

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 FA0282787 - ALEXANDER'S STEAKHOUSE		Site Address 19379 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 03/13/2021	
Program PR0424156 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name ALEXANDER'S STEAKHOUSE		Inspection Time 10:15 - 10:40
Inspected By PETER ESTES	Inspection Type FOLLOW-UP INSPECTION		Consent By RADIM VLCEK		

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 03/12/2021

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 03/13/2021

Cited On: 03/12/2021

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 03/13/2021

Cited On: 03/12/2021

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Compliance of this violation has been verified on: 03/13/2021

Cited On: 03/12/2021

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: 03/13/2021

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	3 compartment	130.00 Fahrenheit	
hot water	hand sinks	100.00 Fahrenheit	

Overall Comments:

This is a follow-up inspection for inspection dated 3/12/2021.

Hot water heater has been replaced. Hot water measured at 130F at 3 compartment sink and 100F at hand sinks.

Facility is okay to re-open.

Major and minor violations have been corrected.

Meat that was reduced oxygen packaged has been VC&D. No HACCP Plan is available. Packages not date and time marked. Submit SOP to DEH if planning to ROP food for 48 hours.

A \$438.00 charge will be invoiced for the overtime inspection.

Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.

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FACILITY RE-OPENED / PERMIT REINSTATED

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 **3/27/2021**. 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: Radim Vlcek
Manager

Signed On: March 13, 2021