

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 FA0213401 - SUBWAY		Site Address 1139 TASMAN DR, SUNNYVALE, CA 94089		Inspection Date 10/01/2026		Placard Color & Score GREEN 86		
Program PR0302275 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name KAZARIAN, DIANA		Inspection Time 10:00 - 11:40			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By VERONICA RINCON				FSC Veronica Rincon 1/31/2028

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						S
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		X			N
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						

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		
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	X

Comments and Observations

Major Violations

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: Observed broccoli cream based soup measuring at 103F inside microwave. Per PIC, they had reheated the soup and were going to place into the hot holding unit.

[CA] Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours. Any ready to eat foods such as the broccoli soup may be reheated to >135°F for hot holding.

[COS] PIC reheated the broccoli soup inside the microwave. Reheated soup measured to be 166F inside microwave and measured the temperature at 155F in the hot holding unit.

Minor Violations

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: Observed the food prep sink faucet leaking.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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: At the janitorial sink, mop was being stored inside the mop bucket. Hooks are available in the facility to hang the mops.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations: Observed the food facility does not have placard on the front door entrance. Santa Clara County's plastic insert for the placard is still present at the time of inspection.

[CA] The placard shall be posted and clearly visible to the general public and patrons entering the food establishment.

Performance-Based Inspection Questions

Needs Improvement - Proper reheating procedures for hot holding.

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Measured Observations

Item	Location	Measurement	Comments
Hot water	3 compartment ware wash and food prep sink	120.00 Fahrenheit	
Ham	Walk-in cooler	40.00 Fahrenheit	
Meatballs	Hot holding on serving line	140.00 Fahrenheit	
Warm water	Restroom and two handwash sinks	100.00 Fahrenheit	
Sliced provolone	Walk-in Cooler	45.00 Fahrenheit	Remeasured temperature at end of inspection of 41F. Employee was cleaning the walk-in cooler at the beginning of inspection and had the cooler open.
Tomato	Cold holding on serving line	40.00 Fahrenheit	
Sliced roast beef	Cold holding on serving line	41.00 Fahrenheit	
Broccoli soup	Microwave	103.00 Fahrenheit	Reheated and measured the temperature at 155F
Cheesecake cookie dough	Walk in freezer	4.60 Fahrenheit	
Chicken	Hot holding on serving line	145.00 Fahrenheit	

Overall Comments:

Joint inspection and written report by Madeline Meza

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 **10/15/2026**. 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

Veronica R.

Received By: Veronica R
Manager
Signed On: October 01, 2026