

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 FA0260428 - A JAY'S CHEESESTEAK		Site Address 17400 MONTEREY RD 1F, MORGAN HILL, CA 95037	Inspection Date 07/23/2025
Program PR0381695 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name ABELLA & CHUM INC	Inspection Time 13:15 - 13:45
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By NUONCHAN CHUM	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 07/23/2025

K07 - 3 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 food prep cold hold unit (sliced tomatoes 49F). Per staff, the tomatoes were recently sliced put into the unit about one hour prior. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Discontinue putting sliced tomatoes directly into the food prep cold hold unit until they are chilled to 41F or below in the reach-in unit. Another option would be to time mark the tomatoes for 4 hours and discard them at the end of the 4 hour mark. [SA] PIC time-marked the tomatoes and will discard in 3 hours.*

Measured Observations

Item	Location	Measurement	Comments
sliced tomatoes	food prep cold hold	49.00 Fahrenheit	
pickles	food prep cold hold	39.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

Overall Comments:

Follow-up inspection for food temperature violations and to check bathroom supplies.

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 **8/6/2025**. 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: Nuonchan Chum
Owner
Signed On: July 23, 2025