

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 09/11/2026		Placard Color & Score RED 63		
Program PR0378933 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NUR, AAMINA		Inspection Time 11:30 - 13:30			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By SOMIRA				FSC

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						
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							
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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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	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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0258716 - JUBBA RESTAURANT	Site Address 5330 TURNER WY 40, SAN JOSE, CA 95136	Inspection Date 09/11/2026
Program PR0378933 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NUR, AAMINA	Inspection Time 11:30 - 13:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations:

Operator pulled chicken with an intended final cook temp of 80F-120F.

[CA] Cook all chicken to a minimum internal temp of 165F.

[COS] Operator cooked chicken to an internal temp of 180F.

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Observed employee wash and rinse a bowl and then dried bowl on apron and placed back out for use without sanitizing. After inspector instructed employee to sanitize bowl, chlorine measured 50ppm in three compartment sink.

[CA] Ensure that dishes are submerged in a bleach solution of 100PPM for at least 30 seconds and left to air dry before being used to serve food. Equipment shall be allowed to air dry after sanitizing.

[COS] Employee was instructed to place more bleach into the sanitizing solution to bring concentration up to 100PPM. Operator was also educated on proper procedures for submersion time as well as drying procedures for food contact surfaces.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas: Observed five live cockroaches of various life stages on a bottle of bleach stored under three compartment sink. Observed one live cockroach underneath the 3 compartment sink. Observed live roaches of various life stages in and around the plating on the wall underneath the 3 compartment sink.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: S. Lew

4. Notification: The person in charge during inspection, Somira, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

OFFICIAL INSPECTION REPORT

Facility FA0258716 - JUBBA RESTAURANT	Site Address 5330 TURNER WY 40, SAN JOSE, CA 95136	Inspection Date 09/11/2026
Program PR0378933 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NUR, AAMINA	Inspection Time 11:30 - 13:30

Inspector Observations:

Cooked beef was cooling inside tightly wrapped non food grade plastic bag in the two door upright fridge in the back of kitchen.

[CA] Leave foods uncovered during cooling process to facilitate proper air flow during the cooling process. Covering with food grade material is okay once internal temperature has reached 41F.

[COS] Operator removed the plastic bag and placed beef uncovered in the fridge.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Inspector found a container of pest repellent that is unapproved for use in a food facility

[CA] All pesticides being used in a food facility must be labeled as approved for use in a food facility

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

Inspector Observations:

Containers holding sugar and flour are cracked.

[CA] Replace cracked containers with food grade containers that do not have cracks

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Scoops inside containers of sugar and flour in the dry storage room had their handles in contact with the food. Bag used to hold cooked beef in two door upright fridge is not food grade

[CA] Keep handles and surfaces that are touched by employees out of contact with food if being stored inside container.

[CA] Ensure that you are using food grade bags to store all food products

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:

Front handwash sink is leaking out of the faucet

[CA] Ensure all plumbing fixtures are in good repair and free of leaks.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Employees phone being stored on food contact surface near cook line

[CA] Personal items such as phones must be stored in a designated area away from food.

Performance-Based Inspection Questions

N/A

OFFICIAL INSPECTION REPORT

Facility FA0258716 - JUBBA RESTAURANT	Site Address 5330 TURNER WY 40, SAN JOSE, CA 95136	Inspection Date 09/11/2026
Program PR0378933 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NUR, AAMINA	Inspection Time 11:30 - 13:30

Measured Observations

Item	Location	Measurement	Comments
Cooked chicken	Plated on top of shelf	150.00 Fahrenheit	
Rice	Rice cooker	140.00 Fahrenheit	
Chicken	First cook temp	120.00 Fahrenheit	
Tomatoes	In cold holding prep unit	57.00 Fahrenheit	Cooling within limits
Chicken	Second cook temp	180.00 Fahrenheit	
Broth	On stove top	180.00 Fahrenheit	
Cooked chicken	Plated on top of shelf	110.00 Fahrenheit	Cooling within limits
Hand wash sink	Cook line	100.00 Fahrenheit	

Overall Comments:

Joint inspection with Shannon R.

Report written by Shannon R.

After the inspectors issued cease and desist, PIC continued to take multiple orders and operate.

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 **9/25/2026**. 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



Received By: Sarah Mohamed
Manager
Signed On: September 11, 2026