

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Subway		<b>DATE</b> 4/3/07
<b>ADDRESS</b> 1398 East Avenue, Chico, CA 95973		<b>RECHECK DATE</b> 1+ day
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2792
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours
<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>1- Observed barbeque chicken (50°F, 4 hours), cooked chicken (53°F-59°F, 4 hours), sliced turkey (44°F-48°F, 2 hours) and ham (45°F, 2 hours) in top of prep refrigerator (air temperature 41°F). Chicken voluntarily discarded to trash during inspection. Covers provided for other meats during inspection.</p> <p>5- Observed two spray chemical containers, uncovered employee drinks, a bowl of employee soup and a screwdriver on prep table. Do not store these items on food contact surfaces.</p> <p>8- Observed boxes of chips stored on floor in back room.</p> <p>11- No thermometer beverage display refrigerator. Provide.</p> <p>18- Clean ice machine to remove black/brown residues and behind/between beverage dispenser nozzles to remove accumulated beverage residues. Replace folding table being used as prep table at front counter with NSF approved prep table.</p> <p>24- Observed soiled wiping rag on food prep table. Sanitizer bucket available. Sanitizer level acceptable.</p> <p>30- Door open on arrival. Provide screened door or keep door closed to prevent entrance of flies.</p> <p>31- Observed area of missing tile on wall at end of sandwich counter and unsealed 2X4s along cove base tiles under folding table. Replace tiles and repair floor. Clean floor sink under beverage dispenser to remove accumulated residues and miscellaneous trash.</p> <p>38- Reported posted ServSafe certificate is for employee no longer working at this location. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food		x	
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer		x	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure		x	
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		x	
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"/>	<input type="checkbox"/>	<b>R.E.H.S.</b>
411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785	<b>RECEIVED BY: Signed 4/3/07</b>
		<b>Page 1 of 1</b>