



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 #49465	BUSINESS PHONE: (559) 589-1010	RECORD ID#: PR0007358	DATE: January 27, 2017
FACILITY SITE ADDRESS: 2597 N 11TH #104 AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BEANT S SANDHU	CERTIFIED FOOD MANAGER: BEANT SANDHU	EXP DATE: 9/27/2017	INSPECTOR: Luis Flores - 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 facility was observed to be in exceptional operational condition.
All monitored cold food temperatures were below the 41 F State Food Code holding requirement.
All required wash areas and ancillary equipment were in good working condition.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Frankie Hernandez

Received By:

Luis Flores - 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 #49465	BUSINESS PHONE: (559) 589-1010	RECORD ID#: PR0007358	DATE: September 10, 2016
FACILITY SITE ADDRESS: 2597 N 11TH #104 AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BEANT S SANDHU	CERTIFIED FOOD MANAGER: BEANT SANDHU	EXP DATE: 9/27/2017	INSPECTOR: 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:

Cold holding temperatures were at or below 41F.
Hot foods (soup and meat balls) were at 150F.
Sanitizer was at 200ppm of QAC in the 3 comp sink.
Pest control service comes out once a month.
Temp logs were filled in.
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:

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD HANDLER, 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 HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: Employee beverages must be in a spill proof cup, preferably a disposable cup with a lid and a straw. Open containers are not permitted along the prep line or back areas. Employee was notified and the drink was discarded.

Violation: REQUIREMENT NOT MET FOR CALIFORNIA FOOD HANDLER CARD LAW

Description/Corrective Action: The food manager certification for the person on file expired in April 2015. Renew the certification within 30 days and submit proof to the Department by faxing or mailing a copy of the certificate.

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

Description/Corrective Action: Observed soups held below 135F. The operator indicated these are removed from the freezer, pre-cooked and thawed in the freezer before they're placed in the hot holding unit to finish warming up. Instructed operator to completely thaw and reheat in the microwave to 165F and then transfer to the hot holding unit to hold it at 135F.

Please follow the same instructions to reheat the meatballs.

General Comments:

Observed cold holding temperatures at or below 41F. Hand washing facilities were observed to have soap, paper towels and hot water. The facility was well organized.

Thank you!

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:

Maria Mitoz (handwritten signature)

Received By:

Liliana Stransky - REHS

Agency Representative

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