

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 FA0209557 - BACK A YARD CARIBBEAN GRILL		Site Address 457 E SAN CARLOS ST, SAN JOSE, CA 95112	Inspection Date 06/27/2022
Program PR0302490 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name YARD BRAND CORP 2	Inspection Time 12:15 - 13:10
Inspected By GUILLERMO VAZQUEZ	Inspection Type LIMITED INSPECTION	Consent By ROBERT S.	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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: Facility is in the process of installing mounted soap/sanitizer at 3-compartment sink.

[CA] Install soap/sanitizer at 3-compartment sink before operations begin.

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: Employee lockers have not been installed yet. Per PIC, they will be installing lockers at front entrance of restroom.

[CA] Lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other possessions.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Floor tile next to cook line is damaged.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Ambient	Reach in	39.00 Fahrenheit	
Ambient	Prep table #2	39.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Warm water	Restroom	100.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Ambient	Prep table	39.00 Fahrenheit	
Ambient	Reach in 3-Door	39.00 Fahrenheit	
Hot water	Mop sink/3-Compartment	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: BACK A YARD CARIBBEAN GRILL

NEW OWNER: YARD BRAND CORP 2- ANNETTA SIMPSON

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP_10. An invoice for the permit fee in the amount of \$789 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

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The Environmental Health Permit will be effective: 7 / 1 / 22 - 6 / 30 / 23 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 6 / 27 / 22**

***Permit condition: NONE**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 7/11/2022. 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: Robert S.
MANAGER
Signed On: June 27, 2022