

# 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

|                                                                                 |  |                                                                    |                                       |                                      |                                         |                                                                                                                                                                |  |                                    |
|---------------------------------------------------------------------------------|--|--------------------------------------------------------------------|---------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|------------------------------------|
| <b>Facility</b><br>FA0230715 - SUBWAY #17377                                    |  | <b>Site Address</b><br>19110 STEVENS CREEK BL B, CUPERTINO, CA 950 |                                       | <b>Inspection Date</b><br>01/21/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>92</b> </div> |  |                                    |
| <b>Program</b><br>PR0330805 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                    | <b>Owner Name</b><br>HEALTHY SUBS INC |                                      | <b>Inspection Time</b><br>10:00 - 11:15 |                                                                                                                                                                |  |                                    |
| <b>Inspected By</b><br>DENNIS LY                                                |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                       |                                       | <b>Consent By</b><br>MARIA           |                                         |                                                                                                                                                                |  | <b>FSC</b> Nishan Singh<br>12/5/29 |

  

| 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  |       |       |        |     |     | S   |
| 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                                 |     |     |
| 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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|                                                                          |                                                               |                                  |
|--------------------------------------------------------------------------|---------------------------------------------------------------|----------------------------------|
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| Program<br>PR0330805 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>HEALTHY SUBS INC                                | Inspection Time<br>10:00 - 11:15 |
| K48 Plan review                                                          |                                                               |                                  |
| K49 Permits available                                                    | X                                                             |                                  |
| K58 Placard properly displayed/posted                                    |                                                               |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: Food handler card for employees are not available for review. [CA] All employees that handles food shall have a valid food handler card available within 30 days from their 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: Maximum temperature for hot water at the three compartment sink is measured at 115F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**Inspector Observations: Facility has changed owners and is operating without a valid Environmental Health Permit. [CA] Facility shall have a valid Health Permit to operate. New owner is given 48Hours to apply for new Permit - see comments section below.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item           | Location               | Measurement       | Comments |
|----------------|------------------------|-------------------|----------|
| Roast beef     | Prep unit insert       | 41.00 Fahrenheit  |          |
| Cut tomatoes   | Walk-in cooler         | 40.00 Fahrenheit  |          |
| Hot water      | Three compartment sink | 115.00 Fahrenheit |          |
| Cheese         | Prep unit insert       | 41.00 Fahrenheit  |          |
| Meat balls     | Hot holding            | 145.00 Fahrenheit |          |
| Hot water      | Restroom handwash sink | 100.00 Fahrenheit |          |
| Salami         | Walk-in cooler         | 40.00 Fahrenheit  |          |
| Ham            | Prep unit insert       | 40.00 Fahrenheit  |          |
| Chicken        | Walk-in cooler         | 37.00 Fahrenheit  |          |
| Hot water      | Handwash sink          | 100.00 Fahrenheit |          |
| Chicken        | Reach-in cooler        | 41.00 Fahrenheit  |          |
| Chicken        | Prep unit insert       | 40.00 Fahrenheit  |          |
| Quat sanitizer | Three compartment sink | 200.00 PPM        |          |

### Overall Comments:

**--48 HOUR NOTICE--**

**Per employee, store is under new ownership and is operating without a valid permit.**

**New owner shall complete and submit new permit application and facility evaluation within 48 hours. Failure to do so will result in further enforcement action including closure of facility for operating without a valid health permit.**

**Application and additional information can be located on [www.ehinfo.org](http://www.ehinfo.org). Application can also be completed at this department's office at 1555 Berger Drive, Suite 300, San Jose, CA 95112**

**New permit will be subject to a 25% penalty fee for operating without a valid permit.**

**A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties**

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**and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

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 2/4/2025. 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: Mary Patino  
PIC  
Signed On: January 21, 2025