



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME SUBWAY 30627				DATE 4/2/2013	SIGNATURE <i>See routine inspection</i>
LOCATION 291 E VALLEY BL, COLTON, CA 92326				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 291 E VALLEY BL, COLTON, CA 92326				REHS Grace Cat	
<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT				PROGRAM IDENTIFIER: None	
FA # FA0013479	PR # Not Specified	SR # Not Specified	CO # CO0044456	PE 1620	SERVICE: 004 - Complaint - Initial
TIME IN 3:51 PM	TIME OUT 4:13 PM	CONTACT Not Captured			RESULT: 03 - Corrective Action / No Follow up Required
					ACTION: 01 - No Further Action Required

RETAIL FOOD PROTECTION - PUBLIC EATING PL (0-24 SEATS)

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50

Inspection Violations

An inspection has been conducted on this date in response to a Complaint

1. Complaint Inspection

Compliance Date not Specified
Not In Compliance
Violation Reference: HSC

Violation Description: A complaint report has been received by Environmental Health.

Inspector Comments: This department received a complaint of two people who shared a sandwich and both became ill several hours later.

Findings at this time:

Operator states all foods came in from the warehouse as pre-packaged, and then kept inside cooler until ready to use. Observed all foods with proper labels of day/time on bins to ensure freshness of foods.

Measured sliced tomatoes and roast beef at the front display unit ranging from 45F - 51F. Operator unawares of when foods were put out. Measured sliced salami, sliced turkey, ham, and cooked chicken inside the walk-in refrigerator ranging from 49F - 54F. Operator voluntarily discarded of all foods. See VC & D.

Observed quaternary sanitizer level at the bucket below the display cold holding unit inside between 0 ppm - 100 ppm. Ensure to use test strips to monitor for appropriate sanitizer level at all times.

Not Applicable Violations

2. VC & D

Compliance Date not Specified
Not In Compliance
Violation Reference: HSC - 113980

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Inspector Comments: Operator voluntarily discarded of about 4 lbs of tomatoes, 5 lbs of roast beefs, 2 lbs of sliced salami, 4 lbs of sliced turkeys, 5 lbs of cooked chickens and 3 lbs of hams.

Overall Inspection Comments

Complaint has been address and is now closed.

Signature of the operator can be found on the routine inspection report conducted on the same visit.