

**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**

|   |  |  |   |                                      |   |
|---|--|--|---|--------------------------------------|---|
| <b>Facility</b><br>FA0240285 - SUBWAY   |  | <b>Site Address</b><br>43 S 1ST ST, SAN JOSE, CA 95113 |   | <b>Inspection Date</b><br>07/29/2021 |   |
| <b>Program</b><br>PR0340352 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |  | <b>Owner Name</b><br>SHAYA ANDREWS ALBERT & |                                      | <b>Inspection Time</b><br>14:45 - 15:00 |
| <b>Inspected By</b><br>GINA STIEHR  |  | <b>Inspection Type</b><br>FOLLOW-UP INSPECTION         |   | <b>Consent By</b><br>SERENA RAJ      |   |

|  |
|--|
| <b>Placard Color &amp; Score</b><br><b>GREEN</b><br><b>N/A</b> |
|--|

**Comments and Observations**

**Major Violations**

Cited On: 07/29/2021

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

**Compliance of this violation has been verified on: 07/29/2021**

Cited On: 07/29/2021

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

**Compliance of this violation has been verified on: 07/29/2021**

**Minor Violations**

N/A

**Measured Observations**

| Item         | Location            | Measurement       | Comments |
|--------------|---------------------|-------------------|----------|
| hot water    | handwash sink       | 100.00 Fahrenheit |          |
| ambient temp | food prep cold hold | 40.00 Fahrenheit  |          |
| hot water    | food prep sink      | 120.00 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 **8/12/2021**. 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

**Received By:** Serena Raj  
 Manager

**Signed On:** July 29, 2021