

**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 #24301	BUSINESS PHONE: (559) 924-7194	RECORD ID#: PR0006101	DATE: December 19, 2011
FACILITY SITE ADDRESS: 1790 W BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AMANDIP KAUR	CERTIFIED FOOD HANDLER: BALRAJ PUREWAL	EXP DATE: 10/29/2011	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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The manager's food handler for the facility has expired. As a result, the facility has 60 days to have someone from the facility take and pass the exam. When the certificate is obtained, a copy must be submitted to our department.

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

Description/Corrective Action: The water to the facility's prep sink was turned off upon arrival due to the pipes of the sink leaking. The owner of the facility was made aware that the issue must be repaired immediately and as a result a plumber was called during the inspection.

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

Description/Corrective Action: One of the meatball containers in the hot holding unit measured between 108-111° F. All foods that are being hot held must be maintained at 135°F. The meatballs in this unit were reheated and placed into the unit.

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

Description/Corrective Action: The facility's hand wash station was not stocked with paper towels upon arrival to conduct the inspection. All hand wash stations must be stocked with soap, paper towels, and hot water so that employees may utilize them.

Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: Employees were observed handling money at the register and then failing to wash their hands prior to wearing food handler gloves to prepare sandwiches. Despite employees wearing food handler gloves to prepare food, proper hand washing must take place prior to putting the gloves on.

General Comments:

Cold holding units measured at or below 41° F.

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



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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): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:
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Veronica Santa Cruz-REHS

Received By: _____

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SUBWAY #24301	BUSINESS PHONE: (559) 924-7194	RECORD ID#: PR0006101	DATE: June 21, 2011
FACILITY SITE ADDRESS: 1790 W BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AMANDIP KAUR	CERTIFIED FOOD HANDLER: BALRAJ PUREWAL	EXP DATE: 10/29/2011	INSPECTOR: Veronica Santa Cruz-REHS

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Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Numerous amounts of flies were noted throughout the Subway area. Installing uv light fly traps or air crurtains may aid in controlling the fly issue.

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

Description/Corrective Action: The soap dispenser at the hand wash was blocked by a fan and the paper towels were not in the paper towel dispenser. All hand wash sinks must be easily accessible.

Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: The owner of the facility was observed transporting an empty bread cart from his personal vehicle back into the facility. The owner was asked if he was transporting bread to or from the facility. The owner disclosed during the inspection that he was transporting baked bread from this facility to his other Subway facility in Lemoore due to the bread oven breaking at his other facility . The question was asked if whether or not the bread was properly covered before the transportation and the owner admitted that bread was not covered.

Transporting uncovered food products in an unacceptable practice, and must be discontinued immediately. According to the owner, the bread oven was repaired at the other facility and that he will no longer be transporting bread from this facility to other facility.

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

Description/Corrective Action: Pepperoni and tuna in the prep cold holding unit measured between 43°-44°F. All potentially hazardous foods in a cold holding unit must measure at or below 41°F.

General Comments:

As part of this routine inspection, two complaints (CO#6889 and CO#6890)were addressed. According to each of the complainants, employees from the facility were observed transporting uncovered bread in a trunk of a vehicle. As noted in the violation above, it was determined that the complaints could be substantiated based on the information gathered during today's inspection.

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