Food Safety Evaluation Report

Certified Food Manager:  Tanveer Sandhu
City: Avenal
Business Phone: (559) 386-9556
EXP Date: 4/26/2022
ZIP Code: 93204
Record ID#: PR0005207
Date: April 04, 2022

Inspection Type: Routine Inspection
Inspector: Luis Flores - REHS

Owner Name: Maninder Sandhu
Facility Site Address: 255 E Kings St
Facility Name: Sandhu Avenal Inc. (Subway-Avenal)

None Noted

Violation:

- All refrigerated food temperatures were observed to meet 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 is 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:

- X PASS
- Needs Improvement
- Fail

Reinspection Required: No
Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Luis Flores - REHS
Agency Representative

Luis Flores - REHS
Agency Representative

Note: This report must be made available to the public on request.
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  
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:  
X PASS  
NEEDS IMPROVEMENT  
FAIL

Reinspection Required: Yes: ☐ No: X
Reinspection Date (on or after): N/A
Potential Food Safety All Star: MIKEL CHATELLE - REHS

Received By: Agency Representative

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

FACILITY NAME: SANDHU AVENAL INC. (SUBWAY-AVENAL)  
BUSINESS PHONE: (559) 386-9556  
RECORD ID#: PR005207  
DATE: March 31, 2020

FACILITY SITE ADDRESS: 255 E KINGS ST  
CITY: AVENAL  
ZIP CODE: 93204  
INSPECTION TYPE: PUBLIC INFORMATION/EDUCATION

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: K  
Reinspection Date (on or after): Not Specified

Paven Batth
Environmental Health Specialist

Received By: