



County of Kings - Department of Public Health
Environmental Health Services Division
330 Campus Drive Hanford, CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DARSHVIR INC. DBA SUBWAY#11479	BUSINESS PHONE: (559) 250-1604	RECORD ID#: PR0010543	DATE: November 08, 2022
FACILITY SITE ADDRESS: 1108 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DARSHVIR SANDHU	CERTIFIED FOOD MANAGER: Darshvir Sandhu	EXP DATE: 4/25/2023	INSPECTOR: SEM HAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed a cardboard box with bread in it stored in the dry storage rack. The manager stated she keeps discarded bread in there to account for inventory. Please find an alternative container as it needs to be a food grade container, and needs to be covered to prevent pest attraction.

General Comments:

Observations:

Hand washing station was fully stocked with hot water, soap, and paper towels.

Restrooms were fully stocked with hot water, soap, and paper towels.

Hot holding temperature for meatball marinara sauce was well above 135F.

Cold holding units containing deli meat, chicken, vegetables, etc. were functioning properly at 41F.

Food manager and food handler cards were available for review. Please ensure these remain active at all times. The food handler certificate remains active for 3 years, while the food manager cards remains active for 5 years.

Sanitizer buckets were observed at 200 ppm (ammonium).

Overall the facility was observed in good condition.

Please contact the department should you have any questions.

Thank you for your time.

NOTE: This report must be made available to the public on request



County of Kings - Department of Public Health
Environmental Health Services Division
330 Campus Drive Hanford, CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DARSHVIR INC. DBA SUBWAY#11479	BUSINESS PHONE: (559) 250-1604	RECORD ID#: PR0010543	DATE: November 08, 2022
FACILITY SITE ADDRESS: 1108 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DARSHVIR SANDHU	CERTIFIED FOOD MANAGER: Darshvir Sandhu	EXP DATE: 4/25/2023	INSPECTOR: SEM HAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): N/A <input type="checkbox"/> Potential Food Safety All Star:
---	--

Carolina

SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative _____

NOTE: This report must be made available to the public on request



County of Kings - Department of Public Health
Environmental Health Services Division
330 Campus Drive Hanford, CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DARSHVIR INC. DBA SUBWAY#11479	BUSINESS PHONE: (559) 250-1604	RECORD ID#: PR0010543	DATE: December 13, 2021
FACILITY SITE ADDRESS: 1108 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DARSHVIR SANDHU	CERTIFIED FOOD MANAGER: Darshvir Sandhu	EXP DATE: 4/25/2023	INSPECTOR: MIKEL CHATELLE - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

All food temperatures met State Food requirements.
The hand washing station(s) had soap and paper towels.
The sanitizing solution used to clean food contact surfaces was within the acceptable range for quaternary ammonium.
All food items that were stored in the refrigerator were stored at or below 41 F.
All food items that were stored in the hot holding unit were stored at or above 135 F.
Overall, the facility was observed to be satisfactory.

Brandi Gonzales was present for the inspection.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:
---	---

MIKEL CHATELLE - REHS

Received By: _____

Agency Representative

NOTE: This report must be made available to the public on request



County of Kings - Department of Public Health
Environmental Health Services Division
330 Campus Drive Hanford, CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DARSHVIR INC. DBA SUBWAY#11479	BUSINESS PHONE: (559) 250-1604	RECORD ID#: PR0010543	DATE: October 05, 2020
FACILITY SITE ADDRESS: 1108 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DARSHVIR SANDHU	CERTIFIED FOOD MANAGER: Darshvir Sandhu	EXP DATE: 4/25/2023	INSPECTOR: Paven Batth

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The sanitizer concentration in the red sanitation bucket behind the front counter was measured at 0 ppm. Ensure an approved sanitizer solution (e.g., 100 ppm chlorine or 200 ppm quaternary ammonium) is being used at all times.

Violation: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Improper hot holding foods were measured at the following temperatures:

-Broccoli soup at 115F
-Chicken noodle soup at 118F

Facility manager stated both food items had been hot holding for approximately 2 hours.

Corrective Action: Both food items were removed from service and reheated to 165F.

General Comments:

Temperature Control: Proper temperatures for cold foods (e.g., at or below 41F) at countertop condiment prep station were noted. Walk-in refrigerator was measured below 41F. Please note, aside from the violation note above which was corrected on site, proper hot holding temperatures were maintained above 135F.

Restrooms: Maintained and stocked during the inspection.

Other Comments: In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc) with your business.

NOTE: This report must be made available to the public on request



County of Kings - Department of Public Health
Environmental Health Services Division
330 Campus Drive Hanford, CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DARSHVIR INC. DBA SUBWAY#11479	BUSINESS PHONE: (559) 250-1604	RECORD ID#: PR0010543	DATE: October 05, 2020
FACILITY SITE ADDRESS: 1108 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DARSHVIR SANDHU	CERTIFIED FOOD MANAGER: Darshvir Sandhu	EXP DATE: 4/25/2023	INSPECTOR: Paven Batth

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): N/A <input type="checkbox"/> Potential Food Safety All Star:
---	--

Carolina C.

Paven Batth

Received By:

Agency Representative

NOTE: This report must be made available to the public on request