

Overall Inspection Comment:

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 Facili | | cility Address | | | City/State | | | Zip Code |
|----------------------|-----------------|-----------------------|---------|------------------------|-------------|-------------------|------|----------|
| SUBWAY #49465 2597 N | | N 11TH #104 AVE | | | HANFORD, CA | | | 93230 |
| Owner/Operator | | Facility Phone No. | Inspect | nspection ID | | Inspection Result | | |
| BEANT SANDHU | | 5595891010 | 63617 | 63617 | | Pass | | |
| Inspector Name | Inspection Date | Purpose of Inspection | | Permit License Expirat | | iration Date | | |
| Lindsay Hullinger | 6/13/2025 | Routine Inspection | | PR00 | 07358 | | 5/1/ | 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



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)

Routine food inspection conducted with Sabrina, the certified food program manager (expires Feb 12, 2030). All employees have a current food handler card that is maintained on site.

The dining room is observed with clean tables, floors, and self-service area. Restrooms are available for customers; warm water, soap, and paper towels are available.

Cold holding units are observed storing foods below 41F.

Pepperoni: 40F; Tomato: 39F; steak: 39F

Hot holding unit observed with soup at 110F and meatballs at 109F. The facility keeps temperature logs to ensure food safety. Although the temperature is below 135F, the item is monitored and discarded after 4 hours.

Walk-in refrigerators all measure below 41F. The freezer contains items frozen to touch. All food in the walk-in units is stored appropriately, with covers, time/date marks, and to prevent contamination. The floor is observed free of debris and no ice build is observed. External thermometers are attached and reflect the interior temperature.

No live pests or evidence of pests was observed today. Pest control is provided by Clark Pest Control monthly; most recent service was 5.2024 with no issues noted on the report. The facility is observed exceptionally tidy, with no conditions which would encourage pest or vermin harborage. Trash is taken out when required, the floors are clean with no debris, and the floor sinks are observed clear.

The 3 compartment sink has hot water measuring over 120F. All handwash stations have warm water, soap, and paper towels available. They are not blocked and easily accessible.

Employees currently working are observed in compliance with food safety preparation. Food contact surfaces are observed clear of debris and sanitized. No cross contamination is observed. Vegetables are washed before being marked as ready to serve. Utensils and equipment are washed between uses.

Sanitizer used is chlorine. The rinse sink and sanitizer buckets were in use and measured 300 ppm of chlorine (minimum required is 100 ppm). The sanitizing sink and bucket were room temperature, which is the appropriate temperature for sanitizer. Test strips were provided by the facility.

Overall, this facility is observed in clean conditions, with foods stored appropriately to prevent potential adulteration and contamination.

Thank you.

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

| Signat | ures |
|--------|------|
|--------|------|

Received By:

Inspected By:



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)

Inspector Name: Lindsay Hullinger
Title: Environmental Health Officer

Date: 6/13/2025

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

Phone: