

# 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> FA0254528 - THE SEA BY ALEXANDER'S STEAKHOUSE		<b>Site Address</b> 4269 EL CAMINO REAL, PALO ALTO, CA 943064905		<b>Inspection Date</b> 02/17/2024		<b>Placard Color &amp; Score</b> <div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>87</b> </div>		
<b>Program</b> PR0371290 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			<b>Owner Name</b> ALEXANDER'S STEAKHOUSE		<b>Inspection Time</b> 17:30 - 19:45			
<b>Inspected By</b> RAYMOND CHUNG		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> WILLIAM TOWNSEND				<b>FSC</b> Craig Cerbasi 11/09/2027

  

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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			X	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			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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility	FA0254528 - THE SEA BY ALEXANDER'S STEAKHOUSE	Site Address	4269 EL CAMINO REAL, PALO ALTO, CA 943064905	Inspection Date	02/17/2024
Program	PR0371290 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name	ALEXANDER'S STEAKHOUSE, INC	Inspection Time	17:30 - 19:45
K48	Plan review				
K49	Permits available				
K58	Placard properly displayed/posted				

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

#### Inspector Observations:

**1. Chicken stock on the stove at the cook line measured 130F. Stove was turned off. [corrective action] Maintain hot potentially hazardous foods at 135F or above. [correction] Stove was turned back on.**

**2. Fried rice in the refrigerated drawer in the back kitchen measured 45F. [corrective action] Maintain cold potentially hazardous food items at 41F or below. [correction] Fried rice was transferred to a sheet pan and placed in the walk-in cooler.**

K14 - 3 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:

**Quat sanitizer from the dispenser at the 3-compartment sink measured 100 ppm. [corrective action] Repair or adjust the dispenser so that sanitizer is dispensed at 200 ppm. [suitable alternative] Use the sanitizer dispenser at the mop sink until the one at the 3-compartment sink is repaired.**

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

#### Inspector Observations:

**"Seared scallops" and "bluefin tuna tataki" were not marked as items that are served raw or undercooked. [corrective action] Place an asterisk next to these items.**

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

#### Inspector Observations:

**Observed water leaking under the 3-compartment sink at the bar. [corrective action] Repair the leak.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

#### Inspector Observations:

**Observed an opening in the wall under the kitchen 3-compartment sink. [corrective action] Repair the wall**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

# OFFICIAL INSPECTION REPORT

Facility FA0254528 - THE SEA BY ALEXANDER'S STEAKHOUSE	Site Address 4269 EL CAMINO REAL, PALO ALTO, CA 943064905	Inspection Date 02/17/2024
Program PR0371290 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name ALEXANDER'S STEAKHOUSE, INC	Inspection Time 17:30 - 19:45

## Measured Observations

Item	Location	Measurement	Comments
lobster	cold drawer (cook line)	38.00 Fahrenheit	
shrimp	8-drawer refrigerator	31.00 Fahrenheit	
hot water	3-compartment sink (bar)	120.00 Fahrenheit	
fried rice	walk-in cooler (prepared items/dairy/produce)	39.00 Fahrenheit	
fried eggs	cold drawer (cook line)	41.00 Fahrenheit	
lobster	cold drawer (back kitchen)	38.00 Fahrenheit	
fried rice	cold drawer (back kitchen)	45.00 Fahrenheit	Fried rice is from same batch as the ones in the walk-in cooler downstairs
chicken stock	stove top	130.00 Fahrenheit	
octopus	cold drawer (cook line)	38.00 Fahrenheit	
cooked pasta	cold drawer (cook line)	41.00 Fahrenheit	
scallop	cold drawer (salad area)	38.00 Fahrenheit	
chicken stock	walk-in cooler (prepared items/dairy/produce)	40.00 Fahrenheit	
chlorine sanitizer	dishwasher (kitchen)	50.00 PPM	
oyster	cold drawer (salad area)	38.00 Fahrenheit	
hot water	3-compartment sink (kitchen)	124.00 Fahrenheit	
quat sanitizer	from dispenser at 3-compartment sink	100.00 PPM	
chlorine sanitizer	dishwasher (bar)	50.00 PPM	
hamachi	8-drawer refrigerator	45.00 Fahrenheit	just prepared
hot water	prep sink (kitchen)	138.00 Fahrenheit	
wagyu	walk-in cooler (meat/seafood)	34.00 Fahrenheit	
quat sanitizer	from dispenser at mop sink	200.00 PPM	

## Overall Comments:

**Submit requested paperwork regarding water heater replacement. Call for inspection to finalize project.**

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 **3/2/2024**. 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: William Townsend  
Manager  
Signed On: February 17, 2024