

# 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 FA0200163 - BACK A YARD CARIBBEAN GRILL		Site Address 1740 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 01/22/2025	
Program PR0301394 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name YARD BRAND CORP 4		Inspection Time 13:00 - 14:40
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By CARMEN	FSC Antonio Giliberti 05/10/2029		

Placard Color & Score
<b>GREEN</b>
<b>74</b>

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						
K07 Proper hot and cold holding temperatures		X		X			N
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						
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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 line unit at the cook line, multiple Potentially Hazardous Food (PHFs) measured between 45F - 50F. Ambient temperature of unit measured at 55F. PIC stated all PHFs in the unit were transferred from the walk in cooler approximately 3 hours prior to measurement. Per PIC, the unit has been recently serviced.**

**[CA]: PHFs shall be cold held at 41F or below at all times.**

**[COS]: All PHFs were relocated to walk in cooler.**

**\*REPEAT VIOLATION\***

**2. In the 2 door warmer, chicken measured between 125F - 128F. Employee stated chicken was cooked approximately 2 hours prior to measurement.**

**[CA]: PHFs shall be hot held at 135F or above at all times.**

**[COS]: Chicken was reheated to at least 165F.**

### Minor Violations

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

**Inspector Observations: Food handlers for some employees not provided.**

**[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: A house fly was observed in the cook line. No direct contamination observed.**

**[CA]: Eliminate house flies in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Maintain exterior doors closed to prevent entry and harborage of vermin.**

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 walk in cooler, raw shell eggs stored on shelving above sauce buckets.**

**[CA]: Properly store raw shell eggs beneath and separate from ready to eat food.**

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: Quat sanitizer dispenser was dispensing 0 ppm of Quat Ammonium sanitizer. Bottles of Quat Ammonium and Chlorine observed.**

**[CA]: Sanitizer dispensers shall be properly functioning at all times. Assess/repair dispenser as needed.**

**[SA]: Manually dispense sanitizers from the bottles. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.**

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

**Inspector Observations: Prep line cooler's ambient temperature measured at 55F.**

**[CA]: Cooling units shall be able to cold hold PHFs at 41F or below at all times. Discontinue use of unit for PHFs until it is able to properly cold hold PHFs.**

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

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**Inspector Observations: 1. Utensils stored in Quat sanitizer.**

**[CA]: Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.**

**2. Pressurized cylinders not secured to a rigid structure.**

**[CA]: Pressurized cylinders shall always be stored properly/secured to a rigid structure.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: 1. Soiled wet wiping cloths stored on work surfaces without being placed back into their sanitizer buckets in between uses.**

**[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat Ammonium sanitizer when not actively being used.**

**2. Solution inside the sanitizing bucket at the cook line was measured at 0 ppm Quat Ammonium sanitizer.**

**[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat Ammonium sanitizer. Solution must be changed as frequently as needed.**

**[COS]: PIC replaced solution in the sanitizer bucket with 200 PPM of Quat Ammonium sanitizer.**

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

**Inspector Observations: \*REPEAT VIOLATION\***

**Toilet tissue placed on top of dispenser.**

**[CA]: Toilet tissue rolls shall be properly stored in a dispenser.**

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

Item	Location	Measurement	Comments
water	mop sink	120.00 Fahrenheit	
rice	steam table	190.00 Fahrenheit	
chicken	2 door warmer	140.00 Fahrenheit	
water	restroom hand sink	100.00 Fahrenheit	
water	2 comp prep sink	123.00 Fahrenheit	
Jamaican beef patties	warmer	180.00 Fahrenheit	
goat curry, chicken curry, tofu	walk in cooler	41.00 Fahrenheit	
raw fish, sausage	drawer coolers	39.00 Fahrenheit	39F - 41F
water	hand sink at cook line	101.00 Fahrenheit	
pork	steam table	149.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
ambient temp	2 door reach in	39.00 Fahrenheit	
salmon	2 door warmer	135.00 Fahrenheit	

## Overall Comments:

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 **2/5/2025**. 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.

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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



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**Received By:** Carmen Almondia  
Supervisor

**Signed On:** January 22, 2025