

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 FA0214173 - SUBWAY SANDWICHES #228		Site Address 704 S WOLFE RD, SUNNYVALE, CA 94086		Inspection Date 04/08/2026		Placard Color & Score GREEN 82		
Program PR0302292 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name HAK YOO (YOOSONE INC)		Inspection Time 15:50 - 17:10			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By ANEL				FSC John Yoo 10/16/2026

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
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		
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		
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: Measured the following items in two door refrigerator
Cheese slices at 41F, Ham, Turkey, Tuna and Steak at 50F, Chicken at 51F and Beef at 55F. Per PIC it has been in the refrigerator for more than 4 hours.
Ambient temperature of the refrigerator measured at 52F.

Follow-up By
04/14/2026

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

[COS] Cheese slices container moved to walk in cooler and rest of the PHFs were voluntarily discarded. See VC&D report.

Minor Violations

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

Inspector Observations: All the food handler cards for employees are expired.
[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.

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

Inspector Observations: Hot water at three compartment sink fluctuated between 103-107F.
[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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: Ambient temperature for two door refrigerator at front measured at 52F.
[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Do not store PHFs in the refrigerator until it is repaired and can hold PHFs at 41F or below.

Follow-up By
04/14/2026

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

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
Water	Hand wash sink	100.00 Fahrenheit	
Chicken	Two door refrigerator at front	51.00 Fahrenheit	
Steak	Two door refrigerator at front	50.00 Fahrenheit	
Chicken	Prep unit	40.00 Fahrenheit	
Quaternary ammonium	Three compartment sink	200.00 PPM	
Tuna	Two door refrigerator at front	50.00 Fahrenheit	
Ham	Two door refrigerator at front	50.00 Fahrenheit	
Beef	Two door refrigerator at front	55.00 Fahrenheit	
Chicken	Two door refrigerator	20.00 Fahrenheit	
Sliced tomatoes	Walk in cooler	40.00 Fahrenheit	
Meatballs	Hot holding	136.00 Fahrenheit	
Turkey	Two door refrigerator at front	50.00 Fahrenheit	
Meatballs	Walk in cooler	39.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cheese slices	Two door refrigerator at front	41.00 Fahrenheit	MOVED TO WALK IN COOLER
Sliced tomatoes	Prep unit	41.00 Fahrenheit	
Turkey	Prep unit	41.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted for major violation K07.

Do not store any PHFs in the refrigerator until it is repaired and it can maintain PHFs at 41F or below.

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 **4/22/2026**. 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: JULIE JIMENEZ

Signed On: April 08, 2026