

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 FA0209150 - SUBWAY		Site Address 3730 N 1ST ST 125, SAN JOSE, CA 95134		Inspection Date 08/25/2025		Placard Color & Score GREEN 95		
Program PR0304733 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name JASPAL SINGH		Inspection Time 10:40 - 12:10			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By NISHAN SINGH				FSC Nishan Singh 12/05/2029

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						S
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						
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		
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	X	
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

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

Inspector Observations:

1. Sliced tomatoes and cooked eggs measured 45F-48F in the inserts of the left-side countertop cold-holding unit. Per the PIC, the food had been taken out of the walk-in 30 minutes prior. Ambient of the unit measured 52F.

2. Various meats and cheeses (cooked steak, tuna salad, cooked chicken, ham, provolone cheese, etc.) measured 44F-49F in the inserts of the right-side countertop cold-holding unit. Per the PIC, the food had been taken out of the walk-in 30 minutes prior. Ambient of the unit measured 46F.

***NOTE: Equipment MUST be capable of maintaining potentially hazardous foods (PHF) at or below 41F**

[CA] PHFs shall be held at or below 41F to prevent the growth of bacteria.

[COS] All PHFs in the two cold-holding countertop units to be used within 4 hours of initial removal from the walk-in. Until the two units are repaired/serviced, the facility shall remove only small portions of food from the walk-in and use/discard them within 4 hours. Foods shall be labeled with time markings to accompany the 4 hour rule.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Raw shell eggs observed to be stored directly over ready-to-eat meats (cooked chicken, steak) in the walk-in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cooked steak	walk-in cooler	39.00 Fahrenheit	
ham	walk-in cooler	40.00 Fahrenheit	
hot water	3 compartment sink/prep sink	120.00 Fahrenheit	
meatballs in tomato sauce	3-insert hot holding unit	135.00 Fahrenheit	
comercially processed mayonaise	2 door under-counter cooler	41.00 Fahrenheit	no PHF inside
warm water	hand sink 1/2/bathroom hs	100.00 Fahrenheit	
ambient	right-side countertop cold holding unit	46.00 Fahrenheit	see k07m
frozen chicken	walk-in freezer	11.00 Fahrenheit	
ambient	left-side countertop cold holding unit	52.00 Fahrenheit	see K07m
quaternary ammonium	3 compartment sink	200.00 PPM	

Overall Comments:

A follow-up inspection will be conducted to verify that the two countertop cold holding units are capable of holding potentially hazardous foods (PHF) at or below 41F.

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Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

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 **9/8/2025**. 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: nishan singh
owner
Signed On: August 25, 2025