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

DBA/NAME Subway	**DATE** 1/6/10
ADDRESS 722 Mangrove Avenue, Chico, CA 95926	**RECHECK DATE**
OWNER/OPERATOR	**SITE #** 2855
MAILING ADDRESS	**CORRECT MAJOR VIOLATIONS BY:**
INVENTORY TYPE 16F-23 **SERVICE** 03	**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 137°F-140°F in hot holding unit. No foods observed stocked over fill lines in prep refrigerator and all foods in prep refrigerator 40°F-41°F during inspection. Violation 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. ☐

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R.E.H.S.

RECEIVED BY: