

**BUTTE COUNTY PUBLIC HEALTH DEPARTMENT
DIVISION OF ENVIRONMENTAL HEALTH
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

DBA/NAME Subway #1561		DATE 2-19-08	
ADDRESS 1000 W. Sacramento Ave. #A, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2296	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days	

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In Compliance N/O = Not Observed N/A = Not Applicable OUT = Out of Compliance COS = Corrected On-Site MAJ = Major Violation

IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT	
			1. Demonstration of knowledge; food safety certification			X	X			12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date				X			13. Food in good condition, safe and unadulterated				
			EMPLOYEE HEALTH & HYGIENIC PRACTICES				X			14. Food contact surfaces: clean and sanitized				
X			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source				
			4. Proper eating, tasting, drinking or tobacco use			X			X	16. Shell stock with completed tags, in good condition, properly stored/displayed				
			5. Hands clean and properly washed; gloves used properly			X			X	17. Compliance with Gulf Oyster Regulations				
			6. Adequate handwashing facilities supplied & accessible			X	SPECIAL PROCEDURES							
			TIME AND TEMPERATURE RELATIONSHIPS						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
X			7. Proper hot and cold holding temperatures						X	19. Consumer advisory provided for raw or undercooked foods				
		X	8. Time as a public health control: Proper procedures & records						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
	X		9. Proper cooling methods				WATER							
		X	10. Proper cooking time & temperatures				X			21. Hot and cold water available				
			11. Proper reheating procedures for hot holding			X	LIQUID WASTE DISPOSAL							
						X				22. Sewage and wastewater properly disposed				
							VERMIN							
						X				23. No rodents, insects, birds, or animals				
													OUT	
			SUPERVISION /PERSONAL CLEANLINESS								38. Adequate ventilation and lighting; designated areas, use			X
			24. Person in charge present and performs duties							39. Thermometers provided and accurate				
			25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored				X
			GENERAL FOOD SAFETY REQUIREMENTS				PHYSICAL FACILITIES							
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices				X
			27. Food separated and protected							42. Garbage and refuse properly disposed; facilities maintained				
			28. Fruits and vegetables washed as required.							43. Toilet facilities: properly constructed, supplied, cleaned				
			29. Toxic substances properly identified, stored, used							44. Premises; personal/cleaning items; vermin-proofing				
			FOOD STORAGE/ DISPLAY/ SERVICE				PERMANENT FOOD FACILITIES							
			30. Food properly stored; food storage containers identified			X				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean				X
			31. Consumer self-service facilities properly constructed and maintained			X				46. No unapproved private homes/ living or sleeping quarters				
			32. Food properly labeled & honestly presented				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
			EQUIPMENT/ UTENSILS/ LINENS								47. Signs posted; last inspection report available			
			33. Nonfood contact surfaces clean and in good repair.			X				48. Plan review required for new or remodel construction				
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available				
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X				50. Impoundment of unsanitary equipment or food				
			36. Equipment, utensils and linens: Properly stored and used			X				51. Permit Suspension				
			37. Vending machines							52. Other				

OBSERVATIONS AND CORRECTIVE ACTIONS:

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Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1-** No food safety certificate available for person currently employed at this facility. At least one person currently employed at this facility shall pass an approved food safety exam within the next 60 days.
- 4-** Observed uncovered beverage stored on prep table and adjacent to uncovered breads.
- 5-** Observed food handlers changing gloves and engage in other food related tasks without washing hands.
- 6-** Observed hand sink obstructed by racks of bread upon inspector's arrival. –Observed soap dispenser at front hand sink to be broken and no soap available. Observed paper towel dispenser, for front hand sink, to be empty and obstructed by rack of breads.
- 11-** Reported that foods (i.e. meatballs) reheated for hot-holding are microwaved and final reheating temperature checked using laser thermometer. Use available probe thermometer to check for proper/final internal reheating temperatures. Food handler aware of proper reheating temperature (165°F+) when asked during inspection.
Note: Laser/infrared thermometers are for checking surface temperature only and not approved to be used in place of probe thermometers.
- 30-** Observed a couple unsealed herb/spice bags stored atop ice machine.
- 31-** Clean under/between nozzle housings and ice chute of beverage machine to remove some sticky and dusty residues.
- 33-** Observed front counter, especially at toaster oven, to be damaged. Clean counter under toaster oven to remove accumulated food debris. –Observed inside of cabinet below hand sink to be damaged and moldy.
- 35-** Observed utensil and food storage racks to be soiled with sticky residues and hard-to-clean. –Observed panel of icemaker to be taped.
- 36-** Observed cutting board stored atop stack of plastic beverage storage racks.
- 38-** Observed no shatterproof bulbs/covers for lighting above food storage rack or in freezer.
- 40-** Observed a couple damp wiping rags stored on counters.
- 41-** Clean floor sink inside front cabinet to remove mold and food debris. –Observed tube connected to 'SinkRite' and utensil sink faucet to be leaking. –Clean ice machine drainpipe to remove mold.
- 45-** Clean floors in hard-to-reach areas, especially under ice machine, to remove some food debris and misc. trash. –Observed wall behind bread oven to be damaged. –Observed some missing/damaged floor tiles and areas where grout has eroded. –Observed acoustic-type ceiling panels above prep table and bread storage. –Observed trim at floor cove/wall panel junctions in restroom to be loose.