

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 FA0282787 - ALEXANDER'S STEAKHOUSE		Site Address 19379 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 07/31/2025		Placard Color & Score GREEN 95		
Program PR0424156 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name ALEXANDER'S STEAKHOUSE		Inspection Time 11:45 - 13:25			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By RADIM VLCEK				FSC David Brungard 5/12/26

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	X			
K07	Proper hot and cold holding temperatures	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						S
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display	X						S
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

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

Inspector Observations: Lack of soap at the handwash sink near the cook line. [CA] All handwash sinks shall be able to provide warm water, soap, and single-use paper towels for employees to properly wash their hands when required.

Minor violation as another handwash sink with soap was available within a reasonable distance from the cook line.

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

Inspector Observations: Wiping towel observed used and stored on cutting board.
[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Raw shell eggs	Walk-in cooler by dry storage	41.00 Fahrenheit	
Rice	Drawer cooler across from grill	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher - bar	50.00 PPM	
Yogurt	Drop-in cooler	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw fish	Drawer cooler	39.00 Fahrenheit	
Milk	Walk-in cooler by dry storage	41.00 Fahrenheit	
Raw cut steak	Walk-in cooler	37.00 Fahrenheit	
Crab	Drawer cooler	41.00 Fahrenheit	
Heavy cream	Walk-in cooler by dry storage	40.00 Fahrenheit	
oysters	Walk-in cooler at back of kitchen	35.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw steak	Walk-in cooler	39.00 Fahrenheit	
Cheese	Drawer cooler	38.00 Fahrenheit	
Tuna	Drawer cooler between cook line and prep area	40.00 Fahrenheit	
Rice	Walk-in cooler at back of kitchen	40.00 Fahrenheit	
Whipped cream	Reach-in cooler in prep area	41.00 Fahrenheit	
Chlorine sanitizer	Upright dishwasher	50.00 PPM	
Mac salad	Upright reach-in cooler to side of prep area	39.00 Fahrenheit	
Raw steak	Drawer cooler under the grill	37.00 Fahrenheit	
Raw steak	Drawer cooler across from the grill	37.00 Fahrenheit	
Raw salmon	Walk-in cooler at back of kitchen	37.00 Fahrenheit	
Raw steak	Display cooler	40.00 Fahrenheit	
Raw lamb	Drawer cooler across from the grill	37.00 Fahrenheit	
Raw beef patty	Drawer cooler under the grill	38.00 Fahrenheit	
Corn grits	Ice bath - cooling	92.00 Fahrenheit	
Cheese	Upright reach-in cooler to side of prep area	41.00 Fahrenheit	
Cavier	Prep unit insert to the side of cook line	41.00 Fahrenheit	
boiled and cut eggs	Prep unit insert to the side of cook line	41.00 Fahrenheit	
Raw steak	Walk-in cooler at back of kitchen	38.00 Fahrenheit	
Liquid egg	Reach-in cooler in prep area	41.00 Fahrenheit	
Raw lamb	Walk-in cooler at back of kitchen	40.00 Fahrenheit	
Oyster	Drawer cooler between cook line and prep area	34.00 Fahrenheit	
Lobster	Drawer cooler	38.00 Fahrenheit	
Corn soup	Hot holding	40.00 Fahrenheit	
Hamachi	Drawer cooler to the side of cook line	40.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	160.00 Fahrenheit	
Cooked mushrooms	Drop-in cooler	40.00 Fahrenheit	
Corn soup	Walk-in cooler at back of kitchen	39.00 Fahrenheit	
Raw eggs	Reach-in cooler at bar	40.00 Fahrenheit	

Overall Comments:

Facility has a HACCP plan for ROP of potentially hazardous foods, but was not in use. Per employee, facility had stopped using that process for an extended period of time, and sealing machine is only in use for sous vide. Food are not sealed for storage and did not observed any food in ROP packaged foods at time of inspection.

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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 **8/14/2025**. 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: Radim Vlcek
VP of Operations
Signed On: July 31, 2025