



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: SANDHU AVENAL INC. (SUBWAY-AVENAL)	BUSINESS PHONE: (559) 386-9556	RECORD ID#: PR0005207	DATE: April 04, 2022
FACILITY SITE ADDRESS: 255 E KINGS ST	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MANINDER SANDHU	CERTIFIED FOOD MANAGER: TANVEER SANDHU	EXP DATE: 4/26/2022	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 temperatures were observed to met State Food Code holding requirements.
 No hot foods were present for temperature monitoring.
 A digital probe thermometer is on hand for temperature monitoring.
 A log is used for temperature logging. However, it currently being completed on a weekly basis.
 Food handling practice observed was good. Operator's use disposable gloves while handling food and wear face coverings.
 Employees frequently wash hands.
 The restaurant was observed well organized and maintained.
 Of note the franchisee's food manager certification will expire later this month. Ensure a recertification class is taken prior to the expiration.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:



 Received By:

Luis Flores - REHS

 Agency Representative

 Received By:

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 Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SANDHU AVENAL INC. (SUBWAY-AVENAL)	BUSINESS PHONE: (559) 386-9556	RECORD ID#: PR0005207	DATE: February 15, 2022
FACILITY SITE ADDRESS: 255 E KINGS ST	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MANINDER SANDHU	CERTIFIED FOOD MANAGER: TANVEER SANDHU	EXP DATE: 4/26/2022	INSPECTOR: MIKEL CHATELLE - 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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: There were no test strips available for personnel to test the sanitizing solutions that are prepared at the facility. Obtain Quaternary Ammonium test strips within 30 days of receipt of this report and ensure that these test strips are used by facility personnel to test sanitizing solutions. A 200 ppm Quaternary Ammonium solution is required for manual sanitization.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: Food handler cards were not available for review for all employees that prepare and handle food at the facility. Employees that do not hold a current food handler card are required to complete an approved food handler course within 30 days of receipt of this report. Provide a certificate for each employee that did not have a food handler card available for review at the facility the day of the inspection.

General Comments:

- *All food temperatures met State Food requirements.
- *All food items that were stored in the refrigerator were stored at or below 41 F.
- *Soup stored in the hot holding unit was stored at or above 135 F.
- *The hand washing station(s) in the kitchen supplied hot water and had soap and paper towels available.
- *The restroom sink supplied hot water and had soap and paper towels available.
- *Overall, the facility was observed to be satisfactory.
- *Umr Hasan was present for the inspection.

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

Received By: _____

MIKEL CHATELLE - REHS

Agency Representative

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OFFICIAL INSPECTION REPORT

FACILITY NAME: SANDHU AVENAL INC. (SUBWAY-AVENAL)	BUSINESS PHONE: (559) 386-9556	RECORD ID#: PR0005207	DATE: March 31, 2020
FACILITY SITE ADDRESS: 255 E KINGS ST	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI
OWNER NAME: MANINDER SANDHU	Program Description: 1107 - KINGS DPH COVID-19	EXP DATE: 12/24/2017	INSPECTOR: Paven Batth

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 facility has made their dining completely inaccessible to customers and is encouraging customers to call-in their orders to minimize their wait.

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. Only allow entry to customers that can safely keep the same distance between them while they wait or encourage them to wait in their cars.

Staff is practicing safe food handling procedures to protect food from contamination, monitor hot & cold holding temperatures, and WASH HANDS.

Staff uses sanitizing solution (chlorine 100ppm or QAC 200ppm) for wiping down all counters and work surfaces to reduce the risk of contamination. All work surfaces should be cleaned and sanitized 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.

This facility was inspected on 03/30/20 to review and verify the above food and employee safety practices are being followed. Please contact our Department for further questions.

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

Paven Batth

Environmental Health Specialist

Received By: