

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

DBA/NAME Subway		DATE 7/21/08
ADDRESS 1398 East Avenue, Chico, CA 95926		RECHECK DATE 3+ days
OWNER/OPERATOR		SITE # 2792
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 3 days refrigerators; 30 days other

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			
Food Safety Certificate Exp Date NOT AVAILABLE						√				13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			√
√			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source			
√			4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations			
√			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS								√		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures			√		√		19. Consumer advisory provided for raw or undercooked foods			
		√	8. Time as a public health control: Proper procedures & records					√		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		√	9. Proper cooling methods				WATER & WASTE WATER						
		√	10. Proper cooking time & temperatures							21. Hot and cold water available			√
√			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
						√				22. Sewage and wastewater properly disposed			
							VERMIN						
						√				23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS						PHYSICAL FACILITIES							
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							
GENERAL FOOD SAFETY REQUIREMENTS						40. Wiping cloths: properly used and stored							
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:		
Reinspection fees will be charged for all subsequent reinspection 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 FAX (530) 538-5339 www.buttecounty.net/publichealth/	R.E.H.S. RECEIVED BY: Page 1 of 2

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- No safety certificate. REPEAT VIOLATION. 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.
- 7- Observed assorted meats (44°F-53°F) out of temperature in sandwich prep refrigerator and milks and yogurt (50°F-51°F) in display refrigerator (air temperature 55°F-56°F). Adjust/repair both units to maintain potentially hazardous foods at 41°F or below. Note: Milks and yogurt moved to walk-in refrigerator during inspection.
- 14- Water in wash basin of utensil sink 92°F during inspection. Maintain wash water at 110°F or above whenever wash basin is filled.
- 21- Hot water at utensil sink faucet 114°F. Adjust/repair hot water heater to maintain hot water at 120°F or above.
- 30- Observed boxes of ham stored on floor in walk-n refrigerator. Ham moved to shelf during inspection.
- 31- Clean behind nozzles of beverage dispenser to remove accumulated residues.
- 35- Observed bagged ice under pans in sandwich prep refrigerator. Reported ice used to "help keep meats cool". Remove bagged ice and properly repair unit to maintain foods at 41°F or below. Clean inside ice machine to remove black and orange residues.
- 44- Observed mop stored with head on floor by mop sink. Store mop so as to dry completely between uses.