

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 FA0210577 - SUBWAY		Site Address 670 RIVER OAKS PY M, SAN JOSE, CA 95134		Inspection Date 02/17/2026		Placard Color & Score GREEN 89		
Program PR0306110 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MD STORE 39182 INC		Inspection Time 09:10 - 10:10			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By ELI				FSC Manjinder Dhaliwal 11/17/2027

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				N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X				S
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						S

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	X	
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee clocked in for their shift, then proceeded to wash hands for approximately 5 seconds in the hand sink at the back kitchen area.

[CA] Ensure that hands are properly washed for at least 10-15 seconds.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Numerous potentially hazardous foods (ham, steak, chicken, cheeses, etc.) measured between 43F and 44F while maintained in the walk-in cooler. Ambient of the walk-in cooler measured 43F via probe. Per staff, the internal thermometer of the walk-in cooler had been reading at 41F less 2 hours prior. Staff stated that the elevated temperature may be owing to repeated opening and closing of the door. After leaving the door closed for 25 minutes, ambient of the walk-in cooler measured 41F.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

Ensure that the walk-in cooler is capable of maintaining at 41F or below during all hours of operation.

***Note: Facility has a past history of the walk-in cooler improperly functioning.**

Strongly recommend closely monitoring with an available probe thermometer, and contacting a service technician should issues persist.

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

Hot water measured at 115F maximum at the both the prep sink and the three compartment dishwashing sink in the back preparation area.

[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.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Soda machine in the dining area discharges directly into the floor sink underneath.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap of minimum one inch into a floor sink or other approved type of receptor.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
hot water	prep sink	115.00 Fahrenheit	
pepper jack cheese	countertop cold hold - right	41.00 Fahrenheit	
sliced tomato	countertop cold hold - left	41.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
sliced cheese	walk-in cooler	44.00 Fahrenheit	
steak	walk-in cooler	43.00 Fahrenheit	
quaternary ammonium sanitizer	wiping cloth bucket	200.00 PPM	
smoked bbq sauce	countertop cold hold - left	41.00 Fahrenheit	
meatballs in marinara	steam table	135.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
chicken	countertop cold hold - right	40.00 Fahrenheit	
ham	walk-in cooler	44.00 Fahrenheit	
warm water	hand sink - bathroom	100.00 Fahrenheit	
egg	two-door under-counter cooler	41.00 Fahrenheit	
tuna salad	countertop cold hold - right	39.00 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 **3/3/2026**. 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: Elizabeth Velazquez
PIC
Signed On: February 17, 2026