

# 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

<b>Facility</b> FA0282787 - ALEXANDER'S STEAKHOUSE		<b>Site Address</b> 19379 STEVENS CREEK BL, CUPERTINO, CA 95014		<b>Inspection Date</b> 03/12/2021		<b>Placard Color &amp; Score</b> <div style="background-color: red; color: white; padding: 10px; text-align: center; font-size: 24px; font-weight: bold;">RED</div> <div style="background-color: black; color: white; padding: 10px; text-align: center; font-size: 36px; font-weight: bold;">53</div>		
<b>Program</b> PR0424156 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			<b>Owner Name</b> ALEXANDER'S STEAKHOUSE		<b>Inspection Time</b> 13:20 - 14:45			
<b>Inspected By</b> PETER ESTES		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> RADIM VLCEK				<b>FSC</b> Eric Upper 2/13/2024

  

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		X			N
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	
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		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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:** 1) Observed employee wipe prep counter with cloth then wipe hands with same cloth and then prepare food without washing hands. [CA] Must wash hands when changing tasks and prior to handling food. [COS] Employee washed hands.

Follow-up By  
03/13/2021

2) Observed employee wash gloved hands without removing gloves. [CA] Must remove gloves, wash hands and then put new gloves on when washing hands. [COS] Employee removed gloves and washed hands.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations:** Unknown object inside alcohol bottle at bar. [CA] Ensure food is free from contamination. [COS] Alcohol bottle disposed of in trash, liquid disposed of in sink.

Follow-up By  
03/13/2021

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

**Inspector Observations:** Facility is reduce oxygen packaging meat and does not have a HACCP Plan or bags marked. Facility claims that they do have a HACCP but was unable to produce the plan at time of inspection. Food that has been reduce oxygen packaged has been separated until HACCP Plan is provided. If no HACCP Plan is available, food is to be discarded. [CA] When Reduced Oxygen Packaging, a HACCP Plan is required or able to use within 48 hours of packaging if bag is marked with date and time and the food is held under 41 F and SOP must be submitted to DEH.

Follow-up By  
03/13/2021

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** Hot water measured at 97F. Manager stated hot water heater is being replaced. [CA] Ensure hot water heater is operable and maintained in good repair at all times. Provide hot water measuring 120F at all times. Facility is closed due to this violation and until a re-inspection can occur.

Follow-up By  
03/13/2021

### Minor Violations

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

**Inspector Observations:** Measured lobster at 45F in drawer unit. [CA] Cold potentially hazardous foods must be held at or below 41F.

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:** 1) Paper towels, white cloths, black cloths used to line containers and cover food in drawer units. [CA] Use food grade material to cover food.

2) Ground meat, grated cheese, and tortillas stored in same container in prep unit. [CA] Store meats and cheese in separate containers and separate from ready to eat foods.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations:** 1) Sanitizer buckets stored next to food at cook line and on prep tables in prep areas. [CA] Store sanitizer buckets away from food and prep tables to prevent possible food contamination.

2) Raid Ant Spray at facility. [CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

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

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**Inspector Observations: 1) Open boxes of corn starch and sugar stored in dry storage area. [CA] Store open bulk foods in a food grade storage container with a tight fitting lid and label container.**

**2) Observed food stored on floor in walk in freezer. [CA] Store all food at least 6" off floor.**

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 accumulation of ice buildup in walk in freezers. [CA] Remove ice buildup and repair units.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Plastic container with no handle used as scoop for crushed ice. [CA] Provide scoop with handle and store with handle out of food.**

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: 1) Observed employee drinks in closed containers. [CA] Provide cup with secure lid and straw or method of drinking without removing lid.**

**2) Back door held open. [CA] Keep back door closed at all times.**

## Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

## Measured Observations

Item	Location	Measurement	Comments
sliced tomato	prep	40.00 Fahrenheit	
shrimp	prep	35.00 Fahrenheit	
fish shot	prep	38.00 Fahrenheit	
walk in	walk in	38.00 Fahrenheit	
sauce	prep	38.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
beef	drawer unit	34.00 Fahrenheit	
walk in freezer	walk in	-6.00 Fahrenheit	
quat	sanitizer bucket	200.00 PPM	
oysters	prep	38.00 Fahrenheit	
hot water	hand sink	84.00 Fahrenheit	
hot water	3 compartment	97.00 Fahrenheit	
lobster	prep	45.00 Fahrenheit	
spinach dip	prep	38.00 Fahrenheit	
chlorine	bar dishwasher	50.00 PPM	

## Overall Comments:

**Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.**

**If an overtime or weekend re-inspection is requested, the overtime charge of \$438.00 will be charged.**

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## CLOSURE / PERMIT SUSPENSION NOTICE

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 3/26/2021. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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

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Received By: Radim Vlcek  
Manager  
Signed On: March 12, 2021