

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 FA0282787 - ALEXANDER'S STEAKHOUSE - PATISSERIE | | Site Address 19379 STEVENS CREEK BL, CUPERTINO, CA 95014 | Inspection Date 03/13/2021 |
| Program PR0424157 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 | | Owner Name ALEXANDER'S STEAKHOUSE | Inspection Time 10:45 - 11:00 |
| Inspected By PETER ESTES | Inspection Type FOLLOW-UP INSPECTION | Consent By RADIM VLCEK | |

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| Placard Color & Score GREEN N/A |
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Comments and Observations

Major Violations

Cited On: 03/12/2021

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 03/13/2021

Minor Violations

N/A

Measured Observations

| Item | Location | Measurement | Comments |
|-----------|---------------|-------------------|----------|
| hot water | 3 compartment | 130.00 Fahrenheit | |
| hot water | hand sink | 100.00 Fahrenheit | |

Overall Comments:

This is a re-inspection for inspection dated 3/12/2021

Hot water heater replaced. Hot water measured at 130F at 3 compartment sink and 100F at hand sinks.

Facility is okay to re-open.

All violations have been corrected.

Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **3/27/2021**. 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: Radim Vlcek
 Manager
Signed On: March 13, 2021