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 120°F
Hot foods temperature for Metballs and soup were above 135°F at the food prep line. 
Cold pre preapered meats like chicken, pepperoni and salami were noted below 41°F in the cold holding food prep section. 
Cheese, Tomato, Olives, Lettuce and onions temperature noted below 41°F at the food prep line. 
Refrigeration units noted below 41°F. 
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.
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)**

<table>
<thead>
<tr>
<th>Signatures</th>
</tr>
</thead>
<tbody>
<tr>
<td>Received By:</td>
</tr>
<tr>
<td>[Signature]</td>
</tr>
</tbody>
</table>

**Inspector Name:** Chaitanya Patel  
**Title:** Environmental Health Officer I  
**Date:** 3/26/2024  
**Phone:** 559-584-1411  
**Email:** Chaitanya.Patel@co.kings.ca.us
## FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>SUBWAY # 67346</td>
<td>(559) 585-1510</td>
<td>PR0010220</td>
<td>November 04, 2020</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
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<tbody>
<tr>
<td>2453 E LACEY BLVD</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEANT S. SANDHU</td>
<td>TONY GRUBB</td>
<td>9/21/2021</td>
<td>Susan Lee-Yang - REHS</td>
</tr>
</tbody>
</table>

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 41°F.
- Soup and meatballs in the hot holding units were measured above 135°F.
- 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:**  

<table>
<thead>
<tr>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td></td>
<td></td>
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</table>

**Reinspection Required:**  

<table>
<thead>
<tr>
<th>Yes:</th>
<th>No:</th>
<th>Reinspection Date (on or after):</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>X</td>
<td>N/A</td>
</tr>
</tbody>
</table>

**Potential Food Safety All Star:**

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