

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 FA0207734 - BEN SANDWICHES	Site Address 221 E SAN FERNANDO ST, SAN JOSE, CA 95112	Inspection Date 10/07/2026
Program PR0301011 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BEN SANDWICHES	Inspection Time 10:45 - 11:45
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By QUAN - OVER THE PHONE

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 10/01/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

This violation found not in compliance on 10/07/2026. See details below.

Cited On: 10/07/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Staff were observed touching a wet rag while assembling sandwiches. Observed the following: grabbing bread, slicing it, touching soiled rag with finger tips, then opens fridge to grab meat container, goes back touches the soiled rag and attempted to handle bread again.

Follow-up By
10/14/2026

[CA] Employees are required to wash their hands: before beginning work before handling food / equipment / utensils as often as necessary, during food preparation, to remove soil and contamination when switching from working with raw to ready to eat foods, after touching body parts after using toilet room or any time when contamination may occur.

[COS] EH Inspector instructed staff to stop before contaminating food and had them wash their hands and change gloves.

Cited On: 10/01/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 10/07/2026

Cited On: 10/01/2026

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

This violation found not in compliance on 10/07/2026. See details below.

Cited On: 10/07/2026

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

Inspector Observations:

A.) PHFs in the prep cooler were measured between 50-60F. Ambient air of the unit was measured at 57F.

B.) Fried Eggs, Fried Spam, and eggrolls were left out of temperature control and measured between 90-120F.

C.) Ranch was left out of temperature control and measured at 75F.

D.) Garlic in Oil mixture left out of temperature control measured at 82F.

[CA] Potentially hazardous foods shall be held at or below 41/45°F or at or above 135°F.

[COS] A.) PHFs in the prep cooler were discarded, see VC&D report.

[COS] B.) PHFs were moved to a working prep cooler to cool down. Per PIC (over the phone), the food employee

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onsite doe snot know how to turn on the steam table for hot holding.

Minor Violations

Cited On: 10/07/2026

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

Inspector Observations:

The only food service employee onsite lacks training and knowledge of food safety for their assigned duties.

- *unable to turn on steam table to hot hold required items*
- *lack of knowledge of when to wash their hands*
- *lack of knowledge for cross contamination*
- *lack of knowledge of hot and cold holding temperature requirements.*

[CA] All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. Obtain a food handler card by time of the next follow up inspection.

Cited On: 10/07/2026

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:

1. The walk in cooler remains in disrepair. No PHFs are being held.

2. The upright two door cooler is also in disrepair.

3. The prep cooler is also in disrepair.

Note: Facility has two functioning prep coolers and an upright freezer remaining.

[CA] Refrigeration equipment shall be in good repair and capable of maintaining PHFs at 41F or below.

Measured Observations

Item	Location	Measurement	Comments
Grilled Chicken	Prep Cooler - Bottom	55.00 Fahrenheit	
Ranch	Counter top	75.00 Fahrenheit	Opened 2 hours prior, CPP
BBQ Pork	Prep Cooler - Top	56.00 Fahrenheit	
Ambient Air	Walk in Cooler	50.00 Fahrenheit	
Grilled Pork	Prep Cooler - Top	60.00 Fahrenheit	
Eggrolls	Steam Table (off)	120.00 Fahrenheit	
Garlic in Oil	Steam Table (off)	82.00 Fahrenheit	
Fried Eggs	Flat Grill (off)	90.00 Fahrenheit	
Fried Spam	Flat Grill (off)	100.00 Fahrenheit	
Rice Noodles	Prep Cooler - Top	55.00 Fahrenheit	
Ambient Air	Prep Cooler - Bottom	57.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection after several major violations were observed during a routine inspection and shall be free of charge.

Observations:

K05: Staff were observed touching a wet rag while assembling sandwiches. Observed the following: grabbing bread, slicing it, touching soiled rag with finger tips, then opens fridge to grab meat container, goes back touches the soiled rag and attempted to handle bread again.

K06: All handwash stations were fully stocked.

K07:

A.) PHFs in the prep cooler were measured between 50-60F. Ambient air of the unit was measured at 57F.

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B.) Fried Eggs, Fried Spam, and eggrolls were left out of temperature control and measured between 90-120F.

C.) Ranch was left out of temperature control and measured at 75F.

D.) Garlic in Oil mixture left out of temperature control measured at 82F.

K35: The walk in cooler remains in disrepair. No PHFs are being held. The upright two door cooler is also in disrepair. The prep cooler is also in disrepair. Facility has two functioning prep coolers and an upright freezer.

An additional follow up inspection will be conducted. Any and all subsequent follow up inspections will be subject to charge at the approved hourly rate.

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 **10/21/2026**. 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



Received By: Quan
Owner
Signed On: October 07, 2026