

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 FA0200701 - SUBWAY SANDWICHES & SALADS		Site Address 10525 S DE ANZA BL 130, CUPERTINO, CA 95014		Inspection Date 01/20/2026		Placard Color & Score GREEN 88		
Program PR0303354 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ANGELICA DELGADO; SERG		Inspection Time 13:45 - 15:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By MARTHA GUTIERREZ				FSC Not Available

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						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						
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				N
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		
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		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		X
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

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

Inspector Observations: [REPEAT VIOLATION] Food safety manager's certificate expired as of 2024.

[CA] Ensure at least one valid food safety manager's certificate is obtained. All other employees that handle food shall obtain food handler cards.

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] At the 3 compartment sink, observed low water pressure and supply from the main faucet.

[CA] Ensure an adequate supply of potable hot water is provided at all sinks. Provide repairs to main faucet to provide adequate supply of hot water.

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: At the front counter, observed hand soap dispenser installed to a unfinished wooden board.

[CA] Ensure only approved materials and equipment are used within the facility.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: In the employee restroom, observed toilet paper stored outside of the toilet paper dispenser.

[CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: In the back prep area, observed a single perforated ceiling board installed above the prep sink.

[CA] Ensure all ceiling boards installed above food prep areas are smooth, durable, and easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

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Measured Observations

Item	Location	Measurement	Comments
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
sliced cheese	walk-in refrigerator	39.00 Fahrenheit	
pepperoni	walk-in refrigerator	39.00 Fahrenheit	
broccoli cheddar soup	steam table	167.00 Fahrenheit	
roast beef	insert prep top	40.00 Fahrenheit	
veggie patty	insert prep top	38.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cut cooked chicken	insert prep top	40.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
meatball marinara	steam table	170.00 Fahrenheit	
sliced tomatoes	insert prep top	39.00 Fahrenheit	
cooked eggs	insert prep top	40.00 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 **2/3/2026**. 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

MARTHA GUTIERREZ

Received By: MARTHA GUTIERREZ
PIC
Signed On: January 20, 2026