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

K46 No unapproved private home/living/sleeping quarters
K47 Signs posted; last inspection report available



Facility Site Address SUNMAY MISS SU	OFFICIAL INSPECTION REPORT											
Progression	· ·					06/20/2024						
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K45 Floor, walls, ceilings: built,maintained, clean												

Page 1 of 2

R202 DA0XI30M4 Ver. 2.39.7

OFFICIAL INSPECTION REPORT

Facility FA0213896 - SUBWAY #5834	Site Address 415 N MARY AV 105, SUNNYVALE, CA 94086			Inspection Date 06/20/2024		
Program Owner Name Inspection PR0304726 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 HEALTHY FOOD CORPORATION 13:50 -						
K48 Plan review						
Permits available						
K58 Placard properly displayed/posted						

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Measured internal temperature of cut tomatoes ranging 44-45F in the cold holding prep unit. Per PIC, cut tomatoes were placed in cold holding prep unit less than an hour prior to inspection. [CA] Maintain pHF for cold holding at 41F or less. [COS] PIC moved cut tomatoes into walk-in-freezer for few minutes to rapidly bring down temperature.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	Measurement	Comments
milk	walk-in-cooler	40.00 Fahrenheit	
hot water	handsinks	100.00 Fahrenheit	
steak	reach down cooler	40.00 Fahrenheit	
turkey	cold holding prep	41.00 Fahrenheit	
quat	sani bucket	200.00 PPM	
chicken	cold holding prep	41.00 Fahrenheit	
ham	walk-in-cooler	40.00 Fahrenheit	
soup	hot holding	145.00 Fahrenheit	
hot water	3-comp-sink/prep sink	120.00 Fahrenheit	
soup	walk-in-freezer	4.00 Fahrenheit	

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 7/4/2024. 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

Received By: Teresa Rios

Food Employee

Heren Kin

Signed On: June 20, 2024