

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

|  |                   |   |
|--|-------------------|---|
| <b>DBA/NAME</b> Subway   |                   | <b>DATE</b> 1/29/07                         |
| <b>ADDRESS</b> 1950 E. 20 <sup>th</sup> St., Chico, CA               |                   | <b>RECHECK DATE</b>                         |
| <b>OWNER/OPERATOR</b>  |                   | <b>SITE #</b> 2896                          |
| <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 |
| <b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law |                   | <b>PERMIT LICENSE</b>                       |

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

| #  | Violations           | Major | Minor |   |
|----|----------------------|-------|-------|---|
| 1  | Hot/Cold Holding     |       | X     | <p>1,3) Observed teriyaki chicken 53°F in the frost-top prep refrigerator in the front prep area. Reported that teriyaki sauce is not pre-chilled before mixing with chicken and storing in the top of prep refrigerator. Pre-chill all ingredients that will be mixed with potentially hazardous foods before storing in the top of the prep refrigerator.</p> <p>5) Observed a fly swatter stored above the back prep table. Remove fly swatter to prevent possible contamination of food.</p> <p>8) Observed a bag of onions stored on the floor in the back prep area.</p> <p>25,26) Hot water was 110°F at the utensil sink. Adjust hot water heater to maintain hot water at or above 120°F. Observed a steady leak of hot water coming from the plumbing below the utensil sink. Repair. Provide an anti-siphon valve on the faucet of the janitorial sink where the hose is attached.</p> <p>31) Clean floors in hard to reach areas (under major equipment/behind &amp; beneath shelving units) to remove food/misc. debris/residues. Repair all damaged flooring throughout the facility where it covers up the wall. Repair/repaint the damaged wall above the prep table in the back area near the utensil sink.</p> <p>34) Replace the missing light cover in the walk-in cooler.</p> <p>Note: Megan Pryor passed the Serv Safe exam on 4/18/06.</p> |
| 2  | Cooking/Reheating    |       |       |   |
| 3  | Cooling              |       | X     |   |
| 4  | HACCP Plan           |       |       |   |
| 5  | Pure Food            |       | X     |   |
| 6  | Frozen Food          |       |       |   |
| 7  | Refrigerator Storage |       |       |   |
| 8  | Food Storage         |       | X     |   |
| 9  | Food Display         |       |       |   |
| 10 | Food Labeling        |       |       |   |
| 11 | Thermometer          |       |       |   |
| 12 | Handwashing          |       |       |   |
| 13 | Gloves/Hand Contact  |       |       |   |
| 14 | Employee Habits      |       |       |   |
| 15 | Wash/sanitize        |       |       |   |
| 16 | Utensil Sink         |       |       |   |
| 17 | Dishwasher           |       |       |   |
| 18 | Equipment            |       |       |   |
| 19 | Utensils             |       |       |   |
| 20 | Utensil Storage      |       |       |   |
| 21 | Vermin               |       |       |   |
| 22 | Chemical Hazards     |       |       |   |
| 23 | Spoils Storage       |       |       |   |
| 24 | Wiping Rags          |       |       |   |
| 25 | Water                |       | X     |   |
| 26 | Plumbing             |       | X     |   |
| 27 | Hand Sink            |       |       |   |
| 28 | Restrooms            |       |       |   |
| 29 | Shelving/Cabinets    |       |       |   |
| 30 | Enclosure            |       |       |   |
| 31 | Walls/Floors/Ceiling |       | X     |   |
| 32 | Ventilation          |       |       |   |
| 33 | Janitorial Sink      |       |       |   |
| 34 | Lighting             |       | X     |   |
| 35 | Refuse/Garbage       |       |       |   |
| 36 | Permit               |       |       |   |
| 37 | Plan Check           |       |       |   |
| 38 | Food Safety Cert     |       |       |   |
| 39 | Signs                |       |       |   |
| 40 | Other                |       |       |   |

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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| <input checked="" type="checkbox"/> <p>411 Main St.<br/>P. O. Box 5364<br/>Chico, CA 95927<br/>(530) 891-2727<br/>FAX (530) 895-6512</p> | <input type="checkbox"/> <p>7 County Center Drive<br/>Oroville, CA 95965<br/>(530) 538-7281<br/>FAX (530) 538-7785</p> |
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|-----------------------------|
| <b>R.E.H.S.</b>             |
| RECEIVED BY: Signed 1/29/07 |
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