

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 FA0285544 - FLEMING'S PRIME STEAKHOUSE + WINE BAR		Site Address 2762 AUGUSTINE DR 110, SANTA CLARA, CA 95051		Inspection Date 03/11/2026		Placard Color & Score GREEN 89		
Program PR0428102 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name OSI FLEMINGS LLC		Inspection Time 13:00 - 15:15			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By PREM LAMA				FSC Prem Lama 4/19/2028

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				
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		
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						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	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		
K30	Food storage: food storage containers identified		
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		
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		
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

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink in back prep area and handwash sink next to dishwasher observed to be missing batteries for paper towel dispenser. Paper towels were inaccessible. Other handwash sinks were fully stocked and available near those handwash sinks. [CA] Ensure paper towels are stocked and easily accessible at handwash stations.

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

Inspector Observations: Blue cheese observed to be in ice bath. Ice bath was too low to make contact with container of cheese. Cheese measured to be 44F.

Shrimp and crab in 2 door upright cooler in back prep area measured to be 42-43F. Door to unit on bottom observed to be open. Other items in cooler measured to be 38F (see measured observations).

[CA] Maintain PHFs at 41F and below for cold holding. Ensure ice water level in ice bath surrounds container of PHFs to maintain temperature effectively. Keep cooler doors closed when not actively in use.

[COS] Door for cooler was closed and ice and water was added to ice bath.

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Raw tuna fish observed to be thawing under ice bath in ROP packaging. Per label on tuna, raw tuna shall be kept frozen while under ROP and shall be removed from packaging prior to thawing. [CA] Remove fish from ROP packaging prior to thawing.

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: Raw tuna observed to be thawing in center compartment of 3-compartment sink. Warewash sink not in use at time of inspection [CA] Keep PHFs away from sources of contamination. [COS] Tuna was moved into walk in cooler.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Whipped cream	Side prep area under the counter 1 door	41.00 Fahrenheit	
Ammonia smart sanitizer	Sanitizer bucket	400.00 Fahrenheit	
Creme freshe	Side prep area 2 door upright	36.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Cooked pasta	Walk in cooler	41.00 Fahrenheit	
Cheesecake	Side prep area under the counter 2 door	39.00 Fahrenheit	
Raw beef	Grill prep cooler	39.00 Fahrenheit	
Cooked mac n cheese	Walk in cooler (and ice bath)	94.00 Fahrenheit	Per label mac n cheese was cooked about 1.3 hours prior. Operator stirred mac n cheese for more effective cooling
Lobster	Side prep area 2 door upright	40.00 Fahrenheit	
Demi glaze	Walk in cooler (and ice bath)	89.00 Fahrenheit	Per label, cooked about 30 minute prior
Shrimp	Side prep area 2 door upright	43.00 Fahrenheit	
Rinse cycle	back upright dishwasher	160.00 Fahrenheit	
Fresh mozzarella cheese	Salad prep cooler	41.00 Fahrenheit	
Rinse cycle	bar under counter dishwasher	160.00 Fahrenheit	
Tomato sauce	Range prep cooler	41.00 Fahrenheit	
Ammonia smart sanitizer	3-comp sink	400.00 Fahrenheit	
Cut tomatoes	Grill prep cooler	40.00 Fahrenheit	
Mac n cheese	Range prep cooler	38.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Crab	Side prep area 2 door upright	44.00 Fahrenheit	
Raw beef	Walk in cooler	40.00 Fahrenheit	
Mashed potatoes	Steam table at cookline	151.00 Fahrenheit	
Feta cheese	Salad prep cooler	42.00 Fahrenheit	
Demi glaze	Under the counter warmer	141.00 Fahrenheit	

Overall Comments:

Email: Santaclara@flemingssteakhouse.com

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 **3/25/2026**. 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: Prem Lama
Manager
Signed On: March 11, 2026