

# 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

<b>Facility</b> FA0273685 - FLEMING'S PRIME STEAKHOUSE & WINE BAR #		<b>Site Address</b> 180 EL CAMINO REAL O-02, PALO ALTO, CA 94304		<b>Inspection Date</b> 11/07/2024	
<b>Program</b> PR0413821 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			<b>Owner Name</b> OSI FLEMINGS LLC		<b>Inspection Time</b> 16:15 - 17:45
<b>Inspected By</b> ALELI CRUTCHFIELD	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> CYRUS	<b>FSC</b> Cyrus Khayat 5/2/2029		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>86</b>

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				
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						
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						
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		
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		
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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<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> Placard properly displayed/posted		

## Comments and Observations

### Major Violations

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

**Inspector Observations: Observed a fruit fly in a bottle of rum. [CA] Food/beverages shall be free of adulteration. [COS] See VC&D Form.**

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Cases of glasses noted in front of hand sink in dish room. [CA] Keep hand sink accessible at all times.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Measured various gravies on steam table between 128F-130F. [CA] Maintain potentially hazardous food 135F and above. Reheat gravies to 165F. [COS]**

**Measured cooked bacon/prosciutto (salad toppings) on counter at 65F. [CA] Maintain potentially hazardous food 41F and below or 135F and above. [COS] Container time marked.**

**Note-If you want to use time as a public health control, provide procedures, and time mark food shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.**

### Performance-Based Inspection Questions

N/A

### Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
scallop	freezer	7.00 Fahrenheit	
ambient	bar units	40.00 Fahrenheit	
ice cream, desserts	freezer	10.00 Fahrenheit	
ambient	walk in- sauces/produce	39.00 Fahrenheit	
steak	drawer unit	41.00 Fahrenheit	
ambient	walk in -proteins	41.00 Fahrenheit	
sink/sanitizer	3 comp sink dispenser	700.00 PPM	
cream of spinach	walk in sauce/produce	37.00 Fahrenheit	
gravies	steam table	130.00 Fahrenheit	reheated, re-temped at 168F
utensil temperature- thermolabel	high temp dishwasher	160.00 Fahrenheit	
steak	walk in proteins	41.00 Fahrenheit	
water	3 compartment sink	120.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
eggs	walk in	40.00 Fahrenheit	
sliced tomatoes	top insert prep unit	38.00 Fahrenheit	

### Overall Comments:

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 **11/21/2024**. 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



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**Received By:** Cyrus Khayat  
Operating Partner

**Signed On:** November 07, 2024