



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	BUSINESS PHONE: (559) 250-1604	RECORD ID#: PR0010360	DATE: September 02, 2022
FACILITY SITE ADDRESS: 155 W HANFORD-ARMONA RD STE G	CITY: LEMOORE	ZIP CODE: 93245	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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed syrup build up on the soda machine as well as dust and debris surrounding the area. Please be sure to clean and maintain this area daily and when needed.

General Comments:

Observations:

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

Sanitizer buckets were at appropriate levels (200 ppm ammonium).

The three compartment sink was in satisfactory condition, but was not in use at the time of inspection.

The food prep sink was observed well maintained and was in use during the time of inspection.

All refrigeration and cold holding units were well maintained and functioning properly at 41 F.

All freezer units were well maintained and functioning properly at 0F.

Hot holding temperature for the meatballs was above 135F.

All dry storage was well maintained, clean, and placed six inches above the ground.

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

Overall this facility was in satisfactory condition.

Thank you for your time.

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



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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:
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SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DARSHVIR INC DBA SUBWAY	BUSINESS PHONE: (559) 250-1604	RECORD ID#: PR0010360	DATE: February 10, 2021
FACILITY SITE ADDRESS: 155 W HANORD ARMONA RD STE G	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DARSHVIR SANDHU	CERTIFIED FOOD MANAGER: Darshvir Sandhu	EXP DATE: 4/25/2023	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: None Noted

General Comments:

Hand wash stations have hot water, soap, and paper towels.

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

Cheese, turkey, and ham in the cold display unit was measured below 41F.

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

Observed facility clean and maintained.

Observed temperature logs up-to-date.

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

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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OFFICIAL INSPECTION REPORT

FACILITY NAME: DARSHVIR INC DBA SUBWAY	BUSINESS PHONE: (559) 250-1604	RECORD ID#: PR0010360	DATE: March 25, 2020
FACILITY SITE ADDRESS: 155 W HANORD ARMONA RD STE G	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI
OWNER NAME: DARSHVIR SANDHU	Program Description: 1107 - KINGS DPH COVID-19	EXP DATE: 4/25/2023	INSPECTOR: Susan Lee-Yang - REHS

The items (if any) listed below identify the Health Code 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:

The following were discussed with the owner/operator during today's visit:

- The facility has made their dining completely inaccessible to customers.
- At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY.
- The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff.
- Staff is practicing safe food handling procedures, monitoring hot & cold holding temperatures, and washing hands.
- All work surfaces should be cleaned and sanitized with 100ppm chlorine or 200ppm QAC frequently to prevent contamination.
- Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

Please contact our Department if you have further questions.

Reinspection Required: Yes: No: Reinspection Date (on or after): Not Specified

Susan Lee-Yang - REHS

Environmental Health Specialist

Received By: _____