

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 FA0259043 - SUBWAY #34096		Site Address 540 N SANTA CRUZ AV B-1, LOS GATOS, CA 95030		Inspection Date 06/05/2026		Placard Color & Score GREEN 84		
Program PR0379444 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GLASAUER, MIYA		Inspection Time 14:30 - 15:35			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By LILIA				FSC Gerard Glasauer 05/05/2028

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		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	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	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	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		
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

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

Inspector Observations: 1. **MAJOR* Cut tomatoes stored in 2 door under counter (right side) measured at 48F. PIC stated cut tomatoes were relocated from the walk in cooler to the unit approximately 6 hours prior to measurement. Ambient temperature of unit measured at 50F.*

2. **MINOR* Cut tomatoes on prep line cooler (left side) measured between 44F - 47F. PIC stated cut tomatoes were placed into the 2 door under counter (right side) from the walk in cooler 2 hours ago then placed into the prep line cooler (left side) 1 hour prior to measurement.*

[CA]: *Potentially Hazardous Food shall be cold held at 41F or below at all times.*

[COS]: *Cut tomatoes that were out of approved temperature for more than 4 hours were voluntarily discarded.*

[SA]: *Cut tomatoes that were out of approved temperature for less than 4 hours were relocated to walk in cooler.*

Minor Violations

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

Inspector Observations: *One food handler training certificate is expired.*

[CA]: *Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *One dead cockroach observed near office corner. No other vermin evidence observed after thorough inspection. No recent pest control report provided.*

[CA]: *The premises of each food facility must be maintained free of vermin. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.*

[COS]: *Dead cockroach was discarded.*

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: *Ambient temperature of 2 door under counter cooler (right side) measured at 50F. PIC stated cooler was recently repaired.*

[CA]: *All cooling units shall be able to cold hold PHFs at 41F or below. Discontinue use of unit for PHFs until it is working properly. Repair/adjust/assess as needed.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
pepperoni	walk in cooler	40.00 Fahrenheit	
tuna salad	2 door under counter cooler (left)	40.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at front	200.00 PPM	
chicken	2 door under counter cooler (left)	41.00 Fahrenheit	
turkey	prep line cooler (right)	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
roast beef	walk in cooler	41.00 Fahrenheit	
water	hand sink at back prep area	100.00 Fahrenheit	
meatball	steam table	159.00 Fahrenheit	
ranch	prep line cooler (left)	41.00 Fahrenheit	
water	1 comp prep sink	120.00 Fahrenheit	
tuna salad	prep line cooler (right)	39.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
chicken noodle soup	steam table	170.00 Fahrenheit	

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 **6/19/2026**. 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.

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

Lilia Zavala

Received By: Lilia
PIC
Signed On: June 05, 2026