

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 FA0254460 - SUBWAY #51986		Site Address 150 S 1ST ST 181, SAN JOSE, CA 95113		Inspection Date 04/03/2026		Placard Color & Score GREEN 77		
Program PR0371178 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CHASING FIREFLIES		Inspection Time 16:00 - 17:20			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By MARIA				FSC Phuong Tran 08/31/2026

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

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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:

PHFs in the cold hold unit for the deli meats and cheese measured between 42-50F. Per staff, they restocked items over the last two hours.

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

[COS] PHFs were moved to the undercounter cooler under the deli slicer. Undercounter cooler measured at an ambient temperature of 41F.

Follow-up By
04/10/2026

Minor Violations

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

Inspector Observations:

All food handler cards for staff have 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.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Repeat Violation: Items sliced used the deli slicer were covered while trying to cool back down.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

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

Inspector Observations:

Repeat Violation: Water at the three compartment sink, prep sink, and mop sink measured at a peak of 110°F.

[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:

1. The deli meat and cheese cold hold unit is not maintaining PHFs at 41F or below.

[CA] Ensure that refrigeration equipment can maintain PHFs at 41F ore below.

2. The heated air drying device in the restroom is in disrepair. Per staff, the unit has to be hit on the side to turn on.

[CA] Maintain equipment in good repair. Repair, replace, service, or remove the unit to provide a touchless use.

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:

The CO2 tank had a chain loosely around the cannister.

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

Follow-up By
04/10/2026

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

Inspector Observations:

Second Repeat Violation: The Environmental Health Permit is not posted within public view.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Ham	Cold Hold Unit	50.00 Fahrenheit	
Meatballs	Walk in Cooler	30.00 Fahrenheit	thawing
Water	Handwash Sink	100.00 Fahrenheit	
Rotisserie Chicken	Cold Hold Unit	46.00 Fahrenheit	
Beverages	Upright Cooler	38.00 Fahrenheit	IR
Water	Three Compartment Sink	108.00 Fahrenheit	
Ambient Air	Walk in Cooler	48.00 Fahrenheit	Dropped down to 37, was in a defrost cycle. Small WIC
Chicken	Cold Hold Unit	44.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	400.00 PPM	150-400 ppm okay
Turkey	Cold Hold Unit	42.00 Fahrenheit	
Ham	Walk in Cooler	45.00 Fahrenheit	cooled back down after defrost cycle
Ambient Air	Cold Hold Unit	51.00 Fahrenheit	
Chicken	Walk in Freezer	10.00 Fahrenheit	IR
Meatballs	Steam Table	150.00 Fahrenheit	
Chicken	Walk in Cooler	45.00 Fahrenheit	cooled back down after defrost cycle
Sliced Tomatoes	Cold Hold Unit	40.00 Fahrenheit	
Ambient Air	Undercounter Cooler	41.00 Fahrenheit	

Overall Comments:

Notes:

- A follow up inspection will be conducted to verify compliance with K07 and K35.

- Failure to correct repeat violations will result in further enforcement from this department.

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 **4/17/2026**. 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: Brenda
 Employee
Signed On: April 03, 2026