

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 01/28/2026
Program PR0303808 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name GRILL CONCEPTS INC	Inspection Time 12:35 - 14:15
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By JOCELYN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/28/2026

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: Observed numerous live cockroaches on a sticky trap under the two compartment sink. Several live cockroaches of different life stages were observed coming out of a missing wall tile under the two compartment sink.
2. **Photographs:** Taken for documentation purposes.
3. **Supervisor Notified:** Yes
4. **Notification:** The person in charge during inspection, Chef Jocelyn, has been informed that the facility must close immediately.

Follow-up By
01/29/2026

[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.

[COS] Hotel maintenance arrived onsite to seal and patch up the hole from the missing wall tile. Facility was treated last night between 8-9 pm by a pest control company. A follow up inspection will be conducted within 24 hours.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Salmon	Final Cook	174.00 Fahrenheit	
Salmon	Final Cook	168.00 Fahrenheit	

Overall Comments:

Onsite for a follow up inspection to verify compliance with violations K06, K10, and K45. This is the first follow up inspection and 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 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

Observations:

K06: All handwash stations were fully stocked.

K10: Staff cooked salmon to an internal temperature of 168F.

K23: Observed numerous live cockroaches on a sticky trap under the two compartment sink. Several live cockroaches of different life stages were observed coming out of a missing wall tile under the two compartment sink.

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K45: The dew in the chemical closet room was cleaned. Per chef, the hotel engineers informed her the dew was from a vent being turned off due to a tripped breaker.

Notes:

- Pest control report dated for 1/27/2026 was provided. Service report did not comment on activity level of vermin but did list several chemicals used to treat.

- Hotel maintenance arrived onsite to seal up the wall with the missing tile at time of the inspection.

- A follow up inspection will be conducted within 24 hours to verify compliance with K23.

- Discussed with chef the facility's lack of a dedicated warewash sink in the kitchen. Observed the following plumbing fixtures.

- A two compartment directly plumbed sink with dual integrated drainboards that is being used as a prep sink.

- A two compartment indirectly plumbed sink with dual integrated stainless steel prep surfaces that is used as a secondary prep sink.

- A one compartment sink indirectly plumbed with an integrated stainless steel prep surface that is being used as a handwash sink and had a stainless steel splash guard installed.

- A pre-rinse sink basin and a scrape dump sink connected to the drainboard of the conveyor dishwasher.

In event that dishwasher is not functioning properly facility shall use the three compartment sink at the bar, the dishwasher at the bar, or the directly plumbed two compartment sink for manual warewash.

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 **2/11/2026**. 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: Jocelyn
Chef
Signed On: January 28, 2026