

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 06/05/2025		Placard Color & Score YELLOW 72		
Program PR0303808 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name GRILL CONCEPTS INC		Inspection Time 12:05 - 14:45			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By ALEXANDRA GOMEZ				FSC Jocelyn Nguyen 6/30/2029

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						
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated		X		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	X	X
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		
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		
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

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

Inspector Observations:

1. Major Violation: At the grill station, at the only hand wash station, there were no paper towels or paper towel dispenser.

[CA] Single-use sanitary towels shall be provided in dispensers.

[SA] A 1/3 hotel pan with paper towels was provided.

2. Minor Violation: In the kitchen area, at the hand wash station near the secondary cook line, no soap or soap dispenser was available.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

3. Minor Violation: In the kitchen area, at the hand wash station near primary cook line, the paper towel dispenser was empty.

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

[COS] Staff restocked the paper towel dispenser.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

In the grill station, on the prep line, a fly was observed landing on a burger bun.

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. Ensure to maintain the facility free of animals, pests, and vermin. Provide pest control as required.

[COS] Staff discarded bun. See VC&D report.

Minor Violations

K14 - 3 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:

1. In the ware washing area, at the conveyor dishwasher, chlorine measured at 0 ppm.

2. In the bar area, at the under counter dishwasher, chlorine measured at 0 ppm.

[CA] Maintain chlorine in mechanical ware wash machine at 50 PPM.

[COS] Staff had restocked the sanitizer solution with a detergent. Chef replaced the detergent with the sanitizer. Dishwasher measured at over 100 ppm.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

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Inspector Observations:

Facility lacks shellfish tags for the last 90 days. Facility was able to provide the current tags and tags for the 2024 calendar year.

[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

In the kitchen area, on the speed rack near the two compartment food preparation sink, frozen fish was found thawing at ambient temperature.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways:

- 1) under refrigeration that maintains the food temperature at 41°F or below**
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain**
- 3) in a microwave oven if immediately followed by immediate preparation**
- 4) as part of a cooking process.**

[COS] Staff moved the fish into the walk in cooler.

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

Inspector Observations:

Chlorine at the conveyor dishwasher measured at 200 ppm.

[CA] Ensure to use sanitizer within manufacturer's directions

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:

In the salad prep area, at the rice cooker, the rice spoon was held in water measuring at 66°F.

[CA] Utensils shall be stored in the following manner:

- 1) in the food with their handles above the top of the food and the container**
- 2) in running water**
- 3) in a container of water at 135°F or above**
- 4) at room temperature if washed within 4 hours of initial use.**

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Water	Conveyor Dishwasher	141.00 Fahrenheit	
Water	Hand Sinks - All	100.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler - Grill Station	38.00 Fahrenheit	
Eggs	Walk in Cooler	36.00 Fahrenheit	Infrared Thermometer
Oysters	Walk in Cooler - on ice	35.00 Fahrenheit	
Salmon	Cold Hold Table - Salad Prep Area	18.00 Fahrenheit	Infrared Thermometer; Thawing
Beef	Walk in Cooler	36.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Sanitizer Bucket - Bar	200.00 PPM	
Milk	Undercounter Cooler - Server station	35.00 Fahrenheit	
Pasta	Drawer Cooler - Grill Station	40.00 Fahrenheit	
Water	Prep Sink	120.00 Fahrenheit	
Beef	Drawer Cooler - Grill Station	35.00 Fahrenheit	
Cherry Tomatoes	Cold Hold Table	40.00 Fahrenheit	
Burger	Final Cook	176.00 Fahrenheit	
Chlorine - Sanitizer	Undercounter Dishwasher - Bar	0.00 PPM	

Overall Comments:

Notes:

- A follow up inspection shall be conducted within 3 business days to determine compliance with violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

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 **6/19/2025**. 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.

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: Alexandra Gomez
Manager
Signed On: June 05, 2025