

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>

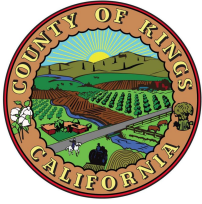
INSPECTION REPORT

FOOD VENDING PERMIT - GR5 (500-750)

Facility Name	Facility Address	City/State	Zip Code	
SUBWAY SANDWICHES & SALAD	777 W GRANGEVILLE BLVD 103	HANFORD, CA	93230	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
BEANT SANDHU	5595844995	48217	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Lindsay Hullinger	10/17/2024	Routine Inspection	PR0007093	4/1/2025

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



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Overall Inspection Comment:

A routine food facility inspection was conducted today, with consent for the inspection provided by the shift leader, Jullien Bustamante.

Food program manager: Beant Sandhu - expires 12/2024. Please ensure it is renewed before the expiration date and a copy of the renewed certificate is kept on site. All employee food handlers certificates on site; one is expired 09/08/2024 (A. Orozco)- please renew the food handlers certificate within 30 days. Once completed, keep a copy on site, and send a copy to our department.

The dining room is observed with clean tables, floors, and self-service area. Restrooms are available for customers; warm water, soap, and paper towels are available.

Cold holding units are observed storing foods below 41F. The reach in refrigerators each measured below 41F. Items on the service bar were measured in appropriate food safety temperature ranges. All items are observed with stickers indicating the time & date of preparation & when the facility must discard.

Hot holding was used only for melted butter at the time of the inspection, which measured 136F.

The walk in refrigeration units are observed organized and clean, with all food items covered to prevent contamination. All food items are marked with preparation date and time. All items are stored at least 6 inches above the ground. External thermometers are attached and reflect the interior temperature.

No live pests or evidence of pests was observed today.

The 3 compartment sink has hot water measuring over 120F. All handwash stations have warm water, soap, and paper towels available. They are not blocked and easily accessible.

Employees currently working are observed in compliance with food safety preparation. Food contact surfaces are observed clear of debris and sanitized. No cross contamination is observed. Vegetables are washed before being marked as ready to serve. Utensils and equipment are washed between uses.

A bulk CO2 tank is observed bolted to the floor and chained as well. Please note that if the tank stores at least 1000 cubic feet of CO2 gas (convert the refrigerated liquid volume to gas volume), then the facility is required to file a hazardous materials business plan with the California Environmental Regulatory System (CERS). I will verify whether this is filed as required; if it is not, I will provide additional information regarding those requirements.

Overall, this facility is observed in clean conditions, with foods stored appropriately to prevent potential adulteration and contamination.

Thank you.

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: **Lindsay Hullinger**

Title: **Environmental Health Officer**

Date: **10/17/2024**

Phone:

Email: **Lindsay.hullinger@co.kings.ca.us**