

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

<b>DBA/NAME</b> Subway Sandwiches		<b>DATE</b> 10-16-07
<b>ADDRESS</b> 1947 E. 20th Street, Chico		<b>RECHECK DATE</b> 10+days
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2527
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-	<b>SERVICE</b> 03-Partial	<b>CORRECT MINOR VIOLATIONS BY:</b>

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									12. Proper procedures followed for returned and reserve of food					
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>									13. Food in good condition, safe and unadulterated					
			2. Communicable disease; reporting, restrictions & exclusions									14. Food contact surfaces: clean and sanitized					X
			3. No discharge from eyes, nose, and mouth						<b>Sanitizer Type:</b> <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other			<b>Sanitizer Concentration (ppm):</b>					
			4. Proper eating, tasting, drinking or tobacco use						<b>FOOD FROM APPROVED SOURCES</b>								
			<b>PREVENTING CONTAMINATION BY HANDS</b>									15. Food obtained from approved source					
			5. Hands clean and properly washed; gloves used properly									16. Shell stock with completed tags, in good condition, properly stored/displayed					
			6. Adequate handwashing facilities supplied & accessible									17. Compliance with Gulf Oyster Regulations					
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					
			7. Proper hot and cold holding temperatures									18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
			8. Time as a public health control: Proper procedures & records						<b>CONSUMER ADVISORY</b>								
			9. Proper cooling methods									19. Consumer advisory provided for raw or undercooked foods					
			10. Proper cooking time & temperatures						<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>								
			11. Proper reheating procedures for hot holding									20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
			Partial reinspection only. Major violations corrected. Manager not available. Continue fixing items from 9-26-07 inspection.									<b>WATER/HOT WATER</b>					
												21. Hot and cold water available					
			<b>SUPERVISION</b>									<b>LIQUID WASTE DISPOSAL</b>					
			24. Person in charge present and performs duties									22. Sewage and wastewater properly disposed					
			<b>PERSONAL CLEANLINESS</b>									<b>VERMIN</b>					
			25. Personal cleanliness and hair restraints									23. No rodents, insects, birds, or animals					
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>									<b>OUT</b>					
			26. Approved thawing methods used, frozen food maintained frozen.									39. Thermometers provided and accurate					
			27. Food separated and protected									40. Wiping cloths: properly used and stored					
			28. Fruits and vegetables washed as required.						<b>PHYSICAL FACILITIES</b>								
			29. Toxic substances properly identified, stored, used									41. Plumbing: Plumbing in good repair, proper backflow devices					
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>									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						<b>PERMANENT FOOD FACILITIES</b>								
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>									45. Floor, walls and ceilings: properly built, maintained in good repair, and clean					
			33. Nonfood contact surfaces clean and in good repair.									46. No unapproved private homes/ living or sleeping quarters					
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available						<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>								
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity									47. Signs posted; last inspection report available					
			36. Equipment, utensils and linens: Properly stored and used									48. Plan review required for new or remodel construction					
			37. Vending machines									49. Permits Available					
			38. Adequate ventilation and lighting; designated areas, use									50. Impoundment of unsanitary equipment or food					
												51. Permit Suspension					
												52. Other					
												<b>NON-PERMANENT FOOD FACILITIES</b>					
												53. Mobile food facilities					
												54. Temporary food facilities					

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 type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>  <b>RECEIVED BY:</b>  Page 1 of 1
---	---	---

