

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Subway #1561		<b>DATE</b> 5-16-07
<b>ADDRESS</b> 1000 W. Sacramento Ave. #A, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b> Norcal Subway Inc.		<b>SITE #</b> 2296
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding		x	<p><b>1, 18-</b> Observed sandwich meats stored in prep refrigerator to be 48-52°F, reportedly for short time period. Refrigerator adjusted during inspection.</p> <p><b>7-</b> Observed a couple boxes of produce stored directly on floor of walk-in refrigerator.</p> <p><b>8-</b> Observed uncovered rack of baked bread loaves stored immediately under paper towel dispenser. Bread loaves relocated during inspection. –Observed crate of onions stored directly on floor and in front of ice machine.</p> <p><b>15-</b> Observed soiled knife in basin of front counter hand sink. –Observed some lettuce debris on ‘clean’ slicer attachment stored on rack above utensil sink.</p> <p><b>18-</b> Observed some mold inside ice machine, especially on walls. –Clean inside of microwave to remove some food residues.</p> <p><b>20-</b> Observed scoop for ice stored directly on top of ice machine.</p> <p><b>22-</b> Observed a couple unlabeled chemical spray bottles.</p> <p><b>25-</b> Hot water 115.3°F. Adjust water heater to reach and maintain hot water 120+°F.</p> <p><b>26-</b> Observed steady leak at utensil sink faucet/sprayer assembly.</p> <p><b>27-</b> Observed soap dispenser for front hand sink stored on prep table shelf. Reported that dispenser will be remounted on wall by day’s end.</p> <p><b>29-</b> Observed cabinets/counters at front prep to be damaged, chipped and otherwise hard-to-clean. Observed cabinet under front hand sink to be soiled with mold and damaged. –Clean inside cabinets at beverage station storing syrup boxes to remove accumulated sticky residues.</p> <p><b>31-</b> Clean floors throughout facility in corners and hard-to-reach areas to remove some food debris/residues. –Observed some missing/damaged floor/cove base tiles.</p> <p>–Observed hole in wall behind bread baker. –Clean wall behind back prep table to remove some food residues. –Observed accumulated food debris/residues on floor under crate (between prep table and ice machine) being used to store garbage can atop cutting board. Remove crate to facilitate cleaning.</p> <p><b>33-</b> Observed janitorial sink basin obstructed by bucket of soiled water and plunger.</p> <p><b>34-</b> No shatterproof light bulb/cover for light in walk-in freezer. –Observed loose and cracked light covers in back storage/dishwashing area.</p> <p>ServSafe passed 4-18-07</p> <p>Note: Reported that this facility is planned for remodel in next few months. Ensure plans and applicable fees have been submitted to this Department prior to remodel.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage		x	
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize		x	
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags			
25	Water		x	
26	Plumbing		x	
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink		x	
34	Lighting		x	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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.

<input checked="" type="checkbox"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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