

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 FA0230715 - SUBWAY		Site Address 19110 STEVENS CREEK BL B, CUPERTINO, CA 950		Inspection Date 10/23/2026		Placard Color & Score GREEN 78		
Program PR0330805 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name JASPAL SINGH		Inspection Time 09:35 - 12:00			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By ADRAIANA CORTEZ				FSC Nishan Singh 12/05/2029

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						
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	
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		X
K43	Toilet facilities: properly constructed, supplied, cleaned		X
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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Facility FA0230715 - SUBWAY		Site Address 19110 STEVENS CREEK BL B, CUPERTINO, CA 95014	Inspection Date 10/23/2026
Program PR0330805 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name JASPAL SINGH	Inspection Time 09:35 - 12:00
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		X

Comments and Observations

Major Violations

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

Inspector Observations: *Cooked egg at cold holding unit measured 45F. PIC could not recall when item was put in unit and time stamp stated Tuesday.*

[CA] *When cold holding PHFs shall be held at 41°F or above.*

[COS] *PIC voluntarily condemned and discarded item and changed for new batch.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *No food employee handler cards available for review for the 2 current employees working today.*

[CA] *Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Food prep sink hot water measured 107F. 3-Compartment sink hot water measured 112F.*

[CA] *Hot water should be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *CO2 tank not secured. PIC stated chain was broken when last tank was replaced.*

[CA] *Secure pressurized tanks to rigid structure. Keep secured at all times.*

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: *Garbage bins maintained opens. Shed door of garbage enclosure remained open. PIC stated garbage is shared with neighboring facilities. Property manager has not fixed door enclosure yet.*

[CA] *Garbage bins shall be covered at all times when not in use to prevent pest habourage. Work with property management to properly secure shed door for garbage enclosure.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Restroom lacked not self-closing device.*

[CA] *Restroom doors should be self-closing to prevent the passage of flies, dust, or odors. Install self closing device on restroom door.*

K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations: *Current health permit not displayed in public view.*

[CA] *Post valid permit and display in public view.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
meat balls	hot holding: service line	145.00 Fahrenheit	
slice tomatoes	cold hold service line	39.00 Fahrenheit	
ranch sauce	cold hold service line	39.00 Fahrenheit	
salami	cold hold service line	42.00 Fahrenheit	
hot water	handwash: prep line	100.00 Fahrenheit	
shredded cheese	cold hold service line	41.00 Fahrenheit	
surface temp	2 door lower cooler	40.00 Fahrenheit	IR
sliced roast beef	cold hold service line	41.00 Fahrenheit	
Surface temp	walk in cooler	30.00 Fahrenheit	IR
3-comp sink	quat	200.00 PPM	
Cooked egg: pre- cooked	cold holding service line	45.00 Fahrenheit	VC&D
sliced ham	cold hold service line	39.00 Fahrenheit	
pre cooked bacon RTE	walk in cooler	40.00 Fahrenheit	IR
hot water	hand wash: restroom	100.00 Fahrenheit	
sliced turkey	walk in cooler	39.00 Fahrenheit	
hot water	food prep sink	107.00 Fahrenheit	
mayo	cold hold service line	41.00 Fahrenheit	
sliced tomatotes	walk in cooler	37.00 Fahrenheit	
hot water	3-comp sink	112.00 Fahrenheit	
american sliced cheese	cold hold service line	41.00 Fahrenheit	

Overall Comments:

Joint inspection with Belin Zepeda. Report written by Belin Zepeda.

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 **11/6/2026**. 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

Adriana C.

Received By: Adriana Cortez
manager

Signed On: October 23, 2026