



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: SUBWAY	BUSINESS PHONE: (559) 585-0416	RECORD ID#: PR0007155	DATE: April 06, 2012
FACILITY SITE ADDRESS: 186 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: INDERJEET SINGH	CERTIFIED FOOD HANDLER: INDERJEET SANDHU	EXP DATE: 4/1/2015	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:

- Restrooms and hand wash stations had hot water, soap, and paper towels.
- Soups and meatballs were noted above 135° F.
- Roast beef and tuna were noted below 41° F.
- All cold holding units were noted below 41°F.
- QAC sanitizer bucket was noted at 200 ppm.
- Temperature logs are up-to-date.
- Facility is well maintained.

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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Received By:

Susan Lee-Yang - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SUBWAY	BUSINESS PHONE: (559) 585-0416	RECORD ID#: PR0007155	DATE: July 20, 2011
FACILITY SITE ADDRESS: 186 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: INDERJEET SINGH	CERTIFIED FOOD HANDLER: INDERJEET SANDHU	EXP DATE: 4/1/2015	INSPECTOR: Yatee Patel - 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:

Chicken temperature was 150° F.
All cold holding units were holding below 41°F.
Cold holding foods in the deli case was also holding foods below 41°F.
Sanitizer in the 3 compartment sink was below 200 ppm of QAT solution, however employee changed water during inspection and measured 200 ppm.
Hand washing stations were fully stocked.
Overall, the food facility appeared in good operational 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 type="checkbox"/> Potential Food Safety All Star:

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Received By: _____

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SUBWAY	BUSINESS PHONE: (559) 585-0416	RECORD ID#: PR0007155	DATE: January 25, 2011
FACILITY SITE ADDRESS: 186 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: INDERJIT SINGH	CERTIFIED FOOD HANDLER: INDERJEET SANDHU	EXP DATE: 5/13/2011	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: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Roasted chicken noodle soup and teriyaki chicken were noted below 135°F. Advised employee to throw away soup and make new batch. All hot potentially hazardous foods (PHFs) must be at least 135°F or above at all times. Ensure that hot PHFs are properly heated to 165°F in the microwave prior to placing in hot holding units.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed prep sink lose from wall. Please tighten screw and seal prep sink to wall.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed hand wash station located in back kitchen area missing hot water handle. Please replace immediately. The women's restroom sink made loud noises when the hot water was turned on. Please repair unit so that it is properly working.

General Comments:

All cold holding units and cold PHFs were noted at or below 41° F.

Temperature logs were up-to-date. Recommend adding and logging soup temperature to temperature log.

Please correct today's noted violations to prevent further enforcements.

Besides today's routine inspection, a complaint inspection was also performed. Our Department received a complaint alleging that hair was found inside the soup and the facility was not able to provide the most recent inspection report to the customer. Please ensure that all employees restrain their hair at all times to prevent possible contamination. In addition, please ensure that the most recent inspection report is made available at all times to the public.

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