

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 FA0282071 - JERSEY MIKE'S SUBS		Site Address 1167 W EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 07/28/2025		Placard Color & Score GREEN 81		
Program PR0423223 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name JM SUNNYVALE LLC		Inspection Time 10:10 - 11:45			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By GREG				FSC Gregory Taylor 4/22/2027

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						
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				
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						

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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
K40	Wiping cloths: properly used, stored		X
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		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:

Food handler cards not available for review.

[CA] Each food handler 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.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations:

Open employee drink cup observed in kitchen area.

[CA] Employees may not drink from open cups in order to prevent contamination of food/food contact surfaces. Drink cups shall be equipped with a tight fitting lid and straw.

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 touched his face with bare hands then proceeded to wear gloves without proper handwashing.

[CA] Properly wash hands after being exposed to potential contamination.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Cups used as scoops for bulk cornmeal and salt.

[CA] Discontinue using cups as scoops. Use scoops with handles, and store handles not in contact with food to prevent contamination. I

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Both prep units in the front kitchen area contain potentially hazardous foods, but do not have thermometers inside.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

1. Multiple dry soiled wiping cloths left out on counters.

2. Quat sanitizer solution in wiping cloth bucket measured 100 ppm.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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

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Inspector Observations:

Leak observed in the plumbing under the hand sink in the front prep area.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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

Inspector Observations:

1. Grease buildup on the ceiling to the left of and directly in front of the ventilation hood in the front prep area.

[CA] Clean and maintain. See "comments" for additional note on ventilation overhang above the stove.

2. Large gap in the paneling above the walk-in where exposed plumbing is visible.

[CA] Repair gap.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
provolone cheese	prep unit on left side of grill	40.00 Fahrenheit	
sliced tomatoes	front cold-holding countertop unit	41.00 Fahrenheit	
sliced tomatoes	prep unit on right side of grill	41.00 Fahrenheit	
salami	front meat/cheese display case	38.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
warm water	hand sink in kitchen	100.00 Fahrenheit	
warm water	hand sink in front prep area	100.00 Fahrenheit	
ham	walk-in	40.00 Fahrenheit	
quat sanitizer	3 compartment sink	200.00 PPM	
frozen meat	walk-in freezer	10.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	

Overall Comments:

Notes:

- Ventilation hood over stove in the front prep area does not have the required 6-inch minimum additional overhang. Grease buildup observed on ceiling surrounding ventilation hood.

Facility may be required by DEH Plan check to have a 6-inch minimum ventilation overhang when eventually replacing hood.

Joint inspection with M. Chin. Report written by M. Chin.

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 **8/11/2025**. 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: Gregory Taylor
General Manager
Signed On: July 28, 2025