

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 FA0210577 - SUBWAY SANDWICHES #39182	Site Address 670 RIVER OAKS PY M, SAN JOSE, CA 95134	Inspection Date 03/09/2022	Placard Color & Score GREEN 93							
Program PRO306110 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KIM, BU			Inspection Time 15:25 - 16:10						
Inspected By MONICA HUATO	Inspection Type ROUTINE INSPECTION	Consent By SANDY MILLAN	FSC BU KIM 01/18/2025							
RISK FACTORS AND INTERVENTIONS				IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
K01 Demonstration of knowledge; food safety certification										S
K02 Communicable disease; reporting/restriction/exclusion										S
K03 No discharge from eyes, nose, mouth										
K04 Proper eating, tasting, drinking, tobacco use										
K05 Hands clean, properly washed; gloves used properly										S
K06 Adequate handwash facilities supplied, accessible										S
K07 Proper hot and cold holding temperatures										
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										
K13 Food in good condition, safe, unadulterated										
K14 Food contact surfaces clean, sanitized										
K15 Food obtained from approved source										
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										
K23 No rodents, insects, birds, or animals										
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									X	
K41 Plumbing approved, installed, in good repair; proper backflow devices										X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *The hot water measured between 111°F-113°F from the 3-compartment sink and janitorial sink faucets. [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. Adjust the hot water temperature to reach the minimum requirement of 120°F.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *The quaternary ammonium concentration measured at 100ppm at the sanitizer bucket. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *1- The hot water nob at the preparation sink is not in working order. [CA] Repair the nob. Cold and hot water must be provided to all sinks.*

2- The janitorial sink faucet leaks from the atmospheric breaker section. [CA] Repair all leaking parts.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
DELI MEATS, CHEESE	WALK-IN COOLER	35.00 Fahrenheit	
MEAT BALLS	HOT HOLDING UNIT	153.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK, MOP SINK	111.00 Fahrenheit	RANGE 111F-113F; ADJUST TO 120F.
COOKED EGG	UNDERCOUNTER COOLER	38.00 Fahrenheit	
MEAT BALLS	WALK-IN FREEZER	7.00 Fahrenheit	
WARM WATER	HANDWASH SINKS, RESTROOM SINK	100.00 Fahrenheit	
QUAT SANITIZER	SANITIZER BUCKET	100.00 PPM	
SLICED TOMATOES, DELI MEATS, CHICKEN PATTY	SANDWICH PREPARATION COOLERS	41.00 Fahrenheit	RANGE 38F-41F

Overall Comments:

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 3/23/2022. 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.

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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: SANDY MILLAN

PIC

Signed On: March 09, 2022

Comment: No signature obtained due to COVID-19.