## **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 02/06/2024	Placard Color & Score
Program PR0306993 - FOOD PREP / F0	DOD SVC OP 6-25 EMPLOYEES RC	3 - FP14	Owner Name HAYWARD FOOD, INC	Inspection Time 10:15 - 11:15	YELLOW
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By MANUEL LOPEZ			N/A

## **Comments and Observations**

### **Major Violations**

Cited On: 01/31/2024

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 02/06/2024

### Cited On: 01/31/2024

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

Compliance of this violation has been verified on: 02/06/2024

#### Cited On: 01/31/2024

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

This violation found not in compliance on 02/06/2024. See details below.

#### Cited On: 02/06/2024

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

Inspector Observations: Observed potentially hazardous food that measured in the temperature danger zone located in an ice bath next to the coffee machine and in the back across from the cookline. [CA] Ensure PHFs are properly temperature controlled or time controlled. [SA] PIC will time mark the butter and discard at the end of the 4 hour mark

Cited On: 02/06/2024

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed one clogged floor drain in the chemical and paper/plastic storage. Dark wastewater covering most of the flooring in that room. Plumber was actively snaking the floor drain to clear it. [CA] Ensure floor drain is unclogged and working properly. Thoroughly clean and sanitize floor once the drain is unclogged. Facility may continue to operate provided the back up wastewater does not extend beyond the room and employees do not need to access the room. [SA] PIC will ensure plumber unclogs the floor drain and will clean/sanitize the flooring in the storage room.

.....

Follow-up By 02/07/2024

Follow-up By 02/07/2024

## Minor Violations

N/A

#### **Measured Observations**

ltem	Location	Measurement	Comments
beans	steam table	139.00 Fahrenheit	
hot water	3 comp sin	120.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
ham	food prep cold hold	41.00 Fahrenheit	
whipped butter	ice bath	58.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

### **Overall Comments:**

Follow-up inspection; most major and minor violations have been corrected. Charged follow-up inspection needed for clogged floor drain and food temperature violation.

# **OFFICIAL INSPECTION REPORT**

Facility	Site Address	Inspection Date
FA0210736 - FLAMES COFFEE SHOP	7170 SANTA TERESA BL, SAN JOSE, CA 95139	02/06/2024
Program	3 - FP14 Owner Name	Inspection Time
PR0306993 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC	HAYWARD FOOD, INC	10:15 - 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 <u>2/20/2024</u>. 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



Received By: Hassan Azad

Signed On:

Owner February 06, 2024