

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 FA0258716 - JUBBA RESTAURANT	Site Address 5330 TURNER WY 40, SAN JOSE, CA 95136	Inspection Date 09/14/2026
Program PR0378933 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NUR, AAMINA	Inspection Time 10:30 - 12:15
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By SARAH MOHAMED & HERSI

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 09/14/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas: Observed three live cockroaches. One juvenile by the mop sink, one juvenile in dry storage, and one adult on the floor by the 3-compartment sink. Observed two egg sacks in the cabinet by cookline. Reviewed most recent pest control report.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: A. Sircar

4. Notification: The PIC, Sarah M.

[CA] The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

Follow-up By
09/21/2026

Minor Violations

Cited On: 09/14/2026

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Observed food residue and grime build up on the exterior of sugar and flour containers as well as exterior of meat slicer, stove, and on shelves.

[CA] All nonfood contact surfaces of utensils and equipment shall be clean.

Cited On: 09/14/2026

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 shelves lined with cardboard and equipment lined with aluminum foil in cooks area, dry storage, and mop area. Observed cabinets with unfinished wood.

[CA] Equipment and shelves shall be easily cleanable, non-absorbent, and in good repair.

Cited On: 09/14/2026

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 food residue and grime on shelves and floor in the dry storage, in the cookline, and warewashing area.

Observed general clutter in dry storage and cabinets.

[CA] Premises must be clean and in good repair.

Cited On: 09/14/2026

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

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Inspector Observations:

Observed broken tile next to mop sink and gaps around trim on back side of wall shared by mop sink, allowing access to interior of wall. Observed broken floor tile by left side reach-in refrigerator.

[CA] Floors, walls, and ceilings must be durable, smooth, non-absorbent, and easily cleanable.

Measured Observations

N/A

Overall Comments:

Joint inspection with Crystal Grippin.

Report written by Crystal Grippin.

Upon following up inspection, facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.

Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.*
- 2. Submit a copy of the pest control report from a licensed provider.*

Once the above is corrected, submit the completed item to: jennifer.rios@deh.sccgov.org and/or contact the main office at 408/918-3400 to schedule the follow-up inspection.

***Subsequent follow-up inspection after first follow-up shall be billed \$282/hour one hour minimum, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), or \$645 for a minimum of two hours, during non business hours and in accordance with the inspector's availability.*

***The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.*

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/28/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: Sarah Mohamed
Manager

Signed On: September 14, 2026