

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

<b>DBA/NAME Quiznos</b>		<b>DATE 11/16/07</b>
<b>ADDRESS 2471 Cohasset Road #120, Chico, CA 95926</b>		<b>RECHECK DATE 3+ days</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 2871</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY: corrected on site</b>
<b>INVENTORY TYPE 16F - 23</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 15 days</b>

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 reservice of food				
			Food Safety Certificate Exp Date: 3/7/11				√			13. Food in good condition, safe and unadulterated				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							√			14. Food contact surfaces: clean and sanitized				
√			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>							
√			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				<b>SPECIAL PROCEDURES</b>							
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									√	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				<b>WATER &amp; WASTE WATER</b>							
		√	10. Proper cooking time & temperatures				√			21. Hot and cold water available Temp				
√			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>							
							√			22. Sewage and wastewater properly disposed				
							<b>VERMIN</b>							
							√			23. No rodents, insects, birds, or animals				
						<b>OUT</b>							<b>OUT</b>	
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</b>							
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							
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							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							√
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>							
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							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							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 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 7- Observed prime rib (55°F left side container, 47°F right side container) and black angus roast beef (51°F-52°F) stocked over fill lines in top of left side prep refrigerator (air temperature 39°F). Do not stock foods over fill lines to ensure temperatures of 41°F or below are maintained.
- 27- Observed strip of product date stickers hanging in bacon container in top portion of right side prep refrigerator.
- 31- Clean behind/between nozzles on beverage dispenser to remove accumulated residues.
- 36- Clean rack storing clean utensils (by utensil sink) to remove dust/sticky residues.
- 44- Observed wet mop stored in bottom of mop sink. Store mop so as to dry completely between uses.
- 45- Observed coving separating from wall by utensil sink and at corner by walk-in refrigerator. Repair.