

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 FA0206392 - THREE FLAMES RESTAURANT		Site Address 1547 MERIDIAN AV B, SAN JOSE, CA 95126	Inspection Date 03/04/2025
Program PR0300772 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name JLS RESTAURANT INC	Inspection Time 12:30 - 13:00
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By JOSE GARCIA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/27/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 03/04/2025

Cited On: 02/27/2025

K14 - 8 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

Compliance of this violation has been verified on: 03/04/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Handwash sink	100.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	

Overall Comments:

Follow-up for routine inspection conducted on 2/27/25.

Verified that the following major violations are still in compliance:

- Chlorine sanitizer for the dishwasher is measured at 100 ppm.

- Handwash sinks in the employee restrooms have warm water, soap, and single-use paper towels available.

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 **3/18/2025**. 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

Jose Garcia

Received By: Jose Garcia
Manager/Owner

Signed On: March 04, 2025