

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 06/11/2026
Program PR0306993 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name HAYWARD FOOD, INC	Inspection Time 16:00 - 17:30
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By MANUEL LOPEZ	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 06/10/2026

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

Compliance of this violation has been verified on: 06/11/2026

Cited On: 06/10/2026

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

This violation found not in compliance on 06/11/2026. See details below.

Cited On: 06/11/2026

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

Inspector Observations: Observed potentially hazardous food that measured in the temperature danger zone located in the middle walk-in (beans, soup, gravy 46F). The PHFs have been in the unit since yesterday (missed during VC&D process). [CA] Ensure PHFs are properly cold held at 41F. REpair, adjust or replace unit. Facility may store unopened dairy, eggs, and produce in the middle walk-in for the time being. [COS] PIC voluntarily discarded compromised PHFs.

Follow-up By
06/16/2026

Minor Violations

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ambient temp	food prep cold hold (right)	41.00 Fahrenheit	
ambient temp	walk-in cooler (close to cookline)	41.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
ambient temp	food prep cold hold (left)	44.00 Fahrenheit	
milk, eggs, cheese	walk-in cooler	45.00 Fahrenheit	
ambient temp	lowboy cooler	41.00 Fahrenheit	
beans, soup, gravy	walk-in cooler	46.00 Fahrenheit	VC&D
ambient temp	walk-in cooler	45.00 Fahrenheit	
ambient temp	lowboy cooler	40.00 Fahrenheit	
ambient temp	reach-in cooler	45.00 Fahrenheit	

Overall Comments:

Refrigeration fixed and operating:

1 walk-in cooler

1 walk-in freezer

1 walk-in cooler is able to cold hold at 45F and is being used to store unopened dairy, eggs, and produce. There were a few tubs of soup, gravy, and beans from yesterday that measured 45-46F and were voluntarily discarded during the follow-up inspection.

Facility may not store PHFs besides unopened dairy, eggs and produce in this walk-in cooler until it can properly cold hold at 41F or below.

1 food prep cold hold unit (right side)

2 lowboy cooler

Refrigeration not cold holding at 41F or below:

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- 1 dessert display cold holding unit**
- 1 food prep cold hold unit (left side)**
- 1 reach-in cooler**

PIC stated that refrigeration repair people will be coming in tonight and tomorrow to repair the remaining units. Facility is subject to a charged follow-up inspection early next week to ensure the remaining units are properly cold holding.

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 **6/25/2026**. 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: Manuel Lopez
Manager

Signed On: June 11, 2026