

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 FA0262297 - FLAMES EATERY & BAR		Site Address 88 S 4TH ST 150, SAN JOSE, CA 95112		Inspection Date 11/14/2019	
Program PR0384702 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name 4TH STREET FOOD INC		Inspection Time 15:15 - 16:45
Inspected By ANJANI SIRCAR	Inspection Type ROUTINE INSPECTION		Consent By JOEL CASTRO	FSC Hassaan Azad 8/17/20	

Placard Color & Score
GREEN
78

RISK FACTORS AND INTERVENTIO	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						
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						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures			X				
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		X			
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 PRACTICE	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		X
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		X
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		X
K39 Thermometers provided, accurate		X
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		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Plastic guard of the ice machine was observed have excessive accumulation of mold like pink residue. [CA] The food-contact surfaces of equipment and utensils shall be kept free of encrusted grease deposits and other soil accumulations. [COS] PIC cleaned and sanitized.

Follow-up By
11/18/2019

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Tomatoes and cheese in the open top cold holding unit in the front prep area across the cook line measured between 44F and 47F. As per PIC it was placed in there an hour ago. [CA] PHFs shall be held at 41°F or below or at 135°F or above.

Follow-up By
11/18/2019

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed evidence of fruit flies in the front bar area. [CA] Keep facility free from flies.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw pork was stored directly over raw salmon. [CA] All food shall be separated and protected from cross-contamination.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Open top cold holding unit was observed to be in disrepair. Ambient air measured at 47F. [CA]

Follow-up By
11/18/2019

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

Inspector Observations: Light bulb and light shield in the ware wash area was observed to be in disrepair. [CA] Repair light bulb and shield.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Lacking thermometer in cold holding units. [CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Cheese	Cold holding insert - open top unit	44.00 Fahrenheit	
Soup	Hot holding	161.00 Fahrenheit	
Pork	Walk in refrigerator	36.00 Fahrenheit	
Ham	Pull out refrigerator	38.00 Fahrenheit	
Shrimp	Walk in refrigerator	36.00 Fahrenheit	
Ambient air	Open top unit	47.00 Fahrenheit	
Hot Water	Ware wash sink - bar	121.00 Fahrenheit	
Hot Water	Prep sink	123.00 Fahrenheit	
Hot Water	Hand wash sink	100.00 Fahrenheit	
Hot Water	Ware wash sink	134.00 Fahrenheit	
Chlorine	Mechanical ware wash	50.00 PPM	
Chicken	Pull out refrigerator	37.00 Fahrenheit	
Tomato	Cold holding insert - open top unit	47.00 Fahrenheit	
Meat ball	Hot holding	159.00 Fahrenheit	
Hot Water	Restroom	100.00 Fahrenheit	
Rice	Hot holding	141.00 Fahrenheit	
Meat	Walk in refrigerator	37.00 Fahrenheit	

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Overall Comments:

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 **11/28/2019**. 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: Joel Castro
PIC
Signed On: November 14, 2019