

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 08/21/2026
Program PR0303808 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name GRILL CONCEPTS INC	Inspection Time 14:25 - 14:50
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By CHEF JOCELYN

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 08/21/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

This violation found not in compliance on 08/21/2026. See details below.

Cited On: 08/21/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas:

- Live cockroaches of all life stages on the wall and floor by the two compartment warewash sink.
- Live cockroaches on a sticky trap under an upright cooler next to the warewash sink.
- Two oothecas on the floor between service line equipment.
- Two dead cockroaches at the small kitchen off the dining room.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Anjani Sircar

4. Notification: The person in charge during inspection, Chef Jocelyn, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

Cited On: 08/21/2026

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water at the two compartment warewash sink measured at 101F.

[CA] An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water shall be provided at 120F at all plumbing fixtures except for handwash stations.

Measured Observations

Item	Location	Measurement	Comments
Water	Two Compartment Sink	101.00 Fahrenheit	

Overall Comments:

Onsite for the first follow up after the facility was closed for a lack of hot water.

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K21: Water at the two compartment warewash sink was measured at 101F.

K23: An active cockroach infestation was observed in the kitchen facility.

Facility shall remain closed by this department due to an active infestation of cockroaches.

- Facility shall:

- Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.

- Eradicate all live and dead rodents and insects from the facility.

- Clean and sanitize the affected area(s) and equipment.

- Dispose of all food items that have been adulterated/contaminated.

- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen operable windows.

- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)

- Eliminate food and water sources inside and outside the facility.

- Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).

- Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).

**** Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective. Consult with pest control company for guidelines on eliminating harborage, entryways, and food/water sources.**

- Subsequent follow-up inspection shall be billed at \$282/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/4/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Chef Jocelyn
Chef
Signed On: August 21, 2026