



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

<b>FACILITY NAME:</b> QUIZNO'S SUB	<b>BUSINESS PHONE:</b> (559) 925-9000	<b>RECORD ID#:</b> PR0006634	<b>DATE:</b> February 15, 2012
<b>FACILITY SITE ADDRESS:</b> 855 N LEMOORE AVE #100	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MANDEEP K. GREWAL	<b>CERTIFIED FOOD HANDLER:</b> MANDEEP K. GREWAL	<b>EXP DATE:</b> 4/4/2014	<b>INSPECTOR:</b> Veronica Santa Cruz-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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** The hood baffles must be cleaned more often since dust and grease were noted on them.

**General Comments:**

Hand wash stations were stocked with soap, paper towels, and hot water.  
Cold holding units measured at or below 41°F.  
Broccoli soup and grilled chicken measured above 140° F in their hot holding units.

Our department received a complaint on Monday February 13, 2012 alleging that the facility's pink lemonade had green mold coming out from the spout. During today's inspection the lemonade machine as well as the soda machine were inspected and no mold growth was noted. The soda machine nozzles and the lemonade spout were noted to be well maintained. At this time, this complaint could not be substantiated.

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

*Veronica Santa Cruz-REHS*

Received By: \_\_\_\_\_

Agency Representative

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



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<b>FACILITY NAME:</b> QUIZNO'S SUB	<b>BUSINESS PHONE:</b> (559) 925-9000	<b>RECORD ID#:</b> PR0006634	<b>DATE:</b> July 26, 2011
<b>FACILITY SITE ADDRESS:</b> 855 N LEMOORE AVE #100	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MANDEEP K. GREWAL	<b>CERTIFIED FOOD HANDLER:</b> MANDEEP K. GREWAL	<b>EXP DATE:</b> 4/4/2014	<b>INSPECTOR:</b> Veronica Santa Cruz-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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** The prep cold holding unit that is on the west side of the facility has a door that comes off the hinge when it is opened. Please repair this issue as as soon as possible.

The three compartment sink has a leak from the faucet and the light in the walk-in freezer needs to be replaced since it is currently not functioning. Please correct these issues. Also, please organize the walk-in refrigerator so that food items are not merely thrown in the unit.

The soda nozzles also need to be cleaned on a daily basis, as there was an accumulation of syrup.

**General Comments:**

Hand wash stations were stocked with soap, paper towels, and hot water.  
Cold holding units measured at or below 41°F.

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

Veronica Santa Cruz-REHS

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<b>FACILITY NAME:</b> QUIZNO'S SUB	<b>BUSINESS PHONE:</b> (559) 925-9000	<b>RECORD ID#:</b> PR0006634	<b>DATE:</b> November 05, 2010
<b>FACILITY SITE ADDRESS:</b> 855 N LEMOORE AVE #100	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MANDEEP K. GREWAL	<b>CERTIFIED FOOD HANDLER:</b> MANDEEP K. GREWAL	<b>EXP DATE:</b> 4/4/2014	<b>INSPECTOR:</b> Veronica Santa Cruz-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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** The reach-in cold holding unit, storing the deli meats, ambient temperature measured at 51°F. Turkey that was in this unit measured at 54°F.  
The operator was made aware of this issue and was instructed to lower the temperature of this unit.  
If this unit does not hold a temperature of 41°F or below, please discontinue the use of this unit until it can be repaired.

**General Comments:**

Hand wash station was stocked with soap, paper towels, and hot water.  
Cold holding units, except for the one noted above, measured at or below 41°F.  
Chicken, prime rib, and soup all measured well above 135°F in the hot holding unit.

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

Veronica Santa Cruz-REHS

Received By: \_\_\_\_\_

Agency Representative

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