

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

DBA/NAME Subway		DATE 7/31/08	
ADDRESS 658 Pearson Rd.		RECHECK DATE 60 days	
OWNER/OPERATOR		SITE # 3021	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F - 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 60 days or as noted	

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 _____				√			13. Food in good condition, safe and unadulterated			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES				√			14. Food contact surfaces: clean and sanitized			
√			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
√			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				SPECIAL PROCEDURES						
			TIME AND TEMPERATURE RELATIONSHIPS						√	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				WATER & WASTE WATER						
	√		10. Proper cooking time & temperatures				√			21. Hot and cold water available Temp			
√			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
						√				22. Sewage and wastewater properly disposed			
							VERMIN						
						√				23. No rodents, insects, birds, or animals			
			SUPERVISION /PERSONAL CLEANLINESS			OUT							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						
			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:

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.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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DBA/NAME Subway	DATE 7/31/08
Food Safety Cert Name: None Available	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1)** No food safety certificate is available. Provide this Department with a valid food safety certificate for at least one current employee **within 60 days**.
- 5)** Observed food handler change tasks without washing hands. Ensure proper hand washing in addition to glove use.
- 7)** Observed cooked chicken at 69°F on prep table. Potentially hazardous foods shall be kept cold (41°F or below) or hot (135°F or higher).
- 26)** Observed pastrami at 73°F in a bowl of water on the prep table, reportedly defrosting. Frozen foods shall be defrosted under cold, running water or in a refrigerator.
- 29)** Remove fly strips from food prep areas. Abate flies by utilizing pest control products that are approved for use in a food facility.
- 38)** Replace broken light cover in utensil washing area.
- 40)** Observed a few soiled wiping rags on food contact surfaces and on utensil sink. Wiping rags shall be used once or stored in a container of sanitizer between uses.
- 44)** Generally clean/organize back storage area so as to facilitate cleaning. Remove all unused equipment/items to prevent the harborage of vermin.
- 45)** Clean floor sink under ice machine to remove build up of black residues.
- 49)** This food facility is currently operating without a valid permit to operate. Submit permit application and appropriate fees to this Department **within one week**.

NOTE: All three compartments shall be used at the utensil sink for proper utensil washing, rinsing and sanitizing.