

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 FA0261543 - BACK A YARD CARIBBEAN GRILL		Site Address 1011 E CAPITOL EX, SAN JOSE, CA 95121		Inspection Date 02/17/2026		Placard Color & Score GREEN 83		
Program PR0383530 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name YARD BRAND CORP 3		Inspection Time 12:10 - 13:50			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By TEMESGEN KELETE				FSC RODOLFO VELAZQUEZ 10-1-26

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						
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		
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			S
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		
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: REPEAT VIOLATION:

FOUND CHICKEN AND SALMON AT 120F STORED IN THE UPRIGHT 2 DOOR WARMER. FOUND MACARONI AT 103F AT THE HOT HOLDING UNIT AND COLLARD GREENS AT 92F AT THE HOT HOLDING UNIT.. [CA] KEEP HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR ABOVE. REHEAT TO 165F WITHIN 2 HRS AND HOT HOLD AT 135F MINIMUM. PER OPERATOR; THE FOOD HAS BEEN IN THIS UNIT FOR LESS THAN AN HOUR.

Minor Violations

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

Inspector Observations: MISSING ONE FOOD HANDLER'S CARD FOR A FOOD EMPLOYEE. [CA] PROVIDE FOOD SAFETY CERTIFICATE AND FOOD HANDLER'S CARD.

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: REPEAT VIOLATION:

FOUND A TRAY WITH CHICKEN UNCOVERED IN THE WALK IN COOLER. [CA] COVER FOOD AFTER IT HAS COOLED.

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: REPEAT VIOLATION:

FOUND A COUPLE OF LARGE CONTAINERS FOR THE FLOUR AND RICE WITH BROKEN LIDS. [CA] REPLACE THE LIDS.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: REPEAT VIOLATION:

ONE LIGHT AT THE HOOD IS NOT WORKING. [CA] PROVIDE WORKING LIGHTS.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
TOFU	SERVICE REFRIGERATOR	35.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
COLLARD GREENS	HOT HOLDING UNIT	92.00 Fahrenheit	
OX TAIL	HOT HOLDING	147.00 Fahrenheit	
CORN	SERVICE REFRIGERATOR	34.00 Fahrenheit	
RICE	HOT HOLDING	150.00 Fahrenheit	
HAND WASH SINK	HAND WASH SINK	100.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	3.00 Fahrenheit	
PORK	WALK IN COOLER	35.00 Fahrenheit	
FISH	WALK IN COOLER	35.00 Fahrenheit	
CUT TOMATO	SERVICE REFRIGERATOR	38.00 Fahrenheit	
CHICKEN	HOT HOLDING UNIT	120.00 Fahrenheit	
SALMON	HOT HOLDING UNIT	120.00 Fahrenheit	
MACCARONI	HOT HOLDING	102.00 Fahrenheit	
CHICKEN	WALK IN COOLER	35.00 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 **3/3/2026**. 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: TEMESGEN KELETE
MANAGER
Signed On: February 17, 2026