

# 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 02/08/2024
Program PR0306993 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HAYWARD FOOD, INC	Inspection Time 16:15 - 17:00
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By MANUEL LOPEZ

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 01/31/2024

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

**Compliance of this violation has been verified on: 02/06/2024**

Cited On: 01/31/2024

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

**Compliance of this violation has been verified on: 02/06/2024**

Cited On: 01/31/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**This violation found not in compliance on 02/08/2024. See details below.**

Cited On: 02/06/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**This violation found not in compliance on 02/08/2024. See details below.**

Cited On: 02/08/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Observed potentially hazardous foods that measured in the temperature danger zone located on a food prep surface (garlic herb butter 78F) and double stacked in the food prep cold hold (sliced cheese 52F). [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. The other option is to PROPERLY use time control PIC stated that butter is time marked to be out for 2 hours, then is put back into refrigeration for 2 hours and then brought back out for another 2 hours. [COS] PIC had staff put the butter and cheese in the walk-in refrigerator to rapidly cool back down.**

Cited On: 02/06/2024

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

**Compliance of this violation has been verified on: 02/08/2024**

#### Minor Violations

Cited On: 02/08/2024

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 a staple on a food prep surface. [CA] Keep food preparation surfaces clear of physical contaminants.**

**Observed liquid eggs stored over cooked ground beef in the food prep cold hold unit. [CA] Store raw PHFs of animal origin below ready to eat foods.**

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## Measured Observations

Item	Location	Measurement	Comments
ground beef	food prep cold hold	42.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
herb garlic butter	food prep surface	78.00 Fahrenheit	out for 1 hour per employees
slice cheese	food prep cold hold	52.00 Fahrenheit	

## Overall Comments:

**Charged follow-up inspection (\$290/hr, 1 hour minimum).**

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 **2/22/2024**. 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

FLAMES

Received By: Manuel Lopez  
Manager  
Signed On: February 08, 2024