

# 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><br>FA0287979 - JERSEY MIKE'S SUBS                                |  | <b>Site Address</b><br>6845 CAMINO ARROYO 60, GILROY, CA 95020 |                                     | <b>Inspection Date</b><br>03/17/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>86</b> </div> |  |                                       |
| <b>Program</b><br>PR0431849 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |  |                                                                | <b>Owner Name</b><br>HLJ FOODS, INC |                                      | <b>Inspection Time</b><br>17:00 - 18:00 |                                                                                                                                                                |  |                                       |
| <b>Inspected By</b><br>GUILLERMO VAZQUEZ                                         |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                   |                                     | <b>Consent By</b><br>RICARDO SALAZAR |                                         |                                                                                                                                                                |  | <b>FSC</b> Ricardo Salazar<br>10/4/29 |

  

| RISK FACTORS AND INTERVENTIONS |                                                                             | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
|                                |                                                                             |    | Major | Minor |        |     |     |     |
| K01                            | Demonstration of knowledge; food safety certification                       | X  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     |     |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       |        |     |     |     |
| K08                            | Time as a public health control; procedures & records                       |    |       |       |        |     | X   |     |
| K09                            | Proper cooling methods                                                      |    |       |       |        | X   |     |     |
| K10                            | Proper cooking time & temperatures                                          | X  |       |       |        |     |     | S   |
| 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                                                        |     |     |
| 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                                                      | X   |     |
| 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 |     |     |
| 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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|                                                                           |                                   |                                                         |                                  |
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| Program<br>PR0431849 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |                                   | Owner Name<br>HLJ FOODS, INC                            | Inspection Time<br>17:00 - 18:00 |
| 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: Bacon on the hot plate was measured at 94°F at the time of inspection.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above. Recommend having unit serviced by contractor.**

**[SA] Bacon within the hot plate was moved to flat grill to maintain hot.**

**PHFs within prep table were measured between 45-48°F at the time of inspection.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above. Recommend having unit in the front be checked by contractor.**

**[SA] Food will be put under TPHC until unit is serviced. Toss away after 4-hours.**

### Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Mold like substance growing on the caulking around the 3-compartment sink.**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

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: Drain pipe for prep sink is inside of floor sink at the time of inspection.**

**[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an air-gap into a floor sink or other approved type of receptor.**

**REPEAT VIOLATION. Failure to comply may result in enforcement action.**

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

**Inspector Observations: Food debris noted on the floor of the kitchen area and under equipment.**

**[CA] Regularly clean under cooking equipment to prevent accumulation of debris.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item              | Location                     | Measurement       | Comments                  |
|-------------------|------------------------------|-------------------|---------------------------|
| Cut tomato        | Prep table                   | 45.00 Fahrenheit  | Adjust to 41°F below. SA  |
| Sanitizer (Quats) | Sanitizer bucket             | 200.00 PPM        |                           |
| Warm water        | Hand wash/restroom           | 100.00 Fahrenheit |                           |
| Bacon             | Walk in                      | 38.00 Fahrenheit  |                           |
| Cheese            | Prep table #2                | 41.00 Fahrenheit  |                           |
| Ambient           | Walk in freezer              | 5.00 Fahrenheit   |                           |
| Roast beef        | Display refrigeration        | 40.00 Fahrenheit  |                           |
| Bacon             | Hot plate                    | 94.00 Fahrenheit  | Adjust to 135°F above. SA |
| Mayo              | Prep table                   | 48.00 Fahrenheit  | Adjust to 41°F below. SA  |
| Ham               | Display refrigeration        | 39.00 Fahrenheit  |                           |
| Sanitizer (Quats) | 3-Compartment                | 200.00 PPM        |                           |
| Hot water         | 3-Compartment/prep/mop sinks | 120.00 Fahrenheit |                           |
| Cooked veggies    | Prep table #2                | 40.00 Fahrenheit  |                           |
| Cooked beef       | Cook line                    | 202.00 Fahrenheit | Final cook temperature.   |
| Ham               | Walk in                      | 39.00 Fahrenheit  |                           |

### Overall Comments:

**The following decals were provided to the facility:**

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- Hot/cold holding.

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 3/31/2025. 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: Ricardo Salazar  
Manager  
Signed On: March 17, 2025