



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 - GR4 (250-500)

Facility Name		Facility Address		City/State		Zip Code	
SHAAN MANAGEMENT INC DBA SUBWAY #24301		1790 W BUSH ST		LEMOORE, CA		93245	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
DARSHVIR SANDHU		5592501604		80616		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Lindsay Hullinger	10/9/2025	Routine Inspection		PR0006101		6/1/2026	

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 inspection was conducted today. The following observations are made:

The handwash stations both have warm water, soap, and paper towels available. The three compartment sink has hot water measured at 125 F. Sanitizer used is QT. A sanitizer bucket was available for use and measured 200 ppm QT sanitizer. The facility does have testing strips available.

The walk in refrigerator and freezer are both observed organized with food protected from contamination. All food is stored at least six inches off the ground and observed with time/date stickers indicating when the items were prepared. All items have covers or are in sealed packages. The refrigerator measured 37F and has an attached thermometer reading the same.

The facility uses time as a public health control and all foods ready to serve are marked appropriately.

The service bar is observed clean and the sanitizer bucket is in a convenient location to allow for frequent cleaning. Items are protected from contamination by the shield.

Employees are observed with good hygiene, wearing gloves for food preparation, hair secured, and no signs of illness are noted.

No pests are observed on this date.

Thank you.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Lindsay Hullinger**

Title: **Environmental Health Officer**

Date: **10/9/2025**

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

Phone: