

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 FA0258716 - JUBBA RESTAURANT	Site Address 5330 TURNER WY 40, SAN JOSE, CA 95136	Inspection Date 06/26/2025
Program PR0378933 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NUR, AAMINA	Inspection Time 11:45 - 12:15
Inspected By JENNIFER RIOS	Inspection Type FOLLOW-UP INSPECTION	Consent By AAMINA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/24/2025

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

Compliance of this violation has been verified on: 06/26/2025

Minor Violations

Cited On: 06/24/2025

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

This violation found not in compliance on 06/26/2025. See details below.

Measured Observations

N/A

Overall Comments:

Reach in fridge was not able to be repaired. Second fridge True Refrigeration model TS-49G is available for use for potentially hazardous foods. PIC has been given an extension until 07/10/25 to replace or repair the reach in refrigerator in the preparation area.

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 **7/10/2025**. 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

Amina Nur

Received By: Aamina Nur

Owner

Signed On: June 26, 2025