

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 FA0265703 - SUBWAY #46773		Site Address 980 S WINCHESTER BL, SAN JOSE, CA 95128		Inspection Date 09/19/2022	
Program PR0392349 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ALAMEDA SUB INC.		Inspection Time 09:45 - 11:05
Inspected By MELISSA HUERTA	Inspection Type ROUTINE INSPECTION		Consent By EVELJA MARTINEZ	FSC Evelia Martinez 08/12/2024	

Placard Color & Score
GREEN
91

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	X			
K07 Proper hot and cold holding temperatures			X	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		S
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized			X	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		
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		
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

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Paper towels stored on top of the paper towel dispenser at the back handwash sink. [corrective action] Store paper towels inside the paper towel dispenser. [corrected on site] Employee stored paper towels inside the paper towel dispenser.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Sliced tomatoes measured at 45 degrees F in the prep unit #2. Employee took out the sliced tomatoes from the walk-in cooler at 9:00 am. Ambient air temperature of the unit was measured at 44 degrees F. [corrective action] Maintain potentially hazardous foods at 41 degrees or below. [corrected on site] Employee adjusted thermostat and ambient air temperature measured at 41 degrees F. Employee swapped sliced tomatoes from prep unit with tomatoes from walk-in cooler.

K14 - 3 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:

Quaternary ammonium sanitizer was measured at 100 ppm in the 3 compartment sink. [corrective action] Maintain quaternary ammonium sanitizer at 200 ppm. [corrected on site] Employee adjusted quaternary ammonium sanitizer to 400 ppm. Manufacturer label states 150-400 ppm.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
quaternary ammonium sanitizer	wiping bucket	400.00 PPM	
ambient air	prep unit #2	44.00 Fahrenheit	
water	handwash sink front	100.00 Fahrenheit	
sliced tomatoes	prep unit #2	45.00 Fahrenheit	since 9:00 am
meatball	hot unit #2	156.00 Fahrenheit	
vegetarian patty	prep unit #2	42.00 Fahrenheit	
chicken noodle soup	hot unit #1	147.00 Fahrenheit	
turkey	prep unit #1	40.00 Fahrenheit	
water	3 compartment sink	120.00 Fahrenheit	
water	handwash sink restroom	100.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	100.00 PPM	adjusted to 400 ppm. Manufacturer 150 -200 ppm

Overall Comments:

Report written by Nha Huynh

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 **10/3/2022**. 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.

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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: Evelia Martinez
Manager

Signed On: September 19, 2022