

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 08/22/2026
Program PR0303808 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name GRILL CONCEPTS INC	Inspection Time 11:00 - 12:20
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By CHEF JOCELYN	

Placard Color & Score

RED
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

Cited On: 08/22/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Facility lacks hot water throughout building.

[CA] An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.

Cited On: 08/22/2026

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

1. The floor sink at the salad prep area was backing up.

2. The floor sink by the two compartment warewash sink was also backing up.

[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.

Cited On: 08/22/2026

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:

- Live cockroaches of all life stages on the wall and floor by the two compartment warewash sink.

- Live cockroaches on a sticky trap behind an upright cooler next to the warewash sink.

- Two oothecae on the floor between service line equipment.

- Live cockroaches of all life stages throughout the service line areas.

- Dead cockroaches throughout the facility.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Anjani Sircar

4. Notification: The person in charge during inspection, Chef Jocelyn, has been informed that the facility must close immediately.

[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.

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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.

Minor Violations

Cited On: 08/22/2026

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

Inspector Observations:

Stainless steel edges under service line areas have gaps that are harboring live cockroaches.

[CA] Seal and repair gaps and holes in structure.

Measured Observations

Item	Location	Measurement	Comments
Water	Two Compartment Warewash Sink	94.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection after the facility was closed for an active vermin infestation.

Multiple pest control service reports were provided prior to this inspection. A completed and signed checklist for reopening after a vermin closure was also provided.

Facility was serviced by Pro Active Pest Control

Observations:

K23: Numerous live cockroaches of all life stages observed throughout facility. live bodies observed under the two compartment prep sink, along perimeter of kitchen, on walkways between service lines, and floors between cookline equipment across the two compartment sink.

K22: The floor sink at the salad prep area was backing up. The floor sink by the two compartment warewash sink was also backing up.

K21: Hot water measured at a maximum of 94F at the warewash sink.

Subsequent follow-up inspection shall be billed at \$282/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

Facility is to remain closed until authorized by this department.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/5/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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 22, 2026