

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 FA0210736 - FLAMES COFFEE SHOP | Site Address 7170 SANTA TERESA BL, SAN JOSE, CA 95139 | Inspection Date 03/13/2025 |
| Program PR0306993 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name HAYWARD FOOD, INC | Inspection Time 12:00 - 12:45 |
| Inspected By GINA STIEHR | Inspection Type FOLLOW-UP INSPECTION | Consent By MANUEL LOPEZ |

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/11/2025

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

Compliance of this violation has been verified on: 03/13/2025

Cited On: 03/13/2025

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

Inspector Observations: Observed a potentially hazardous food (sliced tomatoes) located at the cold line next to the kitchen entrance that measured at 54F. According to PIC, staff put the tomatoes in the unit at 11am. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Repair, adjust or replace unit if necessary. Facility may consider using time control (4 hours maximum and then discard). [SA] PIC time-marked the tomatoes and will discard at 3pm.

Minor Violations

N/A

Measured Observations

| Item | Location | Measurement | Comments |
|----------------|---------------------------------|-------------------|----------|
| liquid egg | ice bath | 41.00 Fahrenheit | |
| ham | food prep cold hold | 43.00 Fahrenheit | |
| cheese | food prep cold hold | 42.00 Fahrenheit | |
| tomatoes | cold line next to kitchen entry | 54.00 Fahrenheit | |
| sour cream | food prep cold hold | 39.00 Fahrenheit | |
| hot water | handwash sink | 100.00 Fahrenheit | |
| whipped butter | lowboy refrigerator | 39.00 Fahrenheit | |
| gravy | hot hold | 144.00 Fahrenheit | |
| corn beef | food prep cold hold | 43.00 Fahrenheit | 43F-44F |

Overall Comments:

Follow-up inspection for violations incurred during routine inspection. Reheating and temperature violations have been corrected except for the tomatoes at the cold line (measured at 54F). PIC stated he will time-control the tomatoes today and until a technician can come out to repair the unit.

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 **3/27/2025**. 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 |

MLS

Received By: Manuel Lopez
Manager

Signed On: March 13, 2025