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 Site Address FA0210710 - SUBWAY SANDWICHES #42032 7042 SANTA TERESA BL, SAN JOSE, CA 9513	DWICHES #42032 7042 SANTA TERESA BL. SAN JOSE. CA 95139 09/12/2022									
m Owner Name Inspection Time				GR	EE	N				
PR0304376 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 RS KOHLI INC 08:00 - 09:30 nspected By Inspection Type Consent By FSC Not Available			-11	C	95					
MARCELA MASRI ROUTINE INSPECTION MIRIAM	lable				·	5				
RISK FACTORS AND INTERVENTIONS	IN		UT Minor	COS/SA	N/O	N/A	PBI			
K01 Demonstration of knowledge; food safety certification			Х							
K02 Communicable disease; reporting/restriction/exclusion	Х						S			
K03 No discharge from eyes, nose, mouth	Х									
K04 Proper eating, tasting, drinking, tobacco use X										
K05 Hands clean, properly washed; gloves used properly X										
Kool Adequate handwash facilities supplied, accessible X							S			
K07 Proper hot and cold holding temperatures	Х						S			
K08 Time as a public health control; procedures & records						Х				
K09 Proper cooling methods						Х				
K10 Proper cooking time & temperatures						Х				
K11 Proper reheating procedures for hot holding					Х					
K12 Returned and reservice of food					X					
K13 Food in good condition, safe, unadulterated	Х									
K14 Food contact surfaces clean, sanitized					Х		S			
K15 Food obtained from approved source	Х						-			
K16 Compliance with shell stock tags, condition, display						Х				
κη Compliance with Gulf Oyster Regulations						X				
K18 Compliance with variance/ROP/HACCP Plan						Х				
K19 Consumer advisory for raw or undercooked foods						Х				
K20 Licensed health care facilities/schools: prohibited foods not being offered						X				
K21 Hot and cold water available						~				
K22 Sewage and wastewater properly disposed	X									
κ23 No rodents, insects, birds, or animals	Х									
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										
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Program PR0304376 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES R0	2 - FP10	Owner Name RS KOHLI INC	Inspectior 08:00 -		
K48 Plan review					
K49 Permits available					
кse 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: FOUND NO FOOD SAFETY CERTIFICATE AVAILABLE. [CA] PROVIDE THE FOOD SAFETY CERTIFICATE.

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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, 114256, 2, 114256, 2, 114256, 114257, 114257, 114257, 114259, 2, 114259, 2, 114259, 114279, 114281, 114282

Inspector Observations: FOUND A PURSE HANGING FROM THE A SHELF USED FOR FOOD RELATED PRODUCTS. [CA] KEEP PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

ltem	Location	Measurement	<u>Comments</u>
PASTRAMI	WALK IN FREEZER	-12.00 Fahrenheit	
MILK	DISPLAY REFRIGERATOR	30.00 Fahrenheit	
TURKEY	SERVICE REFRIGERATOR	24.00 Fahrenheit	
ROAST BEEF	WALK IN FREEZER	-17.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHEESE	SERVICE REFRIGERATOR	36.00 Fahrenheit	
TUNA SALAD	SERVICE REFRIGERATOR	39.00 Fahrenheit	
MEAT BALLS	HOT HOLDING	145.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SALAMI	WALK IN COOLER	27.00 Fahrenheit	
MEAT BALLS	WALK IN COOLER	24.00 Fahrenheit	
SLICED TOMATO	SERVICE REFRIGERATOR	41.00 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 <u>9/26/2022</u>. 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: MIRIAM PIC Signed On: Septem

PIC September 12, 2022