

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 FA0264365 - THE BEST SANDWICHES. INC		Site Address 5126 STEVENS CREEK BL 13, SAN JOSE, CA 95128		Inspection Date 10/01/2025	
Program PR0389738 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MALDONADO, EDGAR		Inspection Time 15:20 - 16:30
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By MARIELENA ACEVEDO	FSC Marielena Acevedo 9/18/28		

Placard Color & Score
GREEN
82

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						
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						
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		
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				N
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	
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		
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		X
K35 Equipment, utensils: Approved, in good repair, adequate capacity		X
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

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

Inspector Observations: Potentially hazardous foods measured at improper cold holding temperatures. Tofu and cheese over stacked in the food prep unit inserts was measured at 53F - 54F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. Do not over stack potentially hazardous foods in/on insert units. [COS] Employee relocated items into the reach-in of the food prep units.

Minor violation:

Chicken, ham, cut tomatoes, and raw shell eggs into the food prep unit insert was measured at 44F to 47F. Milk in the reach-in cooler was measured at 48F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed cooked chicken that are fully wrapped in plastic and stored inside the walk-in cooler to be cooled. [CA] After cooking and before cold holding - potentially hazardous foods shall be kept uncovered, or loosely covered to facilitate rapid cooling.

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: Chlorine sanitizer in the three compartment sink was measured at 25 ppm. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Employee increase the chlorine concentration to 100 ppm.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lacking chemical test strips to measure sanitizer[CA]Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature of front reach-in cooler was measured at 48F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Unit was used to hold milk and other non- potentially hazardous beverages. Per employee, the milk was placed in the unit within the last hour and relocated into the walk-in cooler.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Chicken	Food prep unit insert by cook line	46.00 Fahrenheit	
Pastrami	Walk-in cooler	38.00 Fahrenheit	
Ambient	Reach-in cooler	48.00 Fahrenheit	
Raw chicken	Walk-in cooler	37.00 Fahrenheit	
Ham	Walk-in cooler	38.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	25.00 PPM	Measured at 100 ppm after COS
Raw shell eggs	Walk-in cooler	40.00 Fahrenheit	
Raw shell eggs	Food prep unit insert by cook line	47.00 Fahrenheit	
Cut tomaotes	Food prep unit insert by cook line	47.00 Fahrenheit	
Tofu	Food prep unit insert	53.00 Fahrenheit	
Roast beef	Food prep unit by cook line	40.00 Fahrenheit	
Milk	Walk-in cooler	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Cheese	Food prep unit insert by cook line	54.00 Fahrenheit	
Ham	Food prep unit insert by cook line	44.00 Fahrenheit	
Milk	Reach-in cooler	48.00 Fahrenheit	
Chicken	Walk-in cooler	89.00 Fahrenheit	Cooling

Overall Comments:

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 **10/15/2025**. 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: Marielena
Manager

Signed On: October 01, 2025