



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

FACILITY NAME: SUBWAY #48446	BUSINESS PHONE: (559) 585-0410	RECORD ID#: PR0006257	DATE: January 13, 2017
FACILITY SITE ADDRESS: 1675 W LACEY BLVD VC3	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: INDERJEET SANDHU	CERTIFIED FOOD MANAGER: RAMANDEEP SANDHU	EXP DATE: 7/19/2021	INSPECTOR: Abel Simon - 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:

The hand wash station was observed to be fully stocked with hot water, soap, and paper towels.

The temperature of all cold holding units was noted to be at or below 41°F.

The temperature of the soup and chicken breast in the hot holding steam table was observed to be above 135°F.

All food items were noted to be above the floor six inches.

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:

Received By:

Abel Simon - 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 #48446	BUSINESS PHONE: (559) 585-0410	RECORD ID#: PR0006257	DATE: July 13, 2016
FACILITY SITE ADDRESS: 1675 W LACEY BLVD VC3	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: INDERJEET SANDHU	CERTIFIED FOOD MANAGER: INDERJEET SANDHU	EXP DATE: 4/28/2017	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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Ensure soap dispenser at front hand wash station is mounted on the wall and paper towels are stocked inside dispenser.

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

Description/Corrective Action: Tuna and turkey in cold holding unit were noted above 41F. At the time of inspection, operator lowered temperature of cold holding unit. Monitor unit and ensure food products are at 41F or below.

General Comments:

- Hand wash sink has hot water, soap and paper towels.
- Other than noted, cold holding units were noted satisfactory.
- Soup and meatballs in hot holding unit was noted above 135F.
- Observed food products stored off the ground.
- QAC sanitizer in 3-compartment sink was noted at 200 ppm.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Ramandeep Sandhu

Received By:

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SUBWAY #48446	BUSINESS PHONE: (559) 585-0410	RECORD ID#: PR0006257	DATE: January 29, 2016
FACILITY SITE ADDRESS: 1675 W LACEY BLVD VC3	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: INDERJEET SANDHU	CERTIFIED FOOD HANDLER: INDERJEET SANDHU	EXP DATE: 4/28/2017	INSPECTOR: Liliana Stransky - 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:

Observed hot holding temperatures above 135F.
Refrigerated food items were noted below 41F.
The hand washing station had soap, paper towels and hot water.
Overall the facility was noted well maintained and organized.

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:

INDERJEET SANDHU

Received By:

Liliana Stransky - REHS

Agency Representative

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