

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

DBA/NAME Subway Sandwiches		DATE 12-2-08	
ADDRESS 1947 E. 20 th Street, Chico		RECHECK DATE 30 days	
OWNER/OPERATOR		SITE # 2527	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

See reverse side for the California Retail Food 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			
X			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 10-2011						X			12. Proper procedures followed for returned and reservice of food								
EMPLOYEE HEALTH & HYGIENIC PRACTICES																				
X			2. Communicable disease; reporting, restrictions & exclusions						X			13. Food in good condition, safe and unadulterated								
X			3. No discharge from eyes, nose, and mouth						APPROVED SOURCE & SPECIAL PROCEDURES											
X			4. Proper eating, tasting, drinking or tobacco use						X			15. Food obtained from approved source								
X			5. Hands clean and properly washed; gloves used properly								X	16. Shell stock with completed tags, in good condition, properly stored/displayed								
X			6. Adequate handwashing facilities supplied & accessible								X	17. Compliance with Gulf Oyster Regulations								
TIME & TEMPERATURE RELATIONSHIPS																				
			7. Proper hot and cold holding temperatures					X			X	18. Compliance with variance, specialized process, & HACCP Plan								
		X	8. Time as a public health control: Proper procedures & records								X	19. Consumer advisory provided for raw or undercooked foods								
	X		9. Proper cooling methods								X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered								
	X	X	10. Proper cooking time & temperatures						WATER & WASTE WATER											
	X		11. Proper reheating procedures for hot holding						X			21. Hot and cold water available								
									X			22. Sewage and wastewater properly disposed								
VERMIN																				
									X			23. No rodents, insects, birds, or animals								
OUT																		OUT		
SUPERVISION /PERSONAL CLEANLINESS																				
			24. Person in charge present and performs duties						38. Adequate ventilation and lighting; designated areas, use											
			25. Personal cleanliness and hair restraints						39. Thermometers provided and accurate											X
			26. Approved thawing methods used, frozen food maintained frozen.						40. Wiping cloths: properly used and stored											
GENERAL FOOD SAFETY REQUIREMENTS																				
			27. Food separated and protected						PHYSICAL FACILITIES											
			28. Fruits and vegetables washed as required.						41. Plumbing: Plumbing in good repair, proper backflow devices						X					
			29. Toxic substances properly identified, stored, used					X	42. Garbage and refuse properly disposed; facilities maintained											
			30. Food properly stored; food storage containers identified						43. Toilet facilities: properly constructed, supplied, cleaned											
			31. Consumer self-service facilities properly constructed and maintained						44. Premises; personal/cleaning items; vermin-proofing											
			32. Food properly labeled & honestly presented						PERMANENT FOOD FACILITIES											
			33. Nonfood contact surfaces clean and in good repair.						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						X					
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available						46. No unapproved private homes/ living or sleeping quarters											
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				X		SIGNS, MISC. REQUIREMENTS & ENFORCEMENT											
			36. Equipment, utensils and linens: Properly stored and used						47. Signs posted; last inspection report available											
			37. Vending machines						48. Plan review required for new or remodel construction						X					
									49. Permits Available											
									50. Impoundment of unsanitary equipment or food											
									51. Permit Suspension											
									52. Other											

OBSERVATIONS AND CORRECTIVE ACTIONS: 7) A few food items in prep refrigerator were 45-49°F. Pre-chill foods prior to placing in prep refrigerator and do not stack above frost line.
 29) Container of cleaner observed on lower shelf near food packages. 39) No visible thermometers in front refrigerators. 41) Repair leaking faucet at utensil sink.
 35, 45, 48) This facility was remodeled this year without plan approval from this Department. New equipment, floor tile, wall and wall/ceiling finishes were installed. Back room floor and coving is in disrepair. No prep sink or back hand sink. Submit remodel plans and fees to this Department for approval.

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.

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