

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 FA0211836 - SUBWAY #3671		Site Address 2480 DE LA CRUZ BL, SANTA CLARA, CA 95050		Inspection Date 10/07/2026		Placard Color & Score GREEN 90		
Program PR0304145 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GENEXT GROUP LLC		Inspection Time 10:25 - 11:45			
Inspected By KAYTLEN SWANSON		Inspection Type ROUTINE INSPECTION		Consent By JUN				FSC Not Available Please check FSC format.

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	X			S
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						S
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		X
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		

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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: Food Safety Certification expired in June. No valid FSC at time of inspection.

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

Inspector Observations: Shredded cheese and bologna on far left side of cold prep counter measured 44F and 43F respectively. Per PIC, both had been out for 2 hours at time of inspection. All other items cold holding were measuring at appropriate temperatures.

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

[SA] PIC removed the cheese and bologna from the cold holding and placed them back into the prep fridge to cool, and to monitor temperatures of items on the far edge of cold holding. PIC was informed that if items on the edge were still not holding temperature, to either use TPHC or to rearrange the items so that non-PHF are being held on the left side.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Shared dumpster left open.

[CA] Dumpsters shall remain closed while not in use to prevent ingress and harborage of vermin.

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: Personal medications stored on shelf above deli slicer.

[CA] Medications for personal employee use shall be stored so as to prevent possible contamination of food and equipment.

[COS] PIC moved medications to personal storage area.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Bologna	Cold prep counter	43.00 Fahrenheit	
Ambient	Prep fridge	36.00 Fahrenheit	
Quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
Hot water	Hand wash sink in employee restroom	100.00 Fahrenheit	
Quaternary ammonium	Wiping cloth bucket	200.00 PPM	
Sliced tomatoes	Cold prep counter	40.00 Fahrenheit	
Chicken	Walk-in	44.00 Fahrenheit	Placed in walk-in 1 hour prior from prep at room temperature
Ambient	Walk-in	32.00 Fahrenheit	
Hot water	Janitorial sink	120.00 Fahrenheit	
Shredded cheese	Cold prep counter	44.00 Fahrenheit	
Steak	Walk-in	43.00 Fahrenheit	Placed in walk-in 1 hour prior from prep at room temp.
Sliced cheese	Cold prep counter	40.00 Fahrenheit	
Ambient	Walk-in freezer	12.00 Fahrenheit	
Chicken	Cold prep counter	40.00 Fahrenheit	
Hot water	3 compartment sink	120.00 Fahrenheit	
Tuna	Cold prep counter	39.00 Fahrenheit	
Hot water	Hand wash sink near prep line	100.00 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 **10/21/2026**. 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: Jun
Franchisee
Signed On: October 07, 2026