FOOD SAFETY EVALUATION REPORT

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<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
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</thead>
<tbody>
<tr>
<td>SUBWAY SANDWICHES &amp; SALAD</td>
<td>(559) 584-4995</td>
<td>PR0007093</td>
<td>May 10, 2022</td>
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</tbody>
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<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
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<td>777 W GRANGEVILLE BLVD 103</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
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<th>EXP DATE:</th>
<th>INSPECTOR:</th>
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<tbody>
<tr>
<td>BEANT S SANDHU</td>
<td>Ashley De Los Santos</td>
<td>4/20/2027</td>
<td>SEMHAR GEBREGZIABIHE</td>
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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.

Violation: None Noted

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General Comments:

Observations:

All Restrooms were fully stocked with hot water, soap, and paper towels.

All hand washing stations were fully stocked with hot water, soap, and paper towels.

The three compartment sink and sanitizer buckets were at 200 ppm (ammonium).

All hot holding temperatures were well over 135F.

All cold holding temperatures were 41F and below.

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

The freezer unit was functioning properly at 0F and below.

All dry storage is well maintained, clean, organized, and placed six inches above the ground.

Pest control reports were available upon request. The last service date was on 5/5/22.

Temperature logs were available for review. All temperatures noted were satisfactory.

Sanitation logs were available for review.

Food manager and food handler cards were available upon request.

Overall this facility is in good condition.

Thank you for your time.
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**RESULTS OF EVALUATION:**

- **PASS**
- **NEEDS IMPROVEMENT**
- **FAIL**

Reinspection Required: Yes: [ ] No: [x] 
Reinspection Date (on or after): N/A

[Signature]

Received By: 

**SEMHAR GEBREGZIABIHE**

Agency Representative

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**NOTE:** This report must be made available to the public on request.
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SUBWAY SANDWICHES & SALAD
BUSINESS PHONE: (559) 584-4995
RECORD ID#: PR0007093
DATE: September 17, 2021

FACILITY SITE ADDRESS: 777 W GRANGEVILLE BLVD 103
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: BEANT S SANDHU
CERTIFIED FOOD MANAGER: DENISE NIEDHOLDT
EXP DATE: 11/30/2022
INSPECTOR: Yatee Patel - 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 hand washing stations were fully stocked with soap, paper towel and hot running water.

Sanitizer was at 200 ppm of QAC at the 3 compartment sink.

The walk-in were noted at 38F. The owner contacted the service company for the freezer.

All cold holding foods measured today were below 41F.

The hot holding foods (meatballs) were above 135F.

All employees have their food handler cards.

Restroom observed clean and fully stocked during the inspection.

The soda machine observed clean and the nozzles are cleaned and sanitized regularly.

Over all the food facility was in excellent condition.

Thank you

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

RESULTS OF EVALUATION: X PASS

Potential Food Safety All Star:

Yatee Patel - REHS
Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SUBWAY SANDWICHES & SALAD
BUSINESS PHONE: (559) 584-4995
RECORD ID#: PR0007093
DATE: October 05, 2020

FACILITY SITE ADDRESS: 777 W GRANGEVILLE BLVD 103
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: BEANT S SANDHU
CERTIFIED FOOD MANAGER: DENISE NIEDHOLDT
EXP DATE: 11/30/2022
INSPECTOR: Susan Lee-Yang - 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:

Restroom and hand wash stations have hot water, soap, and paper towels.

All cold holding units were measured at 41F or below.

Soup and meatballs in the hot holding units were measured above 135F.

QAC sanitizer in the 3-compartment sink was measured at 200 ppm.

Observed temperature logs up-to-date.

A copy of the unsigned report will be emailed to the owner. Please contact our office at 559-584-1411 if there are any questions.

RESULTS OF EVALUATION: X PASS ☐ NEEDS IMPROVEMENT ☐ FAIL
Reinspection Required: Yes: ☐ No: ☒
Reinspection Date (on or after): N/A
X Potential Food Safety All Star:

Susan Lee-Yang - REHS
Agency Representative

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