

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 FA0200701 - SUBWAY SANDWICHES & SALADS		Site Address 10525 S DE ANZA BL 130, CUPERTINO, CA 95014		Inspection Date 02/17/2025	
Program PR0303354 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name RS KOHLI INC		Inspection Time 10:30 - 11:40
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By JUANA ORTEGA	FSC Not Available		

Placard Color & Score

GREEN
92

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						
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						
K42	Garbage & refuse properly disposed; facilities maintained						
K43	Toilet facilities: properly constructed, supplied, cleaned					X	
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

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

Inspector Observations: Observed food safety manager's certificate expired as of 2024. [CA] Ensure a valid food safety manager's certificate is obtained and posted within the facility by 03/17/2025.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: At the 3 compartment sink, measured hot water at 110F and at the prep sink, measured hot water at 113F. Observed low water pressure and supply at the 3 compartment sink. [CA] Ensure an adequate supply of potable hot water is provided at all sinks. Hot water shall be provided at 120F at all warewash, prep, and mop sinks.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: In the employee restroom, observed toilet paper stored outside of the toilet paper dispenser. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
shredded cheese	walk-in refrigerator	35.00 Fahrenheit	
chicken noodle soup	steam table	158.00 Fahrenheit	
rotisserie chicken	insert prep top	41.00 Fahrenheit	
sliced tomato	insert prep top	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
orange juice	reach in refrigerator	38.00 Fahrenheit	
cut chicken	walk-in refrigerator	41.00 Fahrenheit	
veggie patty	insert prep top	41.00 Fahrenheit	
pepperoni	walk-in refrigerator	36.00 Fahrenheit	
hot water	3 compartment sink	110.00 Fahrenheit	
broccoli cheddar soup	steam table	160.00 Fahrenheit	
quaternary ammonium sanitizer	sanitizer bucket	200.00 PPM	
sliced turkey	insert prep top	41.00 Fahrenheit	
hot water	prep sink	113.00 Fahrenheit	

Overall Comments:

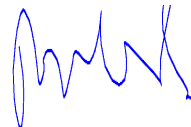
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **3/3/2025**. 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.

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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: JUANA ORTEGA
LEAD
Signed On: February 17, 2025