

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 FA0285544 - FLEMING'S PRIME STEAKHOUSE + WINE BAR		Site Address 2762 AUGUSTINE DR 110, SANTA CLARA, CA 95051		Inspection Date 07/27/2026		Placard Color & Score YELLOW 67		
Program PR0428102 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name OSI FLEMINGS LLC		Inspection Time 13:40 - 16:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JAKE ALMENDAREZ				FSC Kaydin Obee 06/14/2031

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		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		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	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	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	X	
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		
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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Program PR0428102 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name OSI FLEMINGS LLC	Inspection Time 13:40 - 16:00
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *Employee observed to handle garbage bin and then shuck oysters prior to washing hands or changing gloves. [CA] After touching contaminated surfaces, wash hands with soap and water for at least 20 seconds prior to handling food. [COS] Employee washed hands with soap and changed gloves.*

Follow-up By 08/03/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Blue cheese butter observed to be in ice bath where ice did not contact bottom of container of butter. Blue cheese butter measured to be 61F. [CA] Keep PHFs at 41F and below for cold holding. When using ice baths, ensure bath has sufficient ice and water to submerge sides of PHF containers. [COS] Blue cheese was VC&D. Ice bath was set up such that ice water level submerged sides of PHF containers. Blue cheese butter measured to be 41F*

Follow-up By 08/03/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *French fries measured to be 55F. Per operator french fries are kept on by fryer at room temperature for 2 hours at a time and then discarded and that there is a label. No label observed on container of fries. [CA] When using TPHC (Time as public health control) to maintain food safety, ensure PHFs are time tracked. [COS] Label was retroactively added to fries.*

Follow-up By 08/03/2026

Minor Violations

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

Inspector Observations: *Handwash sink in the middle of back prep area observed to have water valves turned off. Other handwash sinks were available for use in kitchen prep area. [CA] Provide hot and cold running water for handwash sink at all times. [COS] Employee turned on water valves under the sink.*

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: *Poke tuna (raw tuna) observed to be stored above cut lettuce inside prep cooler drawers by cookline. [CA] Store raw meats under ready to eat foods and produce. [COS] Poke was moved to bottom drawer to prevent cross contamination*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Shelves where racks of glasses were kept observed to have food debris. [CA] Keep shelves clean*

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

Inspector Observations: *Ice paddle observed to stored with food contact surface on top of ice machine. Top of ice machine observed to accumulated dust and debris. [CA] Store utensils and with food contact surfaces on and in clean containers/surfaces to prevent contamination. [COS] Ice paddle was taken to 3-comp sink to clean and sanitize. Top of ice machine was wiped down and clean prior to returning utensil.*

Performance-Based Inspection Questions

N/A

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Program PR0428102 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name OSI FLEMINGS LLC	Inspection Time 13:40 - 16:00

Measured Observations

Item	Location	Measurement	Comments
Cheese	Right most cookline prep cooler	40.00 Fahrenheit	
Cooked pasta	Walk in cooler	49.00 Fahrenheit	Per label, pasta cooked about 2-3 hours prior
Lactic Acid	3-comp sink	400.00 Fahrenheit	
Mashed potatoes	Steam table	176.00 Fahrenheit	
Par cooked french fries	On shelf my under counter warmer	55.00 Fahrenheit	
Cream sauce	Steam table	151.00 Fahrenheit	
Cooked shrimp	2 door upright by oyster area	40.00 Fahrenheit	
Raw beef	Walk in cooler	40.00 Fahrenheit	
cooked mushrooms	Left most cookline prep cooler	40.00 Fahrenheit	
Heavy cream	2 door upright by oyster area	39.00 Fahrenheit	
Rinse cycle	Back upright dishwasher	160.00 Fahrenheit	
Cream cheese frosting	2 door under the counter by oyster area	36.00 Fahrenheit	
Caesar dressing (house made)	Right most cookline prep cooler	40.00 Fahrenheit	
Raw octopus	Walk in cooler	37.00 Fahrenheit	
Raw steak	Drawer under grill	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Mashed potatoes	Under the counter warmer	136.00 Fahrenheit	
Rinse cycle	Bar dishwasher	160.00 Fahrenheit	
Chicken	Drawer under grill	39.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Mac N cheese	Walk in cooler	38.00 Fahrenheit	
Cooked onion dip	Walk in cooler	40.00 Fahrenheit	
Cooked ragu	Walk in cooler	59.00 Fahrenheit	Per label food was cooked about 1.5 hr.
Blue cheese butter	Ice bath	61.00 Fahrenheit	
Gravy	Under the counter warmer	151.00 Fahrenheit	
Oysters	Ice in seafood area prep sink	38.00 Fahrenheit	
Lactic Acid	Sanitizer bucket	400.00 Fahrenheit	

Overall Comments:

NOTE: Joint inspection with Shannon Robinson and Crystal Grippin.

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 **8/10/2026**. 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: Jake Almdarez
General Manager

Signed On: July 27, 2026