

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 FA0285544 - FLEMING'S PRIME STEAKHOUSE + WINE BAR		Site Address 2762 AUGUSTINE DR 110, SANTA CLARA, CA 95056		Inspection Date 10/08/2025		Placard Color & Score GREEN 91		
Program PR0428102 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name OSI FLEMINGS LLC		Inspection Time 12:45 - 15:05			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By EWARD EVERETT				FSC Christina Evans 07/18/2030

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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods			X	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						S
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display			X	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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: 2 food handler cards observed to be expired.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Soup measured to be 139F internally, and 45F externally in ice bath inside walk in cooler. Soup was made 1 hour and 30 minutes prior per label. After stirring soup measured to be 85F. [CA] Frequently stir soup to ensure soup is cooled evenly. Ensure PHF is cooled from 135F to 70F within the first 2 hours and then 70F to 41F within the next 4 hours.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Raw oysters observed to be side prep area upright cooler in plastic bin with ice and no shell stock tag.

[CA] Raw shellstock shall bear a legible label that identifies the name, address and certification number of the shucker-packer or repacker and a "sell by" date or "best if used by" date. Shellstock may be removed from the container in which they are received and displayed on drained ice or held in a display container with source properly identified.

[COS] Chef provided shellstock tag for this batch of oyster and tag was left inside container. Once shellstock has been sold, hold tags for the next 90 days.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Raw chicken tender	Walk in cooler	42.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Cooked red pepper sauce	Walk in cooler	40.00 Fahrenheit	
Milk	Under the counter 1 door cooler by server area	40.00 Fahrenheit	
Cesar dressing	Left most cookline prep cooler	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Chantilly cream	Under the counter 2 door cooler by server area	41.00 Fahrenheit	
Crepe Brulee	Side prep upright cooler	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Rinse cycle	Under the counter dishwasher	160.00 Fahrenheit	
Raw lobster	Side prep upright cooler	41.00 Fahrenheit	
Cooked mac n cheese	Walk in cooler	52.00 Fahrenheit	Per label cooked about 4.5 hours prior.
cooked crab	Side prep upright cooler	38.00 Fahrenheit	
Raw steak	Middle cookline prep cooler	39.00 Fahrenheit	
Mashed potatoes	Under the counter warmer	151.00 Fahrenheit	
Cut tomatoes	Right most cookline prep cooler	41.00 Fahrenheit	
cooked steak	off of grill	161.00 Fahrenheit	
Quat ammonia	3-comp sink bar	200.00 Fahrenheit	
Rinse cycle	Upright dishwasher	160.00 Fahrenheit	
Shredded cheese	Walk in cooler	41.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cooked mushrooms	Middle cookline prep cooler	40.00 Fahrenheit	
Cut tomatoes	Left most cookline prep cooler	40.00 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 **10/22/2025**. 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: Eward Everett
Senior Operating Partner
Signed On: October 08, 2025