

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 FA0206125 - JACKSON'S DONUTS & SANDWICHES		Site Address 140 S JACKSON AV, SAN JOSE, CA 95116		Inspection Date 03/30/2026	
Program PR0303505 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BUNTHONN SVAY		Inspection Time 08:05 - 09:15
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION		Consent By CHHONGVAI	FSC Bunthonn Svay 07/11/2028	

Placard Color & Score

YELLOW

64

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	X			S
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records		X		X			
K09 Proper cooling methods			X	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	X	
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented	X	
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips	X	
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	X	
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	X	
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 FA0206125 - JACKSON'S DONUTS & SANDWICHES	Site Address 140 S JACKSON AV, SAN JOSE, CA 95116	Inspection Date 03/30/2026
Program PR0303505 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BUNTHONN SVAY	Inspection Time 08:05 - 09:15
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:

Sausage patties in the prep cooler was measured at 55F. The hotel insert was overfilled. Per staff, they filled the insert around 6 am.

Follow-up By
04/06/2026

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

[COS] The portion was reduced and placed in the bottom section of the prep cooler to cool down.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

1. Facility is not time marking PHFs (coffee creamers, milk, ham and cheese croissants).

Follow-up By
04/06/2026

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

2. Facility cannot provide TPHC written procedures.

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

[COS] Items were time marked with handwritten notes. TPHC procedures filled out and approved.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

The soap dispenser at the front handwash station was blocked off by a microwave.

[CA] Ensure handwash soap is accessible at all times.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Sliced tomatoes were found cooling with plastic wrap tightly wrapped over the container.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

[COS] Plastic wrap was lifted to promote rapid cooling.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Facility has a can of residential insecticide.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

OFFICIAL INSPECTION REPORT

Facility FA0206125 - JACKSON'S DONUTS & SANDWICHES	Site Address 140 S JACKSON AV, SAN JOSE, CA 95116	Inspection Date 03/30/2026
Program PR0303505 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BUNTHONN SVAY	Inspection Time 08:05 - 09:15

Inspector Observations:

Facility is packaging orange juice and not labeling them.

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

Note: Ensure to add pasteurization warning clause to juices.

"WARNING: This product has not been pasteurized and therefore may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems."

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Facility lacks drain plugs for the two compartment sink.

[CA] Plugs/stoppers shall be available to fill up the warewashing sink.

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:

1. Facility has several non ANSI accredited equipment.

- 4x microwaves
- 1x toaster oven

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

2. Facility's three door upright cooler is not maintaining PHFs at 41F. Ambient air was measured at 50F.

Note: Cooler holds pasteurized dairy products only which measured between 43-45F.

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

3. Facility is using cardboard to line floors, shelves of storage racks, and shelves of coolers.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Facility lacks a probe type thermometer.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Facility is storing medicines over food in the dry storage area.

[CA] Personal care items (medication/vitamins) shall bear a legible manufacturer's label and stored in a designated storage area for personal items.

OFFICIAL INSPECTION REPORT

Facility FA0206125 - JACKSON'S DONUTS & SANDWICHES	Site Address 140 S JACKSON AV, SAN JOSE, CA 95116	Inspection Date 03/30/2026
Program PR0303505 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BUNTHONN SVAY	Inspection Time 08:05 - 09:15

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

Inspector Observations:

There is a section of the wall that is missing approved finishes. The wall behind the menu near the cookline equipment.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair. Repair with a smooth, easily cleanable, and durable finish.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Milk	Self Service Counter	55.00 Fahrenheit	TPHC
Milk	Three Door Upright Cooler	43.00 Fahrenheit	
Water	Handwash Sink - Front	100.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler	40.00 Fahrenheit	
Water	Two Compartment Sink	120.00 Fahrenheit	
Sausage Patties	Prep Cooler - Top	55.00 Fahrenheit	
Orange Juice	Three Door Beverage Cooler	41.00 Fahrenheit	

Overall Comments:

Notes:

- Reviewed pest control service reports from last two months. No activity noted.

- TPHC procedures were provided and approved onsite.

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 **4/13/2026**. 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: Chhongvai
Food Handler/Cashier

Signed On: March 30, 2026