

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 FA0272821 - FLAMING OX		Site Address 1085 E BROKAW RD 40, SAN JOSE, CA 95131		Inspection Date 03/18/2025	
Program PR0412590 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name FLAMING OX LLC		Inspection Time 11:20 - 12:50
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION		Consent By BONNIE	FSC ERIC CHUNG 08/27/2027	

Placard Color & Score
GREEN
81

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						S
K06 Adequate handwash facilities supplied, accessible			X				
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				
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		
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

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

Inspector Observations: Next to the cookline: measured internal temperature of cooked bok choy to be 80F. PIC stated bok choy had been held since 11am today (approximately 30 minutes prior).

[CA] Keep potentially hazardous foods at 41F and below or 135F and above.

[SA] Bok choy was time-marked to be used or discarded before the 4-hour mark.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: In the frontmost food prep area: observed a garbage bin was placed directly in front of the handwash sink, obstructing it. Note: another handwash sink was located nearby.

[CA] Do not store items in front of the handwash sink. Handwash sinks must be available to make handwashing not only possible, but likely.

[COS] The garbage bin was moved away.

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: Measured quaternary ammonia in the 3-compartment sink to be less than 100ppm. Observed wares were submerged in the sanitizer.

[CA] Sanitize wares using 200ppm quaternary ammonia or 100ppm chlorine.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured hot water at the prep sink and 3-compartment sink to be 115F.

[CA] Provide hot water (120F) at these sinks.

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 the handwash sink next to the 3-compartment sink was extremely slow-draining. A functional handwash sink was nearby.

[CA] Repair sink and maintain in good working condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
QUATERNARY AMMONIA	3-COMPARTMENT SINK	100.00 PPM	LESS THAN 100 PPM
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
COOKED BOK CHOY	METAL CONTAINER, NEAR COOKLINE	80.00 Fahrenheit	
HOT WATER	PREP SINK, 3-COMPARTMENT SINK	115.00 Fahrenheit	
COOKED BEEF	2-DOOR UPRIGHT REFRIGERATOR	41.00 Fahrenheit	
COOKED BEEF, BOILED EGGS	REAR UPRIGHT REFRIGERATOR	48.00 Fahrenheit	
NOODLES	REACH-DOWN REFRIGERATOR	41.00 Fahrenheit	
BEEF	HOT HOLDING	150.00 Fahrenheit	

Overall Comments:

Discussed and filled out TPHC form for cooked bok choy.

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 **4/1/2025**. 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: Bonnie Chung
Manager

Signed On: March 18, 2025