

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 FA0230499 - SUBWAY #32950 | | Site Address 2717 MIDDLEFIELD RD, PALO ALTO, CA 94306 | | Inspection Date 05/02/2024 | |
| Program PR0330534 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | | | Owner Name JOSEPH YOO | | Inspection Time 09:50 - 11:15 |
| Inspected By ALEXANDER ALFARO | Inspection Type ROUTINE INSPECTION | Consent By JUAN | FSC Joseph Yoo 5/23/2026 | | |

| |
|----------------------------------|
| Placard Color & Score |
| GREEN |
| 78 |

| 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 | | | | N |
| 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 | | X |
| K37 Vending machines | | |
| K38 Adequate ventilation/lighting; designated areas, use | | X |
| 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 | | |

OFFICIAL INSPECTION REPORT

| | | |
|--|--|----------------------------------|
| Facility FA0230499 - SUBWAY #32950 | Site Address 2717 MIDDLEFIELD RD, PALO ALTO, CA 94306 | Inspection Date 05/02/2024 |
| Program PR0330534 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name JOSEPH YOO | Inspection Time 09:50 - 11:15 |
| 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 small refrigerator near the self-serve beverage dispenser numerous PHFs (Milk, juice, lemonades) that state to be kept refrigerated on the packaging were measured between 48-50°F. Per manager they stocked the cooler unit last night.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] See VC&D report.

Minor Violations

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

Inspector Observations:

Food handler card for staff is not available upon request. Per staff they have been working for longer than 30 days.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employees were observed improperly washing their hands by only using cold water to wash hands and turning off faucets prior to drying hands with a single use paper towel .

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

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:

Small refrigerator next to the self-serve fountain drink dispenser is not maintaining PHF's at 41 or below.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

- 1. An unrestrained pressurized tank was found adjacent to the hand washing sink in the back of house area.*
- 2. Several unrestrained pressurized tanks were found in the mop closet near the soda syrup station.*

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

One of the lightbulbs in the bathroom is out causing room to be dim.

[CA] Repair/replace the lightbulb to provide an adequate amount of light.

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

OFFICIAL INSPECTION REPORT

| | | |
|--|--|----------------------------------|
| Facility FA0230499 - SUBWAY #32950 | Site Address 2717 MIDDLEFIELD RD, PALO ALTO, CA 94306 | Inspection Date 05/02/2024 |
| Program PR0330534 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name JOSEPH YOO | Inspection Time 09:50 - 11:15 |

Inspector Observations:

1. The floor sink under the fountain machine has an accumulation of mold-like substance growth.

2. The floor under the soda syrups in the mop closet have an accumulation of food debris and filth.

[CA] Maintain floors, walls, and ceilings of the facility clean and in good repair.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

| Item | Location | Measurement | Comments |
|-----------------|-----------------------------------|-------------------|--|
| Chicken | Prep Line | 40.00 Fahrenheit | |
| Water | Three Compartment Sink, Prep Sink | 127.00 Fahrenheit | |
| Milk | Small Counter Cooler | 50.00 Fahrenheit | VC&D |
| Water | Hand Washing Sinks - All | 107.00 Fahrenheit | |
| Orange Juice | Small Counter Cooler | 49.00 Fahrenheit | VC&D |
| Capicola | Deli Slicer | 47.00 Fahrenheit | Diligent Prep |
| Ambient Air | Small Counter Cooler | 50.00 Fahrenheit | |
| Roast Beef | Walk in Cooler | 41.00 Fahrenheit | Infrared Thermometer |
| Steak | Prep Line | 40.00 Fahrenheit | |
| Meatballs | Prep Line | 140.00 Fahrenheit | |
| Sliced Tomatoes | Undercounter Cooler | 39.00 Fahrenheit | |
| Cheese | Prep Line | 38.00 Fahrenheit | |
| Quat Sanitizer | Three Compartment Sink | 0.00 PPM | Remeasured at 200 PPM after replacing with cold water. |
| Soup | Walk in Freezer | 9.00 Fahrenheit | Infrared Thermometer |
| Meatballs | Walk in Freezer | 8.00 Fahrenheit | Infrared Thermometer |
| Capicola | Undercounter Cooler | 41.00 Fahrenheit | |
| Cheese | Walk in Cooler | 40.00 Fahrenheit | |
| Ambient Air | Undercounter Cooler | 39.00 Fahrenheit | |
| Sliced Tomatoes | Prep Line | 38.00 Fahrenheit | |

Overall Comments:

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 **5/16/2024**. 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: Juan Hernandez
Person in Charge

Signed On: May 02, 2024