

**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> FA0230499 - SUBWAY #32950		<b>Site Address</b> 2717 MIDDLEFIELD RD, PALO ALTO, CA 94306		<b>Inspection Date</b> 08/13/2025	
<b>Program</b> PR0330534 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> JOSEPH YOO		<b>Inspection Time</b> 14:45 - 16:00
<b>Inspected By</b> MINDY NGUYEN	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JENNY	<b>FSC</b> JOSEPH YOO 05/23/2026		

**Placard Color & Score**  
**GREEN**  
**88**

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		
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			
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		
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	X	
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	X	
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

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

**Inspector Observations:** *In the cold-holding prep inserts: measured internal temperature of sliced ham, roast beef, and tuna salad to be 44-47F. Operators stated these items had been transferred from the undercounter unit 30 - 60 minutes prior. (Note: other foods in the prep inserts measured 41F.)*

*In the undercounter refrigerator: measured internal temperature of chicken and tuna to be 51F. Ambient reading of unit read approximately 45F. Operator stated some foods had been stored in unit since 10am today (approximately 4 hours 50 minutes prior).*

**[CA]** *Keep potentially hazardous foods at 41F and below or 135F and above.*

**[COS]** *The ham, roast beef, and tuna salad in the prep inserts were discarded. Foods that had been inside the undercounter refrigerator for 4 hours or more were discarded. Other PHFs in the undercounter unit were moved to the walk-in refrigerator. See VCD form.*

### Minor Violations

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:** *The undercounter refrigerator in the front prep area was not able to keep potentially hazardous foods at 41F and below.*

**[CA]** *Repair/adjust refrigerator. Do not store potentially hazardous foods inside this unit until it is repaired.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:** *Observed missing floor tiles near the 3-compartment sink.*

**[CA]** *Replace missing floor tiles.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
CHICKEN, CHEESE	PREP INSERTS	41.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	
BOTTLED JUICES, MILK	COUNTERTOP REFRIGERATOR	41.00 Fahrenheit	
TUNA SALAD, HAM, ROAST BEET	PREP INSERTS	45.00 Fahrenheit	45-47F; HAD BEEN STORED IN NON-FUNCTIONING UNDERCOUNTER UNIT 30-60 MINUTES PRIOR
AMBIENT TEMPERATURE OF UNDERCOUNTER REFRIGERATOR	UNDERCOUNTER REFRIGERATOR	45.00 Fahrenheit	STORE-PROVIDED AMBIENT THERMOMETER
CHICKEN, VEGGIE PATTIES, TUNA	UNDERCOUNTER REFRIGERATOR	51.00 Fahrenheit	
MEATBALLS	STEAM INSERT	137.00 Fahrenheit	
MEATS, COOKED EGGS	WALK-IN REFRIGERATOR	41.00 Fahrenheit	

### Overall Comments:

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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 **8/27/2025**. 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



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**Received By:** Leticia Zavala  
Sandwich artist

**Signed On:** August 13, 2025