

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 09/25/2026
Program PR0302490 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name YARD BRAND CORP 2	Inspection Time 14:35 - 14:50
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By ELYSSE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/24/2026

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

Compliance of this violation has been verified on: 09/25/2026

Minor Violations

Cited On: 09/24/2026

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

Compliance of this violation has been verified on: 09/25/2026

Cited On: 09/24/2026

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

Compliance of this violation has been verified on: 09/25/2026

Measured Observations

Item	Location	Measurement	Comments
Ambient Air	Prep Cooler	40.00 Fahrenheit	
Diced Tomatoes	Prep Cooler	40.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection following major violations and an impound of parcooked chicken.

Observations:

K07: PHFs were in appropriate time and temperature relationships.

K18: Facility stated they do not have a variance. Chicken was released from impound and promptly VC&D. Per PIC, they will pursue obtaining a variance from CDPH for the noncontinuous cooking process of their chicken. Cease the process until an approved variance has been approved.

K35: The prep cooler was found maintaining PHFs at 41F or below.

K43: Per PIC, patrons will be allowed to use the onsite restroom located inside the food storage/prep area of the facility when accompanied by a staff member. Provide a written SOP on company letterhead to district specialist via email for review of this practice.

Continue to correct any and all pending violations.

Joint inspection with Belin

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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 **10/9/2026**. 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.

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: Elysse
Manager

Signed On: September 25, 2026