

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 01/04/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 67 </div>		
Program PR0300772 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JLS RESTAURANT INC		Inspection Time 12:45 - 15:00			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By JOSE (M), DAVID (C), & ANNIE (M)				FSC Arnulfo Garcia 4/9/24

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			N
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	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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: Major:

1. Measured the following PHFs holding between 120F - 131F in 2 door warmer for less than 4 hours: beef and chicken.

2. Measured fresh made tomato sauce holding at 122F on flat top for less than 4 hours.

3. Measured tomato pasta holding at 125F in 1 door warmer unit in back area for less than 4 hours.

[CA] Maintain all PHFs hot held at or above 135F. [COS] Operator directed to reheat PHFs to 165F. [SA] Operator directed to discard of PHFs after 4 hours.

Minor:

1. Measured the following PHFs holding between 46F - 47F in walk-in-cooler near walk-in-freezer for less than 4 hours: shredded cheese and sliced cantaloupe and melon.

2. Measured the following PHFs holding between 43F - 44F in 4 door drawer at cooks line for less than 4 hours: raw beef and fish.

3. Measured raw beefs holding between 45F - 47F in walk-in-cooler for less than 4 hours.

[CA] Maintain all PHFs cold held at or below 41F.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Found several employee food handlers card had expired. [CA] Employees shall renew food handlers card.

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: Observed white/grey like substance on tray holder of soda dispenser at bar (left side).

[CA] Routinely clean.

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

Inspector Observations: Found OLD rodent droppings throughout facility especially under shelving in storage area and prep table.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Found a container of shrimp thawing in 2-compartment sink sitting in stagnant water.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Found container of food items stored on floor in walk-in-cooler/freezer. [CA] Food shall be stored a minimum of 6 inches off the floor.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lacking hot water knob at warewash sink next to dish machine. [CA] Provide hot water knob.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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Inspector Observations: 1. Found an ice scoop handle in direct contact with consumable ice at front beverage station. [CA] Ice intended to be used for food or beverages shall not come in direct contact with materials that may cause contamination. Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

2. Found 1 loose CO2 tank near soda dispenser in back area. [CA] Secure CO2 tank to rigid structure to prevent accidental discharge.

3. Found several single use containers being reused for other food items throughout facility. [CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.

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: 1. Found leaking drain line under 1-comp sink at cooks line. Observed bucket used to capture leaking water.

2. Found leaking faucet at hand wash sink located in front near coffee station when water is turned on.

3. Found leaking atmospheric pressure valve and water knob at mop sink when water is turned on. [CA] Repair leak.

4. Found cold water knob for back bar area difficult to turn on. [CA] Ensure cold water knob is easily able to turn on.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Found women restroom toilet knob in disrepair. Observed a string used to flush toilet. [CA] Repair toilet knob to be in good repair.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Found accumulated food debris/grease under cooking equipments and sinks. [CA] Routinely conduct deep cleaning.

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

Inspector Observations: 1. Found holes in wall throughout facility. [CA] Seal all holes, gaps and crevices to prevent entrance and harborage of vermin.

2. Found missing/broken coved base tile throughout facility, especially in front of walk-in-cooler. [CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
tomato sauce (fresh)	flat top	122.00 Fahrenheit	for less than 4 hours. COS-reheat to 165F.
beverage	3 door reach in (bar)	40.00 Fahrenheit	
chicken	2 door warmer	122.00 Fahrenheit	between 122F - 131F for less than 4 hours. COS-reheat to 165F. Final reading at 171F
shredded cheese	walk-in-cooler	46.00 Fahrenheit	
warm water	handsink (front, prep, back bar & 4RR)	100.00 Fahrenheit	
beef	2 door warmer	120.00 Fahrenheit	between 120F - 125F for less than 4 hours. COS-reheat to 165F
hot water	warewash @ prep, bar & back bar/2-comp/mop sink	120.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
pasta	1 door warmer	126.00 Fahrenheit	for less than 4 hours. COS-reheat to 165F.
ambient	walk-in-cooler	41.00 Fahrenheit	
scallop	2 door reach in	41.00 Fahrenheit	
fish	4 door drawer reach in	44.00 Fahrenheit	
raw beef	4 door drawer reach in	43.00 Fahrenheit	
minced meat	walk-in	41.00 Fahrenheit	
pasta	1 door warmer	126.00 Fahrenheit	for less than 4 hours. COS-reheat to 165F.
raw beef	walk-in-cooler	45.00 Fahrenheit	between 45F - 47F.
cheesecake	2 door sliding	30.00 Fahrenheit	
fish	2 door reach in	41.00 Fahrenheit	
ambient	walk-in-freezer	1.10 Fahrenheit	
butter	2 door sliding	39.00 Fahrenheit	
tomato pasta	1 door warmer	125.00 Fahrenheit	for less than 4 hours. SA-Discard after 4 hours.
chlorine	(2x) dish machine	50.00 PPM	
chicken soup	warmer	166.00 Fahrenheit	
chicken	1 door warmer	166.00 Fahrenheit	
ambient	4 door reach in	40.00 Fahrenheit	
sliced canteloup & melon	walk-in-cooler	46.00 Fahrenheit	between 46F - 47F.

Overall Comments:

Joint inspection with A. Alfaro.

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 **1/18/2024**. 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: Annie Chapin
Manager
Signed On: January 04, 2024