



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/ehs

FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> SUBWAY	<b>BUSINESS PHONE:</b> (559) 585-0416	<b>RECORD ID#:</b> PR0007155	<b>DATE:</b> January 27, 2017
<b>FACILITY SITE ADDRESS:</b> 186 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> INDERJEET SINGH	<b>CERTIFIED FOOD MANAGER:</b> INDERJEET SANDHU	<b>EXP DATE:</b> 7/19/2021	<b>INSPECTOR:</b> 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:

All cold holding units and hot foods ( chicken and soups ) were at a satisfactory temperature.

Temperature logs are filled in twice a day. Accurate logs.

Sanitizer is QAT tablets. Strips are available.

Pest Control comes in regularly.

Over all facility was in good operating condition.

Thank you

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Raninder Singh*

Received By:

*Yatee Patel - REHS*

Agency Representative

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



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Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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 TEMPERATURE MONITORING [HSC 113998 & 114000]

Description/Corrective Action: Observed temperature log from yesterday afternoon incomplete. Ensure temperatures logs are complete and thorough.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Employees at the time of inspection was not able to provide proof of Certified Food Manager. This violation was noted during previous inspections that facility does not have current Certified Food Manager for this facility. Please submit certificate or proof that someone is registered to take the exam to our Department no later than this Friday, July 15, 2016.

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

Description/Corrective Action: Meatballs in hot holding unit were noted below 135F. Ensure meatballs are properly reheated in the microwave to 165F before placing inside hot holding unit. Once in hot holding unit, meatballs must be at least 135F or above at all times. This violation was noted on the last routine inspection as well. Proper reheating must be implemented.

General Comments:

Hand wash stations and restroom has hot water, soap and paper towels. Cold holding units were noted below 41F. Soup and chicken breast in hot holding units were noted above 135F. Observed all food products stored off the ground. Correct today's noted violations to prevent further enforcement.

RESULTS OF EVALUATION: [ ] PASS [X] NEEDS IMPROVEMENT [ ] FAIL

Reinspection Required: Yes: [ ] No: [X]

Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

Marina M... (handwritten signature)

Received By:

Susan Lee-Yang - REHS

Agency Representative

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



**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> SUBWAY	<b>BUSINESS PHONE:</b> (559) 585-0416	<b>RECORD ID#:</b> PR0007155	<b>DATE:</b> July 31, 2015
<b>FACILITY SITE ADDRESS:</b> 186 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> INDERJEET SINGH	<b>CERTIFIED FOOD HANDLER:</b> RAMANDEEP SANDHU	<b>EXP DATE:</b> 4/2/2015	<b>INSPECTOR:</b> 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 follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last routine inspection. The following was noted during today's inspection:

- Soda nozzles were clean.
- Ambient temperature of reach-in refrigerator beneath toaster oven was noted at 41F.
- There is no more water underneath the soda machine. Advise to continue to monitor and if problem persists, call for service.
- Both restrooms have hot water.
- Per owner, they will be taking the Food Manager Course to satisfy the Food Manager Certificate. Please submit copy of certificate to our Department within 30 days.

Thank you for correcting these issues.

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

*Ramandeep Sandhu*

*Susan Lee-Yang - REHS*

Received By:

Agency Representative

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