

LASSEN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

707 Nevada Street, Suite 5 – SUSANVILLE, CA 96130 – PH: (530) 251-8528 – FAX: (530) 251-2668

FOOD PROGRAM INSPECTION REPORT

| | | | | | | |
|---|--|--|--|--|-------------------|--|
| DBA/NAME: <u>Subway</u> | | | DATE: <u>4/2/24</u> | | TIME: <u>1024</u> | |
| ADDRESS: <u>2978 Main St. Susanville, CA</u> | | | RECHECK DATE: | | | |
| OWNER/OPERATOR: <u>Triple R Ventures</u> | | | VIOLATION CORRECTION DATE: | | | |
| See reverse side for the California Retail Food Code sections and general requirements that correspond to each violation listed below | | | | | | |
| MAJ = Major Violation MIN = Minor Violation OUT = Items out of compliance | | | ROUTINE (<input checked="" type="checkbox"/>) REINSPECTION () COMPLAINT () EVENT () OTHER () | | | |

| DEMONSTRATION OF KNOWLEDGE | MAJ | MIN | GENERAL FOOD SAFETY REQUIREMENTS | OUT |
|---|-----|-----|---|-------------------------------------|
| 1. Food safety certification Exp. Date: <u>Mar/Hey 5/2024</u> | | | 20. Approved thawing methods used, frozen food maintained frozen | |
| 1A. Food Handler Cards obtained and records on site | | | 21. Food separated and protected | |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | 22. Fruits and vegetables washed as required | |
| 2. Communicable disease; reporting, restrictions & exclusions | | | 23. Toxic substances properly identified, stored, used | |
| 3. No discharge from eyes, nose, and/or mouth | | | FOOD STORAGE/ DISPLAY / SERVICE | |
| 4. Proper hygienic practices | | | 24. Food properly stored, contained, labeled | |
| 5. Hand cleanliness & proper glove use | | | 25. Self-service facilities properly constructed and maintained, food protected, correct temperatures | <input checked="" type="checkbox"/> |
| 6. Adequate handwashing facilities supplied & accessible | | | EQUIPMENT / UTENSILS / LINENS | |
| TIME & TEMPERATURE RELATIONSHIPS | | | 26. Nonfood contact surfaces clean and in good repair | |
| 7. Proper hot and cold holding temperatures | | | 27. Warewashing facilities: Adequate, maintained, properly used, test strips available | |
| 8. Time as a public health control: Proper procedures & records | | | 28. Equipment / Utensils approved; properly installed or stored, clean; good condition; linens properly stored and used | |
| 9. Proper cooling methods | | | 29. Ventilation and lighting adequate and as required | |
| 10. Proper cooking time & temperatures | | | 30. Thermometers provided and accurate | |
| 11. Proper reheating procedures for hot holding | | | 31. Wiping cloths: properly used and stored | |
| PROTECTION FROM CONTAMINATION | | | PHYSICAL FACILITIES | |
| 12. Food condition, cross contamination, no re-service | | | 32. <u>Plumbing in good repair</u> , proper materials, <u>backflow devices</u> , and janitorial facilities | <input checked="" type="checkbox"/> |
| 13. Food contact surfaces clean and sanitized | | | 33. Garbage and refuse properly disposed; facilities maintained | <input checked="" type="checkbox"/> |
| APPROVED SOURCE & SPECIAL PROCEDURES | | | 34. Toilet facilities properly constructed, supplied, cleaned, maintained | |
| 14. Food from approved source; shell stock requirements; special procedures followed, Consumer Advisory | | | 35. Facility cleanliness, non-food item storage, vermin-proofing | |
| 15. Specialized food handling | | | 36. Floor, walls and ceilings: properly built, maintained in good repair, and clean | |
| WATER & WASTE WATER | | | 37. No unapproved private homes/ living or sleeping quarters | |
| 16. Hot and cold water available from an approved source | | | MISC. REQUIREMENTS | |
| 17. Sewage and wastewater properly disposed | | | 38. Signs posted | |
| VERMIN | | | 39. Plan review required for new or remodel construction | <input checked="" type="checkbox"/> |
| 18. No rodents, insects, birds or animals | | | 40. Permits Available | |
| FACILITY SUPERVISION | | | 41. Impoundment of unsanitary equipment or food, permit suspension | |
| 19. Person in charge present and performs duties | | | 42. Other | |

OBSERVATIONS AND CORRECTIVE ACTIONS:

(25) Soda machine needs to be cleaned.

(32) Pipe leading down from 3-comp sink to floor sink is touching the bottom of floor sink. Floor sink also reported to be backing up. Trim back pipe so that water cannot back up into it. (Must be at least twice the diameter of the water supply inlet and may not be less than one inch above rim of drain. Repair drain to prevent)

(39) New toaster not part of current 276 plan. Submit product into (out stock) on back, new toaster to Env. Health within 60 days.

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| R.E.H.S.: | RECEIVED BY: | Page 1 of: <u>2</u> |
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LASSEN COUNTY
ENVIRONMENTAL HEALTH BRANCH

~~1445 PAUL BUNYAN RD • SUSANVILLE, CA 96130 • PH: (530) 251-8528 • FAX: (530) 251-2668~~

FOOD FACILITY OFFICIAL INSPECTION REPORT

D.B.A. Subway

Date 4/2/24

③ Dumpster lid is open. Keep dumpster closed to exclude vermin.

Observations Handwash: 100.5°F (OK) Ham: 39.5°F (OK)
Shredded Cheese: 37.5°F (OK)
Walk-in: 41.5°F (OK) 40.5°F (OK) Walk-in Freezer: 6.5, 13°F (OK)
Milk: 33.5°F

3-comp. sink: 121°F (OK) Bath room: 109.5°F (OK)

Sanitizer: 200 ppm Quat, 200 ppm, 300 ppm.

Environmental Health Specialist

Accepted by r

Phone Extension: _____