

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 FA0255489 - JERSEY MIKE'S SUBS		Site Address 634 SAN ANTONIO RD, MOUNTAIN VIEW, CA 94040		Inspection Date 01/22/2021	
Program PR0373102 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GR8 SUBS CORP		Inspection Time 13:05 - 13:55
Inspected By GABRIEL GONZALEZ	Inspection Type ROUTINE INSPECTION		Consent By VIKA (PIC)	FSC Not Available	

Placard Color & Score
RED
82

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						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		
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Social Distancing Protocol

01 - Signage Violation

Compliance of this category has been verified.

02 - Face Covering Violation

Compliance of this category has been verified.

03 - Social Distance Violation

Compliance of this category has been verified.

04 - Clean and Sanitize Violation

Compliance of this category has been verified.

05 - General Violation

Compliance of this category has been verified.

Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured water at the 3 compartment and prep sink at 106F. Then measured water at the mop sink 76F which dropped to 68F. Remeasured water at the 3 compartment sink 68F. About 20 minutes later and beyond, remeasured water multiple times at 3 compartment sink at 77 F maximum. Handwash sink water felt cool. [CA] Provide hot water at minimum 120°F to all sink faucets (except handwash sink faucets which must provide water at 100°F minimum, and if not easily adjustable at faucet, 108°F maximum).

Follow-up By
01/27/2021

Facility closed due to this violation. Cease and desist food operations until reopened by this department.

Minor Violations

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

Inspector Observations: 1) Food safety certificate (FSC) expired 11/19/2020. [CA] Obtain a valid 5-year food safety certificate for at least one owner or employee and keep the issued certificate at this facility. The certification organization must be accredited by the American National Standards Institute (ANSI). Note: The certified person at this food facility may not serve at any other food facility as the person required to be certified.

2) Some food handler cards (FHC) are expired. [CA] Obtain valid FHCs. Keep FHCs at this facility for review upon request. FHC must be obtained from an American National Standards Institute (ANSI) accredited training provider.

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

Inspector Observations: Sliced tomatoes at front counter measured 45F. Tomatoes are in a shallow container with a portion of the tomatoes above the container. Per PIC the tomatoes were cut, cooled in walk in early this morning then taken from the walk in fridge about 15 minutes ago. (note: ambient air inside beneath container measured 29F)[CA] Maintain 41F or below. Store tomatoes in a fashion where they will remain at or below required temperature. [COS] PIC replaced the container with a deeper container. Tomatoes are now well below the surface and closer to the interior cold walls of the unit, where air measured 29F.

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: Pipes extend into the floor sinks under the soda fountain and prep sink. [CA] Provide an airgap space (1-inch minimum) between pipes and floor sink rims. Maintain pipes sloped downward to facilitate draining.

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

Inspector Observations: 1) Restroom floor-wall juncture lacks a coved base. [CA] Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius coving and shall extend up the wall at least 4 inches, except in areas where food is stored only in unopened bottles, cans, cartons, sacks, or other original shipping containers.

2) Water heater extends into the ceiling and side panel is missing in the upper ceiling space. [CA] Install panels to effectively create a barrier between the ceiling space area and the interior of the facility.

Consult with this department's plan check unit for more information on options and materials to correct these issues: 408-918-3400 or dehplanchek@cep.sccgov.org

Correct 1 and 2 by 6/1/2021

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
QUAT	3 COMP SINK	200.00 PPM	
ROAST BEEF	WALK IN FRIDGE	56.00 Fahrenheit	COOLING
SLICED TOMATOES	FRONT COUNTER TOP FRIDGE	45.00 Fahrenheit	
CHEESE	RIGHT 2 DRAWER FRIDGE	38.00 Fahrenheit	
AMBIENT AIR	FRONT COUNTER TOP FRIDGE	29.00 Fahrenheit	
BEEF	DISPLAY CASE FRIDGE	39.00 Fahrenheit	
SLICED TOMATOES	BACK COUNTER TOP FRIDGE	41.00 Fahrenheit	
MUSHROOM	LEFT 2 DRAWER FRIDGE	40.00 Fahrenheit	
CHEESE	WALK IN FRIDGE	39.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW OWNER: JM MOUNTAIN VIEW LLC

NEW FACILITY NAME: JERSEY MIKE'S SUBS

The applicant has completed the application for an Environmental Health Permit.

FP13 FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 \$ 1,085.00/YEAR

To be billed for annual permit.

Permit issued and valid: 2/1/2021 - 1/31/2022

This report serves as a temporary permit until the official permit is mailed to the facility.

Post permit in public view.

***Structural Review inspection conducted on 1/22/2021**

Consulted supervisor Michael Cervantes, REHS regarding water issue.

Contact this department when violation K21 has been corrected for follow-up inspection:

- Normal operation hours: (408) 918-3400 Monday-Friday 7:30am-5:00pm. For after hour inspections contact Michael Cervantes at 408-687-6440

- The first follow-up inspection conducted during normal business hours is generally not subject to billing. If subsequent follow-up inspections are deemed necessary, each will be billed at \$219 per hour, minimum 1 hour.

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- Inspections after normal business hours will be billed \$493.00 (2-hour minimum). After hour inspections must be requested in advance. Follow-up inspections are dependent on inspector availability.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **2/5/2021**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: VIKA
SUPERVISOR

Signed On: January 22, 2021

Comment: Signature not captured due to COVID-19 prevention measure. Report emailed to norcalsubsvikahall@gmail.com and Cfarrell@jerseymikes.com