

# 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><br>FA0254528 - THE SEA BY ALEXANDER'S STEAKHOUSE                |                                                | <b>Site Address</b><br>4269 EL CAMINO REAL, PALO ALTO, CA 943064905 | <b>Inspection Date</b><br>12/11/2025    |
| <b>Program</b><br>PR0371290 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 |                                                | <b>Owner Name</b><br>ALEXANDER'S STEAKHOUSE                         | <b>Inspection Time</b><br>17:10 - 18:25 |
| <b>Inspected By</b><br>ALEXANDER ALFARO                                         | <b>Inspection Type</b><br>FOLLOW-UP INSPECTION | <b>Consent By</b><br>CHEF YU MIN LIN                                |                                         |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 12/04/2025

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

**Compliance of this violation has been verified on: 12/11/2025**

Cited On: 12/04/2025

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

**Compliance of this violation has been verified on: 12/11/2025**

Cited On: 12/04/2025

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

**Compliance of this violation has been verified on: 12/11/2025**

#### Minor Violations

Cited On: 12/04/2025

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

**Compliance of this violation has been verified on: 12/11/2025**

Cited On: 12/04/2025

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Compliance of this violation has been verified on: 12/11/2025**

#### Measured Observations

| Item          | Location                | Measurement       | Comments |
|---------------|-------------------------|-------------------|----------|
| Water         | Handwash Sink - Kitchen | 120.00 Fahrenheit |          |
| Water         | Three Compartment Sink  | 120.00 Fahrenheit |          |
| Scallops      | Final Cook              | 147.00 Fahrenheit |          |
| Chicken Stock | Range Burner            | 170.00 Fahrenheit |          |
| Octopus       | Range Burner            | 174.00 Fahrenheit |          |

#### Overall Comments:

*This is the first follow up inspection to verify compliance with violations noted during the routine inspection.*

#### Observations:

**K07: Chicken stock on the range measured at 170F. Items being hot held were in direct contact with burners.**

**K10: Octopus on the range measured at 174F. Cooking staff were asked to cook a protein. Scallops were cooked to at least 145F.**

**K18: No Reduced Oxygen Packaged foods that were packaged in house were observed. Only products obtained in a ROP state from approved sources were observed (beef tendons, fish, etc)**

**K19: A consumer advisory and disclosure were added for all items that are served raw or undercooked.**

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|                                                                          |                                                              |                                  |
|--------------------------------------------------------------------------|--------------------------------------------------------------|----------------------------------|
| Facility<br>FA0254528 - THE SEA BY ALEXANDER'S STEAKHOUSE                | Site Address<br>4269 EL CAMINO REAL, PALO ALTO, CA 943064905 | Inspection Date<br>12/11/2025    |
| Program<br>PR0371290 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | Owner Name<br>ALEXANDER'S STEAKHOUSE, INC                    | Inspection Time<br>17:10 - 18:25 |

**K41: The leak at the three compartment sink was repaired.**

**Continue to correct any and all pending violations.**

**Note: Upon arrival, Tim informed inspector of a plumbing issue in the guest restroom. The male guest restroom was observed to be flooded and the women's restroom to be actively worked on after changing the water heater. Per Tim, guests were being guided to the neighboring facility's restrooms (Dinah's Hotel). Facility staff restrooms were unaffected and functioning normally. Men's restroom was cleaned prior to inspection ending. No back up or sewage overflow was observed. Per Tim, a water valve for a urinal was left open and unattended causing the overflow. Water was clear with no associated odor.**

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 **12/25/2025**. 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 |



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**Received By:** Tim Halsted  
General Manager

**Signed On:** December 11, 2025