

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 FA0210736 - FLAMES COFFEE SHOP		Site Address 7170 SANTA TERESA BL, SAN JOSE, CA 95139		Inspection Date 03/11/2025	
Program PR0306993 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HAYWARD FOOD, INC		Inspection Time 14:00 - 16:00
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION	Consent By HECTOR VERDUZCO	FSC Manuel Lopez 08/02/2026		

Placard Color & Score
YELLOW
71

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		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		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	
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	X	
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	X	
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	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: *Observed potentially hazardous foods located in an ice bath, lowboy cooler, food prep cold hold unit. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Discontinue ice baths for temperature holding (either use time control or refrigeration). Repair, adjust or replace units if necessary. [COS] PIC time-marked the food and will discard within 4 hours.*

Follow-up By
03/14/2025

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: *Observed potentially hazardous food warming in the steam table (gravy 47F). [CA] Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours. Discontinue reheating in steam table; recommend reheating on the stove or in microwave oven. [COS] PIC reheated gravy on stove.*

Minor Violations

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 ice machine to have black mold-substance built up on inside panel. [CA] Thoroughly clean and sanitize ice machine on a regular basis.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Observed raw shell eggs stored over ready to eat food such as ham. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Observed linoleum used to line shelving in bar area. [CA] Ensure shelving consists of smooth, cleanable material such as stainless steel.*

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

Inspector Observations: *Observed soiled wiping cloths stored directly on food prep surfaces. [CA] Keep wiping cloths in sanitizer bucket after use (with 100ppm chlorine or 200ppm quat).*

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: *Observed gap under back delivery door. [CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.*

Observed clutter and unused equipment in room with janitor sink. [CA] Remove unused equipment and clutter from the premises.

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

Inspector Observations: *Missing wall tile, exposed wall behind cooler closest to the office. [CA] Replace tiles and repair wall.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
gravy	hot hold	47.00 Fahrenheit	
whipped cream	lowboy refrigerator	42.00 Fahrenheit	infrared
hot water	food prep sink	120.00 Fahrenheit	
salsa	ice bath	41.00 Fahrenheit	
beans	hot hold	145.00 Fahrenheit	
fish	walk in freezer	27.00 Fahrenheit	
tomatoes	cold hold salad station	60.00 Fahrenheit	
eggs	walk-in cooler	43.00 Fahrenheit	infrared
melon	food prep cold hold	43.00 Fahrenheit	
chorizo	food prep cold hold	43.00 Fahrenheit	
sour cream	ice bath	40.00 Fahrenheit	40F-53F
chlorine	warewash machine	50.00 PPM	
milk	wal in cooler	43.00 Fahrenheit	
ice cream	chest freezer	5.00 Fahrenheit	
chlorine	wareash machine	50.00 PPM	
hash browns	lowboy freezer	8.00 Fahrenheit	
raw hamburger	walk-in cooler	39.00 Fahrenheit	
whipped butter	lowboy	47.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
ham	walk-in cooler	39.00 Fahrenheit	
eggs	walk in cooler	43.00 Fahrenheit	
sliced cheese	food prep cold hold	51.00 Fahrenheit	
cheese cake	display cooler	38.00 Fahrenheit	
whipped butter	ice bath	63.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
soup	hot hold	142.00 Fahrenheit	142F-160F

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 **3/25/2025**. 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

1425

Received By: Manuel Lopez
Manager

Signed On: March 11, 2025