

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 08/31/2026
Program PR0303808 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name GRILL CONCEPTS INC	Inspection Time 16:30 - 17:15
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By CHEF JOCELYN	

Placard Color & Score

GREEN
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

Compliance of this violation has been verified on: 08/21/2026

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

This is a follow up inspection to verify that all major violations mentioned on 8/21/26 inspection report have been addressed. All major violations have been addressed and found within compliance:

- K23: No rodents, insects, birds, or animals. No evidence of vermin within the facility at the time of inspection.

- Make repairs to holes within walls and around the facility.

Continue on working on all other violations mentioned on 8/21/26 inspection report.

Facility is allowed to re-open and operate.

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 **9/14/2026**. 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: Chef Jocelyn
Chef

Signed On: August 31, 2026