



## Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health  
Environmental Health Services  
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230  
Phone - 559-584-1411 Fax - 559-584-6040  
Internet - <https://www.kcdph.com/ehs>

### INSPECTION REPORT

#### FOOD VENDING PERMIT - GR3 (100-250)

Facility Name		Facility Address		City/State	Zip Code
<b>SANDHU AVENAL INC. (SUBWAY-AVENAL)</b>		<b>255 E KINGS ST</b>		<b>AVENAL, CA</b>	<b>93204</b>
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
<b>MANINDER SANDHU</b>		<b>5593869556</b>	<b>53896</b>	<b>Pass</b>	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
<b>Chaitanya Patel</b>	<b>1/30/2025</b>	<b>Routine Inspection</b>		<b>PR0005207</b>	<b>5/1/2025</b>

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

#### Overall Inspection Comment:

Facility inspection was conducted and the following is observed.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink. This facility has multiple handwash sinks.

3 compartment dishwasher sink running hot water temp noted above 120F.

Sanitizer buckets noted without sanitizer. This was due to error in the dispenser of the sanitizer according to the operator. This issue was corrected on site by the operator during the inspection.

Ansul ventilation hood noted with no grease buildup on the vents. The hood noted clean. All items in the dry storage areas noted at least 6 inches off the ground.

Hot holding temperatures for meatball in marinara sauce noted above 135F.

Cold holding temperatures of chopped and sliced tomatoes, onions, olives and lettuce noted at 38F in the food prep refrigeration unit. Cold holding temperatures of Shredded Chicken, Pieces of beef, shredded cheese and tuna noted below 41F in the food prep line area.

All refrigeration units measured noted below 41F.

Food Manager Certification available on site for review. Current and Active.

Cleanliness is satisfactory. Clean all equipment like meat cutters and boards after use to avoid cross contamination  
Facility noted pest free and pest control conducted on a monthly basis.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.



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#### Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **1/30/2025**

Phone: **559-584-1411**

Email: **Chaitanya.Patel@co.kings.ca.us**