

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 FA0306021 - FLAGSHIP CULINARY SERVICES @ META SUNN		Site Address 1180 DISCOVERY WY, SUNNYVALE, CA 94089		Inspection Date 03/24/2025		Placard Color & Score GREEN 90		
Program PR0435651 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name FLAGSHIP CULINARY SERVI		Inspection Time 11:00 - 12:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By SAISAN ISMAEL				FSC ANTHONY GOMEZ 06/09/2028

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						S
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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	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		
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		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

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: At the carving station, in the 2 door undercounter hot holding unit, measured cooked turkey at 133F. On the counter-top of the carving station, under the heating lamps, measured cooked turkey at 131F. Per temperature log, cooked turkey was prepared at 11:00am, measured with an internal temperature of 170F and stored in the hot holding unit at the carving station. [CA] Ensure potentially hazardous foods are held hot at 135F and above to prevent bacterial growth. [SA] Operator to serve turkey by the end of lunch service at 2:00pm and discard, for a total of less than 4 hours from when removed from temperature control.

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

Inspector Observations: In the warewash room, at the 3 compartment sink, measured hot water at 114F. In the kitchen area, at the prep sink, measured hot water at 112F. [CA] Ensure an adequate supply of hot water is provided at 120F at all times.

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

Inspector Observations: In the dry storage areas, observed open bags of dry food stored, and containers of dry food covered with plastic wrap. [CA] Ensure all open bags of dry food are immediately transferred to food grade containers and covered with a fitted lid.

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

Inspector Observations: At the front counter kitchen area, to the right of the pizza oven, observed food debris accumulation around deep fryer and oven. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
cooked beef	carving line	136.00 Fahrenheit	
cooked broccoli	walk-in refrigerator (kitchen refrigerator)	36.00 Fahrenheit	
hot water	warewash machine (dish return area)	162.00 Fahrenheit	
milk	walk-in refrigerator (dessert refrigerator)	33.00 Fahrenheit	
hot water	3 compartment sink	114.00 Fahrenheit	
turkey	carving line	131.00 Fahrenheit	
turkey	2 door undercounter hot holding unit	133.00 Fahrenheit	
raw marinated beef	walk-in refrigerator (kitchen refrigerator)	36.00 Fahrenheit	
quinoa	salad bar	39.00 Fahrenheit	
cooked bell peppers	walk-in refrigerator (kitchen refrigerator)	37.00 Fahrenheit	
diced tomatoes	walk-in refrigerator (kitchen refrigerator)	36.00 Fahrenheit	
sliced tomatoes	sandwich prep line	40.00 Fahrenheit	
whipped cream	walk-in refrigerator (dessert refrigerator)	33.00 Fahrenheit	
cooked tofu	carving line	158.00 Fahrenheit	
hot water	prep sink	112.00 Fahrenheit	
cooked squash	cooling rack	75.00 Fahrenheit	Per operator, prepared about 30 minutes prior, and to be moved back into oven for reheating within an hour for service.
shredded cheese	walk-in refrigerator (dessert refrigerator)	34.00 Fahrenheit	
hot water	warewash machine (for pots and pans)	177.00 Fahrenheit	
shredded cheese	pizza prep unit	34.00 Fahrenheit	
pepperoni	pizza prep unit	38.00 Fahrenheit	
casserole	cooling rack	125.00 Fahrenheit	Per operator, prepared about 30 minutes prior, and to be moved back into oven for reheating within an hour for service.
diced tomatoes	salad bar	40.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
hot water	handwash sink	100.00 Fahrenheit	

Overall Comments:

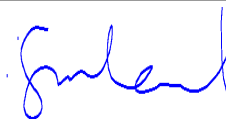
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **4/7/2025**. 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.

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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: SAISAN ISMAEL
FOOD SAFETY & COMPLIANCE MANAGER

Signed On: March 24, 2025