



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: LEMOORE SUBWAY LLC	BUSINESS PHONE: (559) 386-1347	RECORD ID#: PR0009678	DATE: November 21, 2022
FACILITY SITE ADDRESS: 27574 BERNARD	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AMANDIP KAUR/GARY GREWAL	CERTIFIED FOOD MANAGER: Gurbir Grewal	EXP DATE: 6/19/2025	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 the back storage room to be overstocked and inaccessible. Please allow access as soon as possible.

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

Description/Corrective Action: Observed the water in three compartment sink to have a temperature of about 100F-102 F. The California retail food code section 114192 states hot water shall be supplied at a minimum temperature of 120F measured from the faucet. Please have this problem rectified by 12/2/2022 to ensure proper ware washing.

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.

Sanitizer buckets were at 200 ppm (ammonium).

All refrigeration units were functioning properly at 41F and below.

The walk-in freezer unit was functioning properly at -1.4F.

Hot holding unit containing meatballs and other items was functioning well above 135F.

Please correct the above noted violations in a timely manner.

Overall the facility was observed in satisfactory 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



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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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Frank Pan

SEM HAR GEBREGZIABIHE

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LEMOORE SUBWAY LLC	BUSINESS PHONE: (559) 386-1347	RECORD ID#: PR0009678	DATE: January 24, 2022
FACILITY SITE ADDRESS: 27574 BERNARD	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AMANDIP KAUR/GARY GREWAL	CERTIFIED FOOD MANAGER: Gurbir Grewal	EXP DATE: 6/19/2025	INSPECTOR: Luis Flores - 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 refrigerated food products were monitored at below 41 F and hot food temperatures in the warming unit were above 135 F which meet State Food Code requirements.

Food handlers wear gloves and face masks while working.

The food temperature log was reviewed temperatures are logged twice a day. The temperature log for the last 30 days was reviewed and all listed temperatures were listed as being in compliance with temperature holding requirements.

The facility sanitation level was observed to be very good.

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> </u> N/A <input checked="" type="checkbox"/> Potential Food Safety All Star:

[Handwritten signature]

Received By: _____

Luis Flores - REHS

Agency Representative

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