

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 08/22/2025
Program PR0306993 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name HAYWARD FOOD, INC	Inspection Time 10:00 - 11:15
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By MAUNEL PACHECO	

Placard Color & Score GREEN N/A
--

Comments and Observations

Major Violations

Cited On: 08/19/2025

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

This violation found not in compliance on 08/22/2025. See details below.

Cited On: 08/22/2025

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

Inspector Observations: Observed potentially hazardous foods that measured in the temperature danger zone located in the food prep cold hold units, drawer coolers and walk-in cooler (see "Measured Observations"). Per PIC, the facility had some recent deliveries in which the cooler door may have been propped open too long. PIC also stated the the units were reloaded with food approx 1 hour prior. Observed some sliced cheese in a container to be double stacked in the food prep unit. Also, an employee stated that he cuts melon and puts it directly into the food prep cold hold unit. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Repair, adjust or replace unit(s) if necessary. Discontinue double stacking PHFs; keep food below the chill line. Discontinue putting foods that measure above 41F directly into food prep unit; cool to 41F in walk-in cooler before putting into food prep cold hold unit. [SA] PIC will have the compromised PHFs in the food prep cold hold units and in the drawer coolers time marked for 4 hours total and will discard at the end of the 4 hour mark. PIC will add buckets of ice into walk-in cooler to rapidly bring temperature down; refrigerator repair person was on site and began repairs/adjustments during time of inspection.

Follow-up By 08/26/2025

Cited On: 08/19/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 08/22/2025

Minor Violations

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
sliced cheese	food prep cold hold	52.00 Fahrenheit	
ambient temp	walk-in cooler	44.00 Fahrenheit	
beans	steam table	135.00 Fahrenheit	
diced tomatoes	food prep cold hold	41.00 Fahrenheit	
cut melon	food prep cold hold	47.00 Fahrenheit	
ham	food prep cold hold	41.00 Fahrenheit	
chicken	walk-in cooler	44.00 Fahrenheit	
ham	drawer cooler	46.00 Fahrenheit	
black beans	drawer cooler	47.00 Fahrenheit	
ham	walk-in cooler	43.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
ground beef	walk-in cooler	45.00 Fahrenheit	
sliced tomatoes	food prep cold hold	41.00 Fahrenheit	

Overall Comments:

Facility is subject to a charged follow-up inspection to verify major #7 has been corrected.

OFFICIAL INSPECTION REPORT

Facility FA0210736 - FLAMES COFFEE SHOP	Site Address 7170 SANTA TERESA BL, SAN JOSE, CA 95139	Inspection Date 08/22/2025
Program PR0306993 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HAYWARD FOOD, INC	Inspection Time 10:00 - 11:15

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 **9/5/2025**. 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.

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

1425

Received By: Manuel Pacheco
Manager
Signed On: August 22, 2025