

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 FA0206125 - JACKSON'S DONUTS & SANDWICHES		Site Address 140 S JACKSON AV, SAN JOSE, CA 95116	Inspection Date 04/03/2026
Program PR0303505 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name BUNTHONN SVAY	Inspection Time 11:05 - 11:30
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By VAI	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 03/30/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 04/03/2026

Cited On: 03/30/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 04/03/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Sausage Patties	Prep Cooler	39.00 Fahrenheit	
Ham	Prep Cooler	38.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection.

Observations:

K07: All PHFs were in an appropriate time and temperature relationships.

K08: Permit holder updated the TPHC procedures. Observed items marked on white boards and a timer running.

Continue to correct any and all pending violations.

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: Chhongvai
Cashier
Signed On: April 03, 2026