

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 FA0281169 - JERSEY MIKE'S SUBS		Site Address 870 BLOSSOM HILL RD B, SAN JOSE, CA 95123		Inspection Date 09/06/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 75 </div>		
Program PR0422086 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SJJM, LLC		Inspection Time 11:40 - 12:45			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By HEENA				FSC Ranjit Atwal 07/15/2028

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						
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						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		
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		
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		X
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

OFFICIAL INSPECTION REPORT

Facility FA0281169 - JERSEY MIKE'S SUBS	Site Address 870 BLOSSOM HILL RD B, SAN JOSE, CA 95123	Inspection Date 09/06/2024
Program PR0422086 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SJJM, LLC	Inspection Time 11:40 - 12:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Drain piping was broken at handwash sink in back preparation area rendering it unusable. Per PIC, it has been in disrepair for one month. [CA] Repair piping and maintain in good condition. Failure to comply may result in enforcement action. [SA] Employees may temporarily use the first compartment of the three compartment sink to wash hands. Second hand wash sink located in front preparation area.*

Follow-up By
09/09/2024

Minor Violations

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

Inspector Observations: *Food handler cards were not available at time of inspection. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler available for review. A valid food handler card shall be provided within 30 days of after the date of hire.*

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

Inspector Observations: *Sliced tomatoes in cold holding preparation insert measured 43F to 48F. Tomatoes in container were filled passed the fill line. Per PIC, they were placed out two hours prior to temperature measurement. [CA] Maintain PHF at 41F or below or 135F or above.*

Discard remaining tomatoes at 2pm.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed many fruit flies by the three compartment sink/janitorial sink area. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

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: *Observed heavy accumulation of ice on floor of walk in freezer, on shelving and around fans. [CA] Repair/replace refrigeration and maintain in good condition.*

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. Observed handle of knife in contact with tuna in container. [CA] [CA] Store handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

2. Observed CO2 containers in back preparation area not secured to a rigid structure. [CA] Pressurized cylinders must be fastened to a rigid structure at all times.

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: *Observed employee cups with out lids and employee cell phone stored on preparation counter next to food. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.*

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: *Employees must wash hands sign is not posted in restroom. [CA] A sign must be posted in restroom stating that employees must wash hands before returning to work.*

Performance-Based Inspection Questions

OFFICIAL INSPECTION REPORT

Facility FA0281169 - JERSEY MIKE'S SUBS	Site Address 870 BLOSSOM HILL RD B, SAN JOSE, CA 95123	Inspection Date 09/06/2024
Program PR0422086 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SJJM, LLC	Inspection Time 11:40 - 12:45

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Tuna	Reach in display cold holding unit	38.00 Fahrenheit	
Water	Three comp sink	120.00 Fahrenheit	
Sliced cheese	Cold holding drawer	35.00 Fahrenheit	
Ambient air	Reach in freezer	9.00 Fahrenheit	
Provolone	Cold holding insert	38.00 Fahrenheit	
Turkey	Walk in fridge	38.00 Fahrenheit	
Quaternary ammonia	Three comp sink	300.00 PPM	
Water	Handwash sink - front	100.00 Fahrenheit	
Sliced tomato	Cold holding insert - prep	48.00 Fahrenheit	43F-48F
Sliced tomatoes	Walk in fridge	41.00 Fahrenheit	
Water	Restroom handwash	100.00 Fahrenheit	
Sliced meat	Cold holding drawer	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 **9/20/2024**. 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

Heena Birly

Received By: Heena Birly
Shift lead
Signed On: September 06, 2024