

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 06/10/2026	
Program PR0306993 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HAYWARD FOOD, INC		Inspection Time 15:30 - 17:00
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION	Consent By MANUEL LOPEZ	FSC Manuel Lopez 08/02/2026		

Placard Color & Score
RED
80

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						S
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						S
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
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						S
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		X
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		X
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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K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: No soap at kitchen handwash station. [CA] Keep handwash stations stocked with soap and paper towels at all times. [COS] PIC refilled soap dispenser during time of inspection.

Follow-up By
06/12/2026

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 walk-in coolers, food prep cold hold units, reach-in coolers, cold tops and drawer coolers (see measured observations). [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Repair, adjust or replace units if necessary. [COS] PIC voluntarily discarded all compromised PHFs.

Follow-up By
06/12/2026

Minor Violations

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Light above deep fryer is not working. [CA] Repair or replace light.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed personal belongings stored on food prep surface (speaker, phone, open drinks). [CA] Keep personal belongings separate and away from food prep surfaces.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw shell eggs	reach-in	47.00 Fahrenheit	
milk	middle walk-in	43.00 Fahrenheit	
gravy	steam table	160.00 Fahrenheit	
whipped butter	under cold top	59.00 Fahrenheit	
ham	drawer cooler	46.00 Fahrenheit	
mashed potatoes	on drainboard of prep sink	121.00 Fahrenheit	cooling
linguica	food prep cold hold	52.00 Fahrenheit	
sliced tomatoes	cold top	70.00 Fahrenheit	
raw pork	walk-in by cookline	46.00 Fahrenheit	
cheese cake	display cooler	43.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
tomatoes	food prep cold hold	52.00 Fahrenheit	
melon	food prep cold hold	46.00 Fahrenheit	
sliced tomatoes	food prep cold hold	46.00 Fahrenheit	
feta	drawer cooler	45.00 Fahrenheit	
chlorine	mechanical warewash	50.00 PPM	
sliced cheese	food prep cold hold	64.00 Fahrenheit	
cottage cheese	drawer cooler	44.00 Fahrenheit	
quat	3 comp	200.00 PPM	
raw beef patty	walk-in by cookline	46.00 Fahrenheit	
grilled onion	drawer cooler	51.00 Fahrenheit	
cut potatoes	reach-in	56.00 Fahrenheit	
mozzarella sticks	lowboy freezer	17.00 Fahrenheit	
sour cream	ice bath	43.00 Fahrenheit	43F-47F
turkey	walk-in by cookline	47.00 Fahrenheit	
chorizo	food prep cold hold	48.00 Fahrenheit	
tuna	drawer cooler	48.00 Fahrenheit	
fish	walk-in cooler (by back door)	35.00 Fahrenheit	
cream	reach-in	51.00 Fahrenheit	
baked potato	on top of oven	142.00 Fahrenheit	
cheese	middle walk-in	43.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
milk	reach-in	51.00 Fahrenheit	
beans	middle walk-in	43.00 Fahrenheit	
cooked bell pepper	food prep surface	86.00 Fahrenheit	

Overall Comments:

CLOSURE / PERMIT SUSPENSION NOTICE

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 **6/24/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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

M25

Received By: Manuel Lopez
Manager

Signed On: June 10, 2026