

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 FA0230715 - SUBWAY		Site Address 19110 STEVENS CREEK BL B, CUPERTINO, CA 950		Inspection Date 01/27/2026		Placard Color & Score YELLOW 79		
Program PR0330805 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name JASPAL SINGH		Inspection Time 10:00 - 11:10			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By MARIA AND ADRIANA				FSC Nishan Singh 12/5/29

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		X			N
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						S
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		
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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Lack of single-use paper towels for handwash sink located in the restroom. [CA] Handwash sinks shall be able to provide warm water, soap, and single-use paper towels for employees to properly wash their hands when required. [COS] Employee refilled the paper towel dispenser.*

Follow-up By
01/28/2026

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

Inspector Observations: *Meatballs that are hot holding in the warmer was measured at 107F. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F. [COS] Employee reheated the meatballs before placing them back into the warmer.*

Follow-up By
01/28/2026

Minor Violations

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

Inspector Observations: *Hot water at the three compartment sink is measured at a maximum of 112F. [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.*

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: *Observed shared outdoor trash bin area to be unclean with visible debris and grime on the floors and bins are not kept closed. [CA] Outdoor trash area shall be kept clean, free of garbage and other debris outside of the bins, and lids on bins shall be kept closed when not in use to prevent attracting rodents or other vermins.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Chicken	Walk-in cooler	38.00 Fahrenheit	
Hot water	Three compartment sink	112.00 Fahrenheit	
Ham	Walk-in cooler	38.00 Fahrenheit	
Turkey	Prep unit insert	39.00 Fahrenheit	
Cut tomatoes	Prep unit insert	41.00 Fahrenheit	
Milk	Beverage cooler	30.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Tuna	Prep unit insert	40.00 Fahrenheit	
Egg	Prep unit insert	40.00 Fahrenheit	
Meat balls	Warmer	107.00 Fahrenheit	
Pepperoni	Walk-in cooler	39.00 Fahrenheit	
Quat sanitizer	Three compartment sink	400.00 PPM	
Cut tomatoes	Reach-in cooler	37.00 Fahrenheit	
Cheese	Walk-in cooler	38.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0158807

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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 2/10/2026. 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

Adriana C.

Received By: Adriana
Manager
Signed On: January 27, 2026