

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

DBA/NAME <u>Subway</u>		DATE <u>5-1-08</u>
ADDRESS <u>148 Main St, Chico</u>		RECHECK DATE
OWNER/OPERATOR		SITE # <u>2780</u>
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE <u>16F-23</u>	SERVICE <u>03</u>	CORRECT MINOR VIOLATIONS BY:

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	
X			1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reserve of food				
			Food Safety Certificate Exp Date <u>4-18-11</u>							13. Food in good condition, safe and unadulterated				
			EMPLOYEE HEALTH & HYGIENIC PRACTICES								FOOD FROM APPROVED SOURCES			
			2. Communicable disease; reporting, restrictions & exclusions							15. Food obtained from approved source				
			3. No discharge from eyes, nose, and mouth							16. Shell stock with completed tags, in good condition, properly stored/displayed				
			4. Proper eating, tasting, drinking or tobacco use							17. Compliance with Gulf Oyster Regulations				
			5. Hands clean and properly washed; gloves used properly							SPECIAL PROCEDURES				
			6. Adequate handwashing facilities supplied & accessible							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			TIME AND TEMPERATURE RELATIONSHIPS								19. Consumer advisory provided for raw or undercooked foods			
X			7. Proper hot and cold holding temperatures							20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
			8. Time as a public health control: Proper procedures & records							WATER & WASTE WATER				
			9. Proper cooling methods							21. Hot and cold water available				
			10. Proper cooking time & temperatures							LIQUID WASTE DISPOSAL				
			11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed				
										VERMIN				
										23. No rodents, insects, birds, or animals				
						OUT							OUT	
			SUPERVISION /PERSONAL CLEANLINESS								38. Adequate ventilation and lighting; designated areas, use			
			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				
			GENERAL FOOD SAFETY REQUIREMENTS								PHYSICAL FACILITIES			
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices				
			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							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean				
			31. Consumer self-service facilities properly constructed and maintained							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.							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							50. Impoundment of unsanitary equipment or food				
			36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension				
			37. Vending machines							52. Other				

OBSERVATIONS AND CORRECTIVE ACTIONS: Food safety certificate posted.
Undercounter refrigerator air temperature 35-40° F at this time
Sandwich refrigerator/ Main reportedly scheduled to be replaced within
the next 4-6 months.
See full inspection for other items to be corrected

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. K Haas
 RECEIVED BY: [Signature]
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