

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

<b>DBA/NAME</b> Quizno's		<b>DATE</b> 3/4/09
<b>ADDRESS</b> 2471 Cohasset Road Suite 120, Chico, CA 95926		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2871
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days

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 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			
√			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 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 type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>
		<b>RECEIVED BY:</b>
		Page 1 of 2

<b>DBA/NAME</b> Quizno's	<b>DATE</b> 3/4/09
--------------------------	--------------------

<b>Page 2 of 2</b>	
--------------------	--

**OBSERVATIONS AND CORRECTIVE ACTIONS**

7- Observed assorted deli meats (47°F-51°F) stocked over fill lines in top left side prep refrigerator (air temperature 38°F). Do not stock potentially hazardous foods above fill lines and keep containers covered so as to prevent warming from adjacent steam table and oven.

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

44- Observed gap at side of back door. Provide weather strip to prevent entrance of vermin.

45- Observed damaged coving/wall by utensil sink, coving separating from wall at corner by walk-in refrigerator and splits in vinyl flooring behind front counter and back storage area. Repair where needed to be smooth and easily cleanable.