

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0200163 - BACK A YARD CARIBBEAN GRILL		Site Address 1740 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 03/25/2026	
Program PR0301394 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name YARD BRAND CORP 4		Inspection Time 11:00 - 12:50
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By TONY	
FSC Antonio Gilberti 05/10/2029					

Placard Color & Score
GREEN
77

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						
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						N
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						N
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		
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: *REPEAT VIOLATION*

In the hot box, empanada measured at 123F, ribs measured at 119F, chicken wings measured at 129F - 131F, and fish measured at 130F. Chef stated food items were placed in the hot box approximately 20 minutes prior to measurement. Ambient temperature of top portion of hot box measured at 121F.

[CA]: Potentially Hazardous Food (PHFs) shall be cold held at 41F or below all times.

[COS]: PHFs were reheated in the oven to at least 165F.

note: Hot Box ambient temperature (top portion) increased to 145F. Ensure hot box is adequate for hot holding PHFs at 135F or above prior to using it. Allow time for unit to heat up. Bottom portion's ambient temp measured at 163F.

Minor Violations

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

Inspector Observations: *REPEAT VIOLATION*

Food handler training not provided during inspection.

[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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: Accumulation of grime on the interior surface of ice machine. No direct contamination observed.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: No warm and cold water provided at hand sink next to steam table. Nearby hand sink available.

Maximum water temperature at restroom hand sink measured at 76F.

[CA]: Provide warm (100F) and cold water at all hand sinks.

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*

Raw shell eggs stored directly above ready to eat food.

[CA]: Properly store raw shell eggs beneath and separate from ready to eat food.

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

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Inspector Observations: *Scoop handle in direct contact with rice in steam table.*

[CA]: *Ensure that scoops which are stored in food containers for portioning are always stored in a manner which prevents the handle of the scoop from coming into direct contact with food (for ex: handles facing up).*

REPEAT VIOLATION *Utensils stored in stagnant water.*

[CA]: *Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.*

REPEAT VIOLATION *Pressurized cylinders not secured to a rigid structure.*

[CA]: *Pressurized cylinders shall always be stored properly/secured to a rigid structur*

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: *Back entry door propped open throughout inspection. Per employees, door is maintained open because it gets too hot in the kitchen.*

[CA]: *Facility shall be fully enclosed.*

Performance-Based Inspection Questions

Needs Improvement - Proper reheating procedures for hot holding.
Needs Improvement - Compliance with variance/ROP/HACCP Plan.

Measured Observations

Item	Location	Measurement	Comments
pudding	1 door reach in	38.00 Fahrenheit	
Quat sanitizer	3 comp sink sanitizer dispenser	200.00 PPM	
vegetable soup	stove top	171.00 Fahrenheit	reheating for hot holding
raw fish	walk in cooler	40.00 Fahrenheit	
rice	steam table	149.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	hand sink back	100.00 Fahrenheit	
chicken	prep line cooler	41.00 Fahrenheit	
water	2 comp prep sink	120.00 Fahrenheit	
plantain	steam table	155.00 Fahrenheit	
chicken	hot box bottom	150.00 Fahrenheit	
chicken	walk in cooler	41.00 Fahrenheit	
cut tomatoes	prep line cooler	41.00 Fahrenheit	

Overall Comments:

Notes:

-facility is marking/par-cooking chicken and cooling it down. Chef stated marking occurs for no more than 10 minutes then chicken is placed in the walk in cooler to cool down. Specialist observed marked chicken from yesterday at 41F in the walk in cooler. No active marking/par-cooking observed. Obtain a variance from the Department of Public Health for par-cooking chicken or cease par-cooking process.

-All areas of a FOOD FACILITY shall have sufficient ventilation to facilitate proper FOOD storage and to provide a reasonable condition of comfort for each EMPLOYEE, consistent with the job performed by the EMPLOYEE. Assess ventilation as needed.

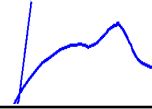
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **4/8/2026**. 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.

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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: Antonio Gilberti
Manager

Signed On: March 25, 2026