

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 FA0206392 - THREE FLAMES RESTAURANT		Site Address 1547 MERIDIAN AV B, SAN JOSE, CA 95126		Inspection Date 02/27/2025		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 75 </div>		
Program PR0300772 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JLS RESTAURANT INC		Inspection Time 12:00 - 13:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By ANNIE				FSC Arnulfo Garcia 7/25/29

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						
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	X			N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures	X						S
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			N
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	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		
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		X
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *Lack of soap and single-use paper towels for handwash sink inside the employee men's restroom. Lack of single-use paper towels for handwash sink inside employee women's restroom. [CA] All handwash sinks shall be able to provide warm water, soap, and single-use paper towels for employees to properly wash hands when required.*

[COS] Employee refilled dispensers for soap and paper towels at both handwash sinks.

Follow-up By
03/04/2025

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: *1) Chlorine sanitizer for the dishwasher was measured at 0 ppm. Container of sanitizer connected to the dishwasher was observed to be empty. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM.*

[COS] Employee changed out the empty container and chlorine sanitizer was measured at 100 ppm.

Follow-up By
03/04/2025

2) Food debris observed accumulated inside the meat slicer that is not in active use. [CA] Food contact equipment shall be properly cleaned and sanitized after use.

[COS] Employee cleaned and sanitized the equipment

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee handling raw meat with bare hands and then washed hands without the use of soap. [CA] Employees shall properly wash hands using warm water, soap, and single-use paper towels.*

[COS] Employee was stopped and asked to properly wash hands with the use of soap.

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: *Inside the walk-in cooler, raw meats are stored above ready-to-eat foods (Sauces) [CA] Store raw food items separate or below ready-to-eat foods to prevent cross contamination.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Wiping towels observed used, reused, and stored on the prep tables along the cook line.*

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: *Equipment drain lines extends into the floor sink at the bar. [CA] Provide a minimum 1 inch air gap between the end of equipment drain lines and the rim of the floor sink to protect equipment from back flow contamination.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Sour cream	Reach-in cooler	38.00 Fahrenheit	
Raw steak	Drawer cooler at cook line	40.00 Fahrenheit	
Raw steak	Walk-in cooler nearest cook line	39.00 Fahrenheit	
Potato salad	Walk-in cooler in back prep area	41.00 Fahrenheit	
Cooked eggs	Cook top	141.00 Fahrenheit	
Quat sanitizer	Three compartment sink - bar	200.00 PPM	
Mashed potatoes	Hot holding unit	140.00 Fahrenheit	
Raw beef patty	Drawer cooler at cook line	40.00 Fahrenheit	
Calamari	Upright reach-in cooler	37.00 Fahrenheit	
Pasta sauce	cook top	158.00 Fahrenheit	
Cheese	Walk-in cooler in back prep area	41.00 Fahrenheit	
Raw shell eggs	Walk-in cooler nearest cook line	40.00 Fahrenheit	
Raw shell eggs	Walk-in cooler in back prep area	41.00 Fahrenheit	
Raw salmon	Walk-in cooler nearest cook line	37.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw chicken	Walk-in cooler nearest cook line	39.00 Fahrenheit	
heavy cream	Upright reach-in cooler	40.00 Fahrenheit	
Cut tomatoes	Food prep unit insert	46.00 Fahrenheit	Per employee, prepped within the hour
Cheese	Drawer cooler at cook line	41.00 Fahrenheit	
Chicken wings	Drawer cooler at cook line	40.00 Fahrenheit	
Soup	Hot holding	139.00 Fahrenheit	
Chlorine santiizer	Dishwasher	0.00 PPM	Measured at 100 ppm after COS
Hot water	Three compartment sink	120.00 Fahrenheit	

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 **3/13/2025**. 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



Received By: Jose Garcia
Owner
Signed On: February 27, 2025