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

DBA/NAME Subway	**DATE** 12/31/09
ADDRESS 722 Mangrove Avenue, Chico, CA 95926	**RECHECK DATE** 3+ days
OWNER/OPERATOR	**SITE #** 2855
MAILING ADDRESS	**CORRECT MAJOR VIOLATIONS BY:** immediately
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
√			**1.** Demonstration of knowledge; food safety certification. FSC Exp. Date: 8/12/13			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES			
√			**2.** Communicable disease; reporting, restrictions & exclusions			
√			**3.** No discharge from eyes, nose, and mouth			
√			**4.** Proper eating, tasting, drinking or tobacco use			
√			**5.** Hands clean and properly washed; gloves used properly			
√			**6.** Adequate handwashing facilities supplied & accessible			
			TIME & TEMPERATURE RELATIONSHIPS			
			7. Proper hot and cold holding temperatures		√	√
		√	**8.** Time as a public health control: Proper procedures & records			
	√		**9.** Proper cooling methods			
		√	**10.** Proper cooking time & temperatures			
	√		**11.** Proper reheating procedures for hot holding			

IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT
		√	**12.** Proper procedures followed for returned and reservice of food			
√			**13.** Food in good condition, safe and unadulterated			
			14. Food contact surfaces: clean and sanitized			√
			APPROVED SOURCE & SPECIAL PROCEDURES			
√			**15.** Food obtained from approved source			
		√	**16.** Shell stock with completed tags, in good condition, properly stored/displayed			
		√	**17.** Compliance with Gulf Oyster Regulations			
		√	**18.** Compliance with variance, specialized process, & HACCP Plan			
		√	**19.** Consumer advisory provided for raw or undercooked foods			
		√	**20.** Licensed health care facilities/ public & private schools; prohibited foods not offered			
			WATER & WASTE WATER			
√			**21.** Hot and cold water available			
√			**22.** Sewage and wastewater properly disposed			
			VERMIN			
√			**23.** No rodents, insects, birds, or animals			

	OUT
SUPERVISION /PERSONAL CLEANLINESS	
24. Person in charge present and performs duties	
25. Personal cleanliness and hair restraints	
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food maintained frozen.	
27. Food separated and protected	
28. Fruits and vegetables washed as required.	
29. Toxic substances properly identified, stored, used	
FOOD STORAGE/ DISPLAY/ SERVICE	
30. Food properly stored; food storage containers identified	
31. Consumer self-service facilities properly constructed and maintained	√
32. Food properly labeled & honestly presented	
EQUIPMENT/ UTENSILS/ LINENS	
33. Nonfood contact surfaces clean and in good repair.	
34. Warewashing facilities: Adequate, maintained, properly used, test strips available	
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity	
36. Equipment, utensils and linens: Properly stored and used	
37. Vending machines	

	OUT
38. Adequate ventilation and lighting; designated areas, use	
39. Thermometers provided and accurate	√
40. Wiping cloths: properly used and stored	
PHYSICAL FACILITIES	
41. Plumbing: Plumbing in good repair, proper backflow devices	
42. Garbage and refuse properly disposed; facilities maintained	
43. Toilet facilities: properly constructed, supplied, cleaned	
44. Premises; personal/cleaning items; vermin-proofing	
PERMANENT FOOD FACILITIES	
45. Floor, walls and ceilings: properly built, maintained in good repair, and clean	
46. No unapproved private homes/ living or sleeping quarters	
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT	
47. Signs posted; last inspection report available	
48. Plan review required for new or remodel construction	
49. Permits Available	
50. Impoundment of unsanitary equipment or food	
51. Permit Suspension	
52. Other	

OBSERVATIONS AND CORRECTIVE ACTIONS: 7- Observed meat balls at 120°F-125°F in hot holding unit. Adjust/repair unit to maintain potentially hazardous foods at 135°F or above. Observed chicken strips (56°F) stocked over fill line in top of prep refrigerator. Stock foods to fill line only so as to maintain at 41°F or below.

14- Observed food handler "clean" in-use knife by rinsing with water. Proper utensil cleaning procedure is 1. Wash with hot, soapy water, 2. Rinse with clear water, 3. Sanitize with approved sanitizer (i.e.: 1 oz bleach to 4 gallons water), 4. Air dry on clean drain board.

31- Clean behind and between nozzles of beverage dispenser to remove accumulated residues.

39- Probe thermometers not functioning correctly. Repair/replace.

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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R.E.H.S.

RECEIVED BY: