



Restaurant Bakery Permit Inspection Report

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

INSPECTION REPORT

FOOD VENDING PERMIT - GR4 (250-500)

Facility Name	Facility Address	City/State	Zip Code	
SUBWAY # 67346	2453 E LACEY BLVD	HANFORD, CA	93230	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
BEANT SANDHU	5595851510	33057	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Chaitanya Patel	3/26/2024	Routine Inspection	PR0010220	12/1/2024

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:

Routine Inspection was conducted and following is noted -
Observed Employee use proper sinks for handwash. Observed Process of Sub Preparation during the inspection.
Hot water Temp at Handwash sink and Dishwash sink above 120F
Hot foods temperature for Metballs and soup were above 135F at the food prep line.
Cold pre prepared meats like chicken, pepperoni and salami were noted below 41F in the cold holding food prep section.
Cheese, Tomato, Olives, Lettuce and onions temperature noted below 41F at the food prep line.
Refrigeration units noted below 41F.
Handwash sink and Employee restroom stocked with soap, paper towels and running hot water.
Stored items noted to be at least 6 inches above ground.
Food manager Certificate present on site and expires on 04/20/27
General Cleanliness is in satisfactory condition.

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: **3/26/2024**

Phone: **559-584-1411**

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



County of Kings - Department of Public Health

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SUBWAY # 67346	BUSINESS PHONE: (559) 585-1510	RECORD ID#: PR0010220	DATE: November 04, 2020
FACILITY SITE ADDRESS: 2453 E LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BEANT S. SANDHU	CERTIFIED FOOD MANAGER: TONY GRUBB	EXP DATE: 9/21/2021	INSPECTOR: Susan Lee-Yang - 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: IMPROPER FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

Description/Corrective Action: Observed a few days on the temperature logs empty. Ensure temperatures are checked and documented as required by company policy.

General Comments:

Hand wash stations and restroom has hot water, soap, and paper towels or hand blow dryer.

All cold holding units were measured at or below 41F.

Soup and meatballs in the hot holding units were measured above 135F.

QAC sanitizer solution in buckets and 3-compartment sink was measured at 200ppm.

Observed employees wearing masks and disposable gloves.

A copy of the unsigned report will be emailed to the operator. Please contact this office at 559-584-1411 if there are any questions.

RESULTS OF EVALUATION: [X] PASS [] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

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