



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 OF LEMOORE	BUSINESS PHONE: (559) 924-0934	RECORD ID#: PR0003552	DATE: October 19, 2011
FACILITY SITE ADDRESS: 155 W HANFORD/ARMONA RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AMANDIP KAUR	CERTIFIED FOOD HANDLER: AMANDIP KAUR	EXP DATE: 8/26/2014	INSPECTOR: 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: None Noted

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.
All cold holding units measured at or below 41°F.
Meatballs and chicken breasts measured between 141-165°F in the hot holding units.
Food temperature logs were reviewed and noted to be 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): N/A <input checked="" type="checkbox"/> Potential Food Safety All Star:
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Sarban Singh

Received By: _____

Veronica Santa Cruz-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 OF LEMOORE	BUSINESS PHONE: (559) 924-0934	RECORD ID#: PR0003552	DATE: March 15, 2011
FACILITY SITE ADDRESS: 155 W HANFORD/ARMONA RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AMANDIP KAUR	CERTIFIED FOOD HANDLER: AMANDIP KAUR	EXP DATE: 8/26/2014	INSPECTOR: 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 FOOD HANDLING PRACTICES

[HSC 113961 - 113973]

Description/Corrective Action: Observed an employee put food handling gloves without washing their hands before placing the gloves on.
All employees must wash their hands prior to putting gloves on.

An employee was also observed eating near the kitchen/food prep area. Please advise all the employees to eat in the dining area and to not eat from the walk-in area as well.

Also, please make sure all employees tie back their hair. Employees should use hats and/or hair nets to help with this.

General Comments:

All cold holding units measured at or below 41° F.
Meatballs and chicken on the steam table measured well above 135°F.
For the most part, the facility's food temperature logs were up to date. Please make are to have all of the days properly filled out, as yesterdays date was noted missing.

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

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SUBWAY OF LEMOORE	BUSINESS PHONE: (559) 924-0934	RECORD ID#: PR0003552	DATE: September 15, 2010
FACILITY SITE ADDRESS: 155 W HANFORD/ARMONA RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AMANDIP KAUR	CERTIFIED FOOD HANDLER: AMANDIP KAUR	EXP DATE: 8/26/2014	INSPECTOR: Veronica Santa Cruz-REHS

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Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The ambient temperature in the walk-in cold holding unit measured above 41°F (between 45-48°F). However, the unit was checked and documented by employees earlier this morning and the temperature was below 41°F. Please monitor this unit so that it measures at 41°F and if it does not hold at or below 41°F, please have this unit repaired.

General Comments:

Hand wash station was stocked with soap, paper towels and hot water.
The prep cold holding unit measured at 41°F.
The meatballs in the hot holding unit measured at 150° F.
The facility also presented up-to-date food temperature logs.

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): N/A <input checked="" type="checkbox"/> Potential Food Safety All Star:
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