

# 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

|                                                                                 |  |                                                                    |                                       |                                         |                                         |                                                                                                                                                                |  |                                         |
|---------------------------------------------------------------------------------|--|--------------------------------------------------------------------|---------------------------------------|-----------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-----------------------------------------|
| <b>Facility</b><br>FA0262313 - SUBWAY #43185                                    |  | <b>Site Address</b><br>3155 MISSION COLLEGE BL, SANTA CLARA, CA 95 |                                       | <b>Inspection Date</b><br>11/18/2025    |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>97</b> </div> |  |                                         |
| <b>Program</b><br>PR0385062 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                    | <b>Owner Name</b><br>SHAGUN GROUP INC |                                         | <b>Inspection Time</b><br>14:55 - 16:05 |                                                                                                                                                                |  |                                         |
| <b>Inspected By</b><br>THAO HA                                                  |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                       |                                       | <b>Consent By</b><br>NATIDIDA HERNANDEZ |                                         |                                                                                                                                                                |  | <b>FSC</b> Krimish Bahgat<br>06/08/2027 |

  

| 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  |       |       |        |     |     |     |
| 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     | 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                                                      |     |     |
| 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                           |     |     |
| 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<br>FA0262313 - SUBWAY #43185                                    |                                   | Site Address<br>3155 MISSION COLLEGE BL, SANTA CLARA, CA 95054 | Inspection Date<br>11/18/2025    |
| Program<br>PR0385062 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                   | Owner Name<br>SHAGUN GROUP INC                                 | Inspection Time<br>14:55 - 16:05 |
| 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

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: 3-comp sink measure to be 0ppm quat ammonia while active cleaning was occurring.**  
**[CA]All utensils shall be washed and may manually Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] 3-comp sink was refilled**

### Performance-Based Inspection Questions

N/A

### Measured Observations

| Item              | Location                        | Measurement       | Comments |
|-------------------|---------------------------------|-------------------|----------|
| Hot water         | 3-comp sink                     | 200.00 Fahrenheit |          |
| Turkey            | Meat dispaly case               | 36.00 Fahrenheit  |          |
| Mayonaise         | 3 door under the counter cooler | 38.00 Fahrenheit  |          |
| Diced chiciken    | Meat dispaly case               | 36.00 Fahrenheit  |          |
| Vegetable patties | Veggie prep cooler v            | 36.00 Fahrenheit  |          |
| Chlorine          | Knife holder                    | 100.00 Fahrenheit |          |
| Quat ammonia      | 3-comp sink                     | 140.00 Fahrenheit |          |
| Sliced tomatoes   | Drawer under counter by cooloer | 41.00 Fahrenheit  |          |
| Tuna salad        | Walk in cooler                  | 39.00 Fahrenheit  |          |
| Ham               | Drawer under counter by cooloer | 40.00 Fahrenheit  |          |
| Turkey            | 3 door under the counter cooler | 39.00 Fahrenheit  |          |
| Sliced tomatoes   | Veggie prep cooler              | 37.00 Fahrenheit  |          |
| Sliced cheese     | Walk in cooler                  | 41.00 Fahrenheit  |          |
| Handwash sink     | Handwash sink                   | 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 **12/2/2025**. 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.

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                                |                                  |
|--------------------------------------------------------------------------|----------------------------------------------------------------|----------------------------------|
| Facility<br>FA0262313 - SUBWAY #43185                                    | Site Address<br>3155 MISSION COLLEGE BL, SANTA CLARA, CA 95054 | Inspection Date<br>11/18/2025    |
| Program<br>PR0385062 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>SHAGUN GROUP INC                                 | Inspection Time<br>14:55 - 16:05 |

## 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: Natidida Hernandez  
PIC

Signed On: November 18, 2025