



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 #24301 | BUSINESS PHONE: (559) 393-0229 | RECORD ID#: PR0006101 | DATE: September 13, 2016 |
| FACILITY SITE ADDRESS: 1790 W BUSH ST | CITY: LEMOORE | ZIP CODE: 93245 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: AMANDIP KAUR | CERTIFIED FOOD MANAGER: SARBJIT SINGH | EXP DATE: 7/17/2020 | 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:

Hand wash station was observed to be fully stocked.

All cold holding temperatures including the walk-in refrigerator was noted to be holding temperatures at or below 41°F.

The temperature of the soups and meatballs were noted to be above 135°F.

The sanitizer in the three compartment sink was observed to be at 200 PPM QUAT. As a reminder, please make sure to routinely check that the concentrations are at the adequate level.

Food items being stored were observed to be above the floor.

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 #24301 | BUSINESS PHONE: (559) 924-7194 | RECORD ID#: PR0006101 | DATE: March 02, 2016 |
| FACILITY SITE ADDRESS: 1790 W BUSH ST | CITY: LEMOORE | ZIP CODE: 93245 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: AMANDIP KAUR | CERTIFIED FOOD HANDLER: Not Specified | EXP DATE: | 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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed boxes of frozen food on the floor of the walk-in freezer. Food operator stated a shipment of food had just been delivered and the boxes were moved on top of a wire rack inside at the time of the inspection. Please make sure to keep all foods above the floor six inches of the walk-in unit.

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

Description/Corrective Action: Current food manager's certification was observed to be expired. Please obtain a food manager's certification within 30 days. Please note that only one food manager's certification may be used per site if operator oversees more than one food facility. As a suggestion, the person who obtains the certification should be an employee who operates at that site.

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

Description/Corrective Action: The hand wash sink located in front of the walk-in freezer was observed to have missing paper towels. Please make sure to obtain and keep this unit stocked. Additionally, upon arrival of the facility, there was slicing equipment observed to be inside the hand wash sink. Please keep the hand wash sink free of clutter and unnecessary items.

General Comments:

Except for the above noted violation, the hand wash sink located in the front of the house was fully stocked.

The temperature of the soups was noted to be above 135°F.

All cold holding units were observed to be below 41°F.

Temperature logs were up to date and current.

Sanitizer in the three compartment sink was at 200 QUAT.

A re-inspection will be conducted on or after April 2, 2016 to verify that a food manager's certification has been obtained.

Thank you.

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