

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 FA0284256 - JERSEY MIKE'S SUBS | | Site Address 1088 E BROKAW RD 70, SAN JOSE, CA 95131 | | Inspection Date 07/15/2024 | | Placard Color & Score GREEN 87 |
| Program PR0426369 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | | | Owner Name JM SAN JOSE LLC | | Inspection Time 10:00 - 11:00 | |
| Inspected By THAO HA | Inspection Type ROUTINE INSPECTION | Consent By JOSE ORENDAIND | FSC Maria Gonzalez 10/18/2024 | | | |

| 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 | | | | | | |
| 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 | | | | | | 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 | X | |
| 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 | | |
| 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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Sliced tomatoes measured to be 55F to be in service line cold holding unit. Sliced tomatoes observed to be stacked above fill line of service line cooler insert. Per employee tomatoes were sliced within the last 30 minutes - 45 minutes.

[CA] PHFs shall be held at 41°F or below for cold holding.

[COS] Tomatoes shall be held on time and shall be used by 1:30PM or discarded.

Minor Violations

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

Inspector Observations: Prep sink hot water faucet observed to be nonfunctional. Cold water measured to be 62F.

[CA] Provide warm water to prep sink.

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

Inspector Observations: Compressed air tanks observed to be unsecured. [CA] Secure compressed air tanks to a rigid structure.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| Item | Location | Measurement | Comments |
|-----------------|----------------------------------|-------------------|----------|
| Salami | Deli display case | 41.00 Fahrenheit | |
| Pepperoni | Deli display case | 41.00 Fahrenheit | |
| Mayonaise | Service line cold holding insert | 40.00 Fahrenheit | |
| Turkey | Walk in cooler | 39.00 Fahrenheit | |
| Warm water | handwash sink | 100.00 Fahrenheit | |
| Swiss | Walk in cooler | 38.00 Fahrenheit | |
| Ham | Deli display case | 39.00 Fahrenheit | |
| Hot water | 3-comp sink | 120.00 Fahrenheit | |
| Mayonaise | Left prep cooler | 40.00 Fahrenheit | |
| Sliced tomatoe | Left prep cooler | 41.00 Fahrenheit | |
| Cappacuolo | Walk in cooler | 39.00 Fahrenheit | |
| Sliced tomatoes | Service line cold holding insert | 55.00 Fahrenheit | |
| Provolone | Walk in cooler | 39.00 Fahrenheit | |
| Provolone | Deli display case | 40.00 Fahrenheit | |
| Cappacuolo | Deli display case | 41.00 Fahrenheit | |
| Sliced tomatoes | Back cold holding insert | 41.00 Fahrenheit | |
| Ranch | Right prep cooler | 40.00 Fahrenheit | |
| Quat ammonia | sanitizer bucket | 200.00 Fahrenheit | |
| Salami | Walk in cooler | 39.00 Fahrenheit | |
| Raw beef | Right prep cooler | 39.00 Fahrenheit | |
| Ham | Walk in cooler | 39.00 Fahrenheit | |
| American cheese | Right prep cooler | 40.00 Fahrenheit | |

Overall Comments:

REMINDER: FSC will expired within 3 months. Ensure FSC is renewed and at least one employee has a valid FSC at any given time.

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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 **7/29/2024**. 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: Jose Orendaind
PIC

Signed On: July 15, 2024