

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 FA0254528 - THE SEA BY ALEXANDER'S STEAKHOUSE		Site Address 4269 EL CAMINO REAL, PALO ALTO, CA 943064905		Inspection Date 12/04/2025		Placard Color & Score YELLOW 56		
Program PR0371290 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name ALEXANDER'S STEAKHOUSE		Inspection Time 19:00 - 21:10			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By LIN YUMEN - CHEF				FSC Lin Yumin 09/21/2028

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						S
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures		X		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				
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		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	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		
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		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0254528 - THE SEA BY ALEXANDER'S STEAKHOUSE	Site Address 4269 EL CAMINO REAL, PALO ALTO, CA 943064905	Inspection Date 12/04/2025
Program PR0371290 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name ALEXANDER'S STEAKHOUSE, INC	Inspection Time 19:00 - 21:10
K48	Plan review	X
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:

1. Major Violation: Chicken stock on the cookline at the range measured between 100-110F.

2. Repeat Violation: Chicken stock on the range in the rear cookline measured at 130F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Staff reheated the stocks on the range and reheated the stock at the range at the main cookline to 165F and the other stock to 135F.

Follow-up By
12/11/2025

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations:

The final cook temperature of a hotel pan of salmon ranged between 110-1120F.

[CA] Properly cook PHF's to required minimum internal cooking temperature/time requirements.

[COS] Chef instructed cooks to finish cooking the salmon to 145F.

Follow-up By
12/11/2025

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

Inspector Observations:

Facility is using reduced oxygen packaging methods without an approved HACCP plan from CDPH. Observed numerous proteins and produce in packaging marked with green painter's tape and dated for longer than 48 hours.

[CA] The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method.

Follow-up By
12/11/2025

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:

Facility was drying dishes with blue towels.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Facility is not maintaining the stock tags in chronological order. Tags are stored in plastic containers sorted by each month used.

[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

OFFICIAL INSPECTION REPORT

Facility FA0254528 - THE SEA BY ALEXANDER'S STEAKHOUSE	Site Address 4269 EL CAMINO REAL, PALO ALTO, CA 943064905	Inspection Date 12/04/2025
Program PR0371290 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name ALEXANDER'S STEAKHOUSE, INC	Inspection Time 19:00 - 21:10

Inspector Observations:

The menu lacks a disclosure for tartar served raw on the tasting menu.

[CA] Ensure to provide both a disclosure and reminder for undercooked or raw foods.

Disclosure means a written statement that clearly includes either of the following:

(1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)."

(2) Identification of the animal-derived foods marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

(c) "Reminder" means a written statement that identifies the animal-derived foods by an asterisk that denotes a footnote that includes either of the following disclosure statements:

(1) Written information regarding the safety of these food items is available upon request.

(2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or EGGs may increase your risk of foodborne illness, especially if you have certain medical conditions.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water at the guest restroom handwash sinks measured between 65-80F. Sinks are equipped with non-readily adjustable auto mixing faucets.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

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

Inspector Observations:

1. In the dry storage room a bulk bag of sugar and a bulk bag of rice were not in containers with lids.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

2. Facility was storing produce (squash and onions) under a black pipe in the basement.

[CA] Ensure to store food items away from sources of contamination.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

The hot water faucet at the three compartment sink has a steady leak.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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

Inspector Observations:

Repeat Violation: There is an opening in the wall under the kitchen 3-compartment sink at the cove base.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.

K48 - 2 Points - Plan review unapproved; 114380

OFFICIAL INSPECTION REPORT

Facility FA0254528 - THE SEA BY ALEXANDER'S STEAKHOUSE	Site Address 4269 EL CAMINO REAL, PALO ALTO, CA 943064905	Inspection Date 12/04/2025
Program PR0371290 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name ALEXANDER'S STEAKHOUSE, INC	Inspection Time 19:00 - 21:10

Inspector Observations:

1. Facility has a vacuum chamber machine installed in the basement.

[CA] Submit plans for the addition of a vacuum chamber machine in an approved location and the implementation of reduced oxygen packaging. At time of plan check submittal provide either an approved HACCP plan from the California Department of Public Health or Standard Operating Procedures that comply with exemptions of Reduced Oxygen Methods as defined in CalCode Section 114057.1. (d).

2. Facility has not had SR0867801 approved for the installation of the water heaters.

3. Per chef, the dishwasher was replaced last month.

[CA] Reactivate plans for the water heaters and submit plans for the change in dishwasher. A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Halibut	Walk in Freezer	6.00 Fahrenheit	
Chicken	Prep Table	125.00 Fahrenheit	Diligent Prep, chicken is cut halfway through cooking and finished in salamander grill.
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	200.00 PPM	
Scallop	Drawer Cooler	40.00 Fahrenheit	
Frites	Drawer Cooler	34.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher - Bar	50.00 PPM	
Mashed Potatoes	Hot Box	150.00 Fahrenheit	
Shrimp - Cooked	Drawer Cooler - Salad Prep	39.00 Fahrenheit	
Salmon	Final Cook	110.00 Fahrenheit	
Water	Handwash Sink - Kitchen	100.00 Fahrenheit	
Salmon	Drawer Cooler - Salad Prep	40.00 Fahrenheit	
Frites	Walk in Freezer	4.00 Fahrenheit	
Water	Handwash Sinks - Staff Restrooms	100.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher - Kitchen	50.00 PPM	
Water	Three Compartment Sink	150.00 Fahrenheit	
Steak	Drawer Cooler	40.00 Fahrenheit	
Halibut	Undercounter Cooler	61.00 Fahrenheit	Per cook, the order was canceled so it was returned to the cooler to cool down. Fish was in line to be fired onto the cookline ~15 minutes next to grill.

Overall Comments:

Notes:

- Please contact district specialist, Alexander Alfaro (alexander.alfaro@deh.sccgov.org), or DEH main line at (408)918-3400 to schedule a follow up inspection. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

- For questions regarding the HACCP approval process and use, please contact the California Department of Public Health - Food and Drug Branch.

- Ensure to mark shellstock tags with the dates of when the items were served.

OFFICIAL INSPECTION REPORT

Facility FA0254528 - THE SEA BY ALEXANDER'S STEAKHOUSE	Site Address 4269 EL CAMINO REAL, PALO ALTO, CA 943064905	Inspection Date 12/04/2025
Program PR0371290 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name ALEXANDER'S STEAKHOUSE, INC	Inspection Time 19:00 - 21:10

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 **12/18/2025**. 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



Received By: Lin Yumen
Chef
Signed On: December 04, 2025