beans	front steam table	158.00 Fahrenheit	
goat	front steam table	161.00 Fahrenheit	
chicken	front steam table	146.00 Fahrenheit	
guava juice	upright fridge	47.00 Fahrenheit	diligent prep, under 2 hours
mac and cheese	upright fridge	38.00 Fahrenheit	
quat sanitizer	3-comp sink	200.00 PPM	
water	employee bathroom handwash sink	100.00 Fahrenheit	
chicken	oven	178.00 Fahrenheit	
beef	upright fridge	33.00 Fahrenheit	

Overall Comments:

Joint inspection with N. Hak. Report written by N.Hak.

A follow up inspection will be conducted to verify compliance with K07, K18, and K35

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 **10/8/2026**. 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.

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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: Wesley
Cashier Lead

Signed On: September 24, 2026