

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 95051		Inspection Date 05/19/2025		Placard Color & Score GREEN 95		
Program PR0428102 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name OSI FLEMINGS LLC		Inspection Time 12:45 - 14:45			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By PREM LAMA				FSC Prem Lama 04/19/2028

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						
K07	Proper hot and cold holding temperatures			X	X			
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods	X						S
K10	Proper cooking time & temperatures	X						S
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		X
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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1) Salad prep cooler at end of cookline measured to have:

-Ranch at 43F

-Cut tomatoes at 43F

Drawer under one side of cooler observed to have been left partially opened. Other PHFs in cooler measured to be 41F (see measured observations).

2) Cream sauces in ice bath measured to be 45F.

[CA]

Keep PHFs at 41F and below for cold holding. Ensure ice water level in ice bath raises above sides of containers to effectively keep PHFs cold.

[COS]

Drawer was closed and after 1 hour, PHFs measured to be

More ice and water was added to ice bath.

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

Inspector Observations: Wiping clothes at coffee area measured to have 0ppm quat ammonia. [CA] Keep wiping cloths in sanitizer solution. [COS] Sanitizer solution was refreshed.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Ranch	Salad prep cooler	43.00 Fahrenheit	
Raw steak	Middle cookline prep cooler	38.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Lobster cheese potatoes	Walk in cooler	101.00 Fahrenheit	Per chef, potatoes were made in the last 30-45 minutes. Ice bath observed to be underneath potatoes
Rinse cycle	bar under the counter dishwasher	165.00 Fahrenheit	
Cooked meatballs	Walk in cooler	38.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
Shredded cheese	Salad prep cooler	41.00 Fahrenheit	
Sliced cheese	Right cookline prep cooler	39.00 Fahrenheit	
Flan	2 door under the counter cooler at dessert area	38.00 Fahrenheit	
Cream sauce	Ice bath	45.00 Fahrenheit	
Baked potatoes	Under the counter warmer	151.00 Fahrenheit	
cut tomatoes	Salad prep cooler	43.00 Fahrenheit	
Salad dressing	2 door under the counter by cookline	39.00 Fahrenheit	
Raw steak	Walk in cooler	40.00 Fahrenheit	
Soup	Under the counter warmer	158.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
Cooked mushrooms	Walk in cooler	39.00 Fahrenheit	
Cut cherry tomatoes	2 door under the counter by cookline	38.00 Fahrenheit	
Raw scallop	Walk in cooler	39.00 Fahrenheit	
Half and half	1 door under counter coffee cooler	38.00 Fahrenheit	
Blue cheese dressing	Salad prep cooler	40.00 Fahrenheit	
Rinse cycle	Upright dishwasher	160.00 Fahrenheit	
Raw chicken	Middle cookline prep cooler	38.00 Fahrenheit	
Cooked crab	1 door reach in cooler in seafood area	41.00 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 **6/2/2025**. 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: Prem Lama
Manager
Signed On: May 19, 2025