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

OWNER NAME: AMANDIP KAUR/GARY GREWAL
CERTIFIED FOOD MANAGER: Gurbir Grewal
EXP DATE: 6/19/2025

INSPECTOR: SEMHAR GEBREGZIABIHE
INSPECTION TYPE: ROUTINE INSPECTION

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.

<table>
<thead>
<tr>
<th>Violation</th>
<th>Description/Corrective Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT</td>
<td>[HSC 114161-114182 &amp; 114257] Observed the back storage room to be overstocked and inaccessible. Please allow access as soon as possible.</td>
</tr>
<tr>
<td>IMPROPER CLEANING OF UTENSILS AND EQUIPMENT</td>
<td>[HSC 114095-114099.5 &amp; 114101-114119] 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.</td>
</tr>
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</table>

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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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:

- [X] PASS
- [ ] NEEDS IMPROVEMENT
- [ ] FAIL

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

**Reinspection Date (on or after):** N/A

**Potential Food Safety All Star:** [ ]

Received By: ____________________________

Agency Representative: ____________________________

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Food Safety Evaluation Report

Facility Name: Lemoore Subway LLC
Business Phone: (559) 386-1347

Facility Site Address: 27574 Bernard
City: Kettleman City
Zip Code: 93239

Owner Name: Amandip Kaur/Gary Grewal
Certified Food Manager: Gurbir Grewal
Exp Date: 6/19/2025

Inspector: Luis Flores - REHS
Inspection Type: Routine Inspection
Date: January 24, 2022

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: X Pass

X Reinspection Required: Yes: No: X

Reinspection Date (on or after): N/A

X Potential Food Safety All Star:

Received By:

Luis Flores - REHS

Agency Representative

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