

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 FA0290119 - BACK A YARD CARIBBEAN GRILL		Site Address 638 N 13TH ST, SAN JOSE, CA 95112		Inspection Date 09/16/2026		Placard Color & Score GREEN 78			
Program PR0435091 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name YARDIE CORP		Inspection Time 11:10 - 13:35				
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By PATRICIA J.				FSC Patricia Japson 03/27/2031	

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X	X			S
K07	Proper hot and cold holding temperatures		X		X			
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		S
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X				S
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
K30	Food storage: food storage containers identified	X	
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
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: a) *Two rolling racks of cooked jerk chicken maintained out in ambient temperature in the back of the kitchen by the oven measured between 60F to 67F.*

Kitchen manager stated that chicken is cooked the night before, cooled in the blast chiller, and then finished cooling inside the walk-in refrigerator. Chicken was removed from the walk-in refrigerator about 20 minutes prior to be packaged and/or reheated for catering service. At time of inspection, no active preparation was being conducted. Internal temperature of chicken maintained inside the walk-in refrigerator that was also prepared the night before was measured at 41F and below.

b) *Cooked jerk chicken at the steam table service line measured between 130F to 135F. Employee stated that the kitchen was transferred from the hot holding unit around opening time, an hour prior.*

c) *Jerk sauce, containing garlic and oil maintained out in ambient temperature above the steam table measured at 54F. Employee stated that the sauce is either provided on the side or as garnish on top of entrees. A portion of the sauce was taken from the walk-in refrigerator approximately an hour prior.*

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS]

a) *Rolling racks of chicken were immediately relocated into the walk-in refrigerator to cool.*

b) *Tray of jerk chicken was reheated in the oven to 165F and above prior to returning to the steam table.*

[SA]

c) *Jerk sauce will be maintained on time as a public health control (TPHC).*

**** TPHC written procedures provided to PIC.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Hand wash station by the ware washing sink was partially obstructed with barrels.*

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Obstructions were removed.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Stainless steel baffle inside the ice machine observed with pink growth like matter. Soiled surface was not in contact with ice*

[CA] Clean, sanitize, and maintain ice machine.

[COS] Employee cleaned the baffle and began discarding ice.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Observed one gallon container of paint maintained on the middle shelf above cooking equipment on the storage rack outside of the walk-in refrigerator.*

[CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

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Inspector Observations: *Observed numerous opened bags of dry seasoning maintained in their bags at the cook line.*

[CA] *Store open bulk foods in approved NSF containers with tight fitting lids.*

Observed numerous containers of food maintained directly on the floor inside the walk-in refrigerator.

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

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

Inspector Observations: *Observed handle of scoop for rice at the steam table in direct contact with rice.*

[CA] *Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

Observed single use utensils and plastic cups maintained underneath the paper towel dispenser behind the cashier.

[CA] *All cleaned utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Employees' beverages observed stored in areas of food preparation. Observed employees' personal belongings stored in areas of food storage.*

[CA] *Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage. No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Rice	Hot holding unit	151.00 Fahrenheit	Kitchen
Oxtail	Hot hoding unit	154.00 Fahrenheit	Kitchen
Warm water	Hand wash sink	103.00 Fahrenheit	By food preparation sink
Oxtail	Steam table	140.00 Fahrenheit	
Oxtail	Cook line	185.00 Fahrenheit	Still cooking
Collard greens	Steam table	147.00 Fahrenheit	
Rice	Steam table	143.00 Fahrenheit	
Oxtail	Walk-in refrigerator	45.00 Fahrenheit	Walk-in refrigerator, prepared 4 hours prior
Turkey	Cook line	190.00 Fahrenheit	Still cooking
Hot water	Three-compartment sink	122.00 Fahrenheit	
Beans	Walk-in refrigerator	39.00 Fahrenheit	
Jerk chicken	Hot holding unit	145.00 Fahrenheit	Kitchen
Empanada	Hot holding unit	138.00 Fahrenheit	Cashier area
Mac n cheese	Walk-in refrigerator	40.00 Fahrenheit	
Cooked salmon	Service	150.00 Fahrenheit	Cooking temperature
Jerk sauce	Walk-in refrigerator	39.00 Fahrenheit	
Cooked goat	Steam table	148.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	200.00 PPM	

Overall Comments:

- Joint inspection conducted with G. Gonzalez.

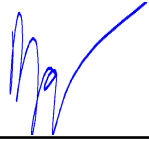
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **9/30/2026**. 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: Patricia J.
SM

Signed On: September 16, 2026