

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 FA0284256 - JERSEY MIKE'S SUBS		Site Address 1088 E BROKAW RD 70, SAN JOSE, CA 95131		Inspection Date 10/14/2026		Placard Color & Score GREEN 90		
Program PR0426369 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name LCP SUBS LLC		Inspection Time 12:00 - 13:30			
Inspected By KAYTLEN SWANSON		Inspection Type ROUTINE INSPECTION		Consent By LAUREN				FSC Maria Gonzalez 8/30/2030

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				S
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						
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						
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		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0284256 - JERSEY MIKE'S SUBS	Site Address 1088 E BROKAW RD 70, SAN JOSE, CA 95131	Inspection Date 10/14/2026
Program PR0426369 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name LCP SUBS LLC	Inspection Time 12:00 - 13:30
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: Food handler cards were unavailable at time of inspection.

[CA] All employees of the facility shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Tuna salad at prep line measured at 43F at time of inspection. Per PIC, tuna had been taken out of walk-in 2 hours prior and cold prep counter was actively being used.

[CA] Potentially hazardous foods not under TPHC shall be held cold at or below 41F or held hot at or above 134F.

[COS] PIC moved the tuna back into the walk-in.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: White mold-like growth around exterior housing of ice dispenser at beverage machine. No food adulteration observed.

[CA] Clean and sanitize beverage machine and maintain equipment in good condition.

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: Shared dumpster lids left open.

[CA] Refuse containers shall be covered at all times when not in use.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Ambient	Walk-in	41.00 Fahrenheit	
Cooked mushrooms	Walk-in	42.00 Fahrenheit	
Tuna salad	Walk-in	41.00 Fahrenheit	
Sliced cheese	Prep counter	39.00 Fahrenheit	
Hot wter	Handwash sink in restroom	100.00 Fahrenheit	
Deli peppered turkey	Deli cold case	42.00 Fahrenheit	
Quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
Hot water	Handwash sink near service line	100.00 Fahrenheit	
Cheese block	Deli cold case	41.00 Fahrenheit	
Deli turkey	Deli cold case	41.00 Fahrenheit	
Hot water	Handwash sink near deli slicer	104.00 Fahrenheit	
Ambient	Deli cold case	35.00 Fahrenheit	
Tuna salad	Cold prep	43.00 Fahrenheit	
Cheese	Walk-in	39.00 Fahrenheit	
Hot water	Prep sink	125.00 Fahrenheit	
Quaternary ammonium sanitizer	Wiping cloth bucket at service line	200.00 PPM	
Hot water	3 compartment sink	120.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0284256 - JERSEY MIKE'S SUBS	Site Address 1088 E BROKAW RD 70, SAN JOSE, CA 95131	Inspection Date 10/14/2026
Program PR0426369 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name LCP SUBS LLC	Inspection Time 12:00 - 13:30

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 **10/28/2026**. 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: Lauren
Owner

Signed On: October 14, 2026