

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

DBA/NAME Subway Sandwiches and Salads		DATE 11-14-08	
ADDRESS 1950 E. 20 th Street, Chico		RECHECK DATE 5+ days	
OWNER/OPERATOR		SITE # 2896	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day	
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	IN	N/O	N/A	PROTECTION FROM CONTAMINATION			COS	MAJ	OUT
			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 1-2011					X	X			12. Proper procedures followed for returned and reservice of food					
EMPLOYEE HEALTH & HYGIENIC PRACTICES									APPROVED SOURCE & SPECIAL PROCEDURES								
X			2. Communicable disease; reporting, restrictions & exclusions									13. Food in good condition, safe and unadulterated					
X			3. No discharge from eyes, nose, and mouth									14. Food contact surfaces: clean and sanitized					
X			4. Proper eating, tasting, drinking or tobacco use						X			15. Food obtained from approved source					
X			5. Hands clean and properly washed; gloves used properly								X	16. Shell stock with completed tags, in good condition, properly stored/displayed					
X			6. Adequate handwashing facilities supplied & accessible								X	17. Compliance with Gulf Oyster Regulations					
TIME & TEMPERATURE RELATIONSHIPS									WATER & WASTE WATER								
X			7. Proper hot and cold holding temperatures								X	18. Compliance with variance, specialized process, & HACCP Plan					
		X	8. Time as a public health control: Proper procedures & records								X	19. Consumer advisory provided for raw or undercooked foods					
	X		9. Proper cooling methods								X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
X			10. Proper cooking time & temperatures						X			21. Hot and cold water available					
X			11. Proper reheating procedures for hot holding						X			22. Sewage and wastewater properly disposed					
VERMIN									VERMIN								
									X			23. No rodents, insects, birds, or animals					
SUPERVISION /PERSONAL CLEANLINESS									OUT								
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								
25. Personal cleanliness and hair restraints									40. Wiping cloths: properly used and stored								
GENERAL FOOD SAFETY REQUIREMENTS									PHYSICAL FACILITIES								
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:

- 1) Food employees not aware of proper cooking/reheating temperatures and proper utensil/equipment washing procedures.
- 30) Do not store onions or chips on the floor.
- 34) Clean utensil sink of food debris prior to washing utensils. No test paper for checking sanitizer levels at utensil sink.
- 36) Clean beverage dispenser and ice shoot of residues. Check ice bin and clean as needed. Clean walk-in racks of accumulated food debris and residues.
- 40) Wiping rags only laundered when large bucket gets full (several days). Clean wiping rags daily using service or on premises using washer and dryer.
- 45) Clean floors in back room and walk-in cooler of food debris, residues, and trash. Clean floor sinks and floor drains of misc. debris and residues.

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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