

# 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 FA0258705 - SUBWAY #37244		Site Address 3700 THOMAS RD 103, SANTA CLARA, CA 95054		Inspection Date 02/17/2026	
Program PR0378917 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name VVK INVESTMENTS LLC		Inspection Time 16:30 - 17:20
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION		Consent By NANCY	FSC Veronica Corona 01/31/2028	

Placard Color & Score
<b>RED</b>
<b>92</b>

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						
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

#### **Inspector Observations:**

**Water measured 71F at both hand sinks, the prep sink, and the three compartment sink.**

**Per staff, the water heater has been having issues. Staff states that a repairman came in yesterday but could not repair it, and stated that it may require a part replacement.**

**Owner states that they have another appointment with a repairman scheduled for tomorrow.**

**[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.**

**Ensure hot water heater is operable and maintained in good repair at all times.**

**Facility must be capable of providing water at minimum 100F.**

**\*Note: If facility elects to replace the water heater and replacement is not like-for-like (same make, same model), contact DEH Plan Check for approval at [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org)**

### Minor Violations

No minor violations were observed during this inspection.

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
ham	walk-in cooler	41.00 Fahrenheit	
water	hand sink - back kitchen	71.00 Fahrenheit	
water	hand sink - front service	71.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
water	three compartment sink	71.00 Fahrenheit	
chicken	countertop cold hold - right	40.00 Fahrenheit	
egg	countertop cold hold - right	41.00 Fahrenheit	
meatballs in marinara	steam table	139.00 Fahrenheit	
water	prep sink	71.00 Fahrenheit	
frozen patties	walk-in freezer	15.00 Fahrenheit	
sliced tomatoes	countertop cold hold - left	39.00 Fahrenheit	

### Overall Comments:

**Facility is hereby closed due to failure to provide hot water.**

**Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale.**

**A follow-up inspection must be conducted prior to facility reopening.**

**Facility must be capable of providing water at minimum 100F.**

**Call at (408)315-7644, or email at [maverick.chin@deh.sccgov.org](mailto:maverick.chin@deh.sccgov.org) to schedule a follow-up inspection.**

**Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.**

**The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as**

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*per county ordinance section B11-55.*

***A facility found in operation after having its permit suspended may be subject to a penalty of three times the facility's normal operating permit fee.***

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **3/3/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### **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



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**Received By:** Yahira  
Manager

**Signed On:** February 17, 2026