



County of Kings - Department of Public Health
Environmental Health Services Division
330 Campus Drive Hanford, CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: QUIZNO'S SUBS	BUSINESS PHONE: (559) 582-3377	RECORD ID#: PR0006015	DATE: April 05, 2012
FACILITY SITE ADDRESS: 828 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KULDEEP KAUR	CERTIFIED FOOD HANDLER: KULDEEP KAUR	EXP DATE: 5/24/2016	INSPECTOR: Susan Lee-Yang - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

- Restroom and hand wash stations had hot water, soap, and paper towels.
- All cold holding units were satisfactory at the time of inspection.
- QAC sanitizer buckets were noted at 200 ppm.
- Observed temperature logs up-to-date.
- All employees have current CA Food Handler Card.
- Facility is in good operating condition.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): <u> N/A </u> <input checked="" type="checkbox"/> Potential Food Safety All Star:
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Kuldeep Kaur

Susan Lee-Yang - REHS

Received By:

Agency Representative

NOTE: This report must be made available to the public on request



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: QUIZNO'S SUBS	BUSINESS PHONE: (559) 582-3377	RECORD ID#: PR0006015	DATE: September 22, 2011
FACILITY SITE ADDRESS: 828 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KULDEEP KAUR	CERTIFIED FOOD HANDLER: KULDEEP KAUR	EXP DATE: 5/24/2016	INSPECTOR: Susan Lee-Yang - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

Observed restroom and hand wash station fully stocked with soap and paper towels.

All cold holding units were noted satisfactory.

Chicken and soup in hot holding units were noted above 135°F.

Observed temperature logs up-to-date.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input checked="" type="checkbox"/> Potential Food Safety All Star:

Kuldeep Kaur

Received By: _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: QUIZNO'S SUBS	BUSINESS PHONE: (559) 582-3377	RECORD ID#: PR0006015	DATE: March 25, 2011
FACILITY SITE ADDRESS: 828 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 2ND+ FOLLOWUP INSPECTION
OWNER NAME: THE GARBACH GROUP, INC.	CERTIFIED FOOD HANDLER: CYNTHIA CORONA	EXP DATE: 9/9/2013	INSPECTOR: Susan Lee-Yang - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

A 2nd follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last re-inspection. The following was noted during today's inspection:

- Observed all food products on prep unit iced.
- Tomatoes, chicken, and tuna on the prep line were noted between 38°F-40°F.
- Potentially hazardous food on the prep unit shall be marked and identified to indicate the time it was taken out of the walk-in unit and placed on to prep unit. The potentially hazardous food on the prep unit shall be discarded within four hours.
- Ambient temperature of unit was noted between 45°F-48°F.
- Only non-potentially hazardous foods are stored inside reach-in unit.
- According to owner, prep unit is emptied out at the end of the day.
- Please take food temperatures throughout the day and monitor unit.
- If unit continues to not function properly, it needs to be replaced.

Thank you!

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Marin Henderson

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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