

# 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> FA0263041 - SUBWAY 41311		<b>Site Address</b> 1701 STORY RD 80, SAN JOSE, CA 95122		<b>Inspection Date</b> 09/29/2021		<b>Placard Color &amp; Score</b> <div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>87</b> </div>		
<b>Program</b> PR0387418 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> HAPPYSTORE1, INC.		<b>Inspection Time</b> 09:35 - 10:35			
<b>Inspected By</b> HELEN DINH		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> LYDIA JERONAMO				<b>FSC</b> Nayali Peralta 10/14/23

  

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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Major: Measured 2 containers of sliced tomatoes holding between 50F - 51F in the 2 door reach in at the front service line for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate PHFs to walk-in-cooler.**

**Minor: Measured the following PHFs holding at 46F at the sandwich prep for less than 4 hours: tuna and salami. [CA] Maintain all PHFs cold held at or below 41. [COS] Operator swapped out PHFs from walk-in-cooler to sandwich prep.**

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Found the front hand wash sink blocked by a container of sanitizer. [CA] Ensure hand wash station is accessible at all times.**

**Note: Facility has another hand wash station around the corner.**

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: 1. Found the front hand wash station slow draining. [CA] Ensure hand wash station is free flowing and in good repair.**

**2. Found a leaking faucet at the 1-comp sink when water is on. [CA] Repair leak.**

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

### Measured Observations

Item	Location	Measurement	Comments
sliced tomato	sandwich prep	40.00 Fahrenheit	
marinated chicken	sandwich prep	41.00 Fahrenheit	
chlorine	knife holder	100.00 PPM	
eggs	2 door reach in	32.00 Fahrenheit	
quat	warewash	200.00 PPM	
chicken	sandwich prep	40.00 Fahrenheit	
tuna	sandwich prep	46.00 Fahrenheit	
cookies	walk-in-freezer	1.90 Fahrenheit	
salami	sandwich prep	46.00 Fahrenheit	
sliced ham	sandwich prep	41.00 Fahrenheit	
ham	walk-in	41.00 Fahrenheit	
chicken	walk-in-freezer	2.20 Fahrenheit	
sliced tomato	2 door reach in	50.00 Fahrenheit	between 50F - 51F for less than 4 hours. COS-relocate
soup	hot holding	137.00 Fahrenheit	process of reheating
hot water	warewash/prep	120.00 Fahrenheit	
warm water	handsink (front, back & RR)	100.00 Fahrenheit	
shredded cheese	walk-in	41.00 Fahrenheit	
meatball marinara	hot holding	132.00 Fahrenheit	process of reheating

### Overall Comments:

**A copy of this report will be emailed to the operator.**

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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 **10/13/2021**. 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



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**Received By:** Lydia Jeronamo  
Server

**Signed On:** September 29, 2021