

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

DBA/NAME <u>Subway #4148</u>	DATE <u>3-16-07</u>
ADDRESS <u>240 W East Ave Chico</u>	RECHECK DATE <u>5+ days</u>
OWNER/OPERATOR	SITE # <u>2496</u>
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY: <u>24 hrs</u>
INVENTORY TYPE <u>16F-23</u> SERVICE <u>01</u> TIME	CORRECT MINOR VIOLATIONS BY:
APPLICABLE LAW: <u>California Uniform Retail Food Facilities Law</u>	PERMIT LICENSE

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			2-11-Reported that steam table foods are reheated in microwave (8 minutes). Probe thermometer not readily available to check reheating/hot-holding foods.
2	Cooking/Reheating		X	
3	Cooling		X	
4	HACCP Plan			3-Reported that steam table foods are covered with plastic lids while cooling in walk-in refrigerator. Do Not cover.
5	Pure Food			
6	Frozen Food	X		6-Observed package of pastrami defrosting in bowl still water in utensil sink. Pastrami (82°F) was voluntarily discarded during inspection.
7	Refrigerator Storage			
8	Food Storage			14-Observed employee's uncovered cup, soda, keys and purse stored atop ice machine and adjacent to bread dough stored in trays on prep table. Observed open soda can stored directly on prep table.
9	Food Display			
10	Food Labeling			16-Observed soiled utensils on drainboard and in wash basin filled with soiled water while food was being defrosted in rinse basin.
11	Thermometer	X	X	
12	Handwashing			18-Clean inside of ice machine to remove some muck. Observed prep table soiled with food debris/residues and writing pens. Clean beverage machine under nozzle heads to remove staining and residues.
13	Gloves/Hand Contact			
14	Employee Habits		X	24-No sanitizer in labeled bucket at front counter. Reported test strips expired and have been reordered.
15	Wash/Sanitize			
16	Utensil Sink	X		
17	Dispenser			
18	Equipment		X	
19	Utensils		X	
20	Utensil Storage		X	
21	Vermin			
22	Chemical Hazards			
23	Spills Storage			
24	Wiping Rags	X		
25	Water			
26	Plumbing		X	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		X	
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink			
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 reasons beyond your control, you cannot correct the indicated violations by the next scheduled time, call this office prior to the inspection day.

OFFICE ADDRESS AND TELEPHONE NUMBER

411 Main St  
P. O. Box 5364  
Chico, CA 95927  
(530) 891-2727  
FAX (530) 895-6512

7 County Center Dr  
Oroville, CA 95965  
(530) 538-7281  
FAX (530) 538-7785

R.E.H.S.

*[Signature]*

RECEIVED BY:

*[Signature]*

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20-Observed scraper stored between counter and stream table.  
 26-Clean floor sink under ice machine to remove mold.  
 Observed faucet at utensil sink to be leaking at many junctions. No cross connection for hose attached to janitorial sink faucet.  
 29- Repair/reseal damaged/worn cabinet bottoms under hand sink and beverage machine. Observed damaged/worn counters and cabinet shelves along sandwich line/front counter.  
 31-Observed damaged/cracking floor, especially at rear. Clean floors in hard-to-reach areas, especially under hot water heater, to remove accumulated food debris/residues. Repair/refinish wall at far end of sandwich line of rough/gauged areas.

Kenneth Riggs passed ServSafe 8-18-05

\* Thermometer provided <sup>at end of</sup> ~~during~~ inspection.

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