



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 3458				DATE 4/2/2013	SIGNATURE <i>Sierra Clayborn</i>
LOCATION 16951 FOOTHILL BL A, FONTANA, CA 92335				REINSPECTION DATE 9/02/2013	PERMIT EXPIRATION 1/31/2014
MAILING ADDRESS PO BOX 10098, SAN BERNARDINO CA 92423				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Sierra Clayborn	
FA # FA0004438	PR # PR0009508	SR # Not Specified	CO # Not Specified	PE 1620	PROGRAM IDENTIFIER: None
TIME IN 10:47 AM	TIME OUT 11:18 AM	CONTACT Not Captured			SERVICE: 003 - Inspection - Follow Up Inspection
				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

A Reinspection has been conducted on this date

1. Reinspection

Compliance Date not Specified	<i>Violation Description:</i> Reinspection conducted at this time to determine compliance from prior inspection.
Not In Compliance	<i>Inspector Comments:</i> Re-inspection today was performed to confirm compliance with fully operational cold prep and reach in refrigeration units.
Violation Reference: HSC	

Overall Inspection Comments

Observed cold prep table keeping a majority of foods in temperature. Side closest to hot holding station tempted about 5 F higher than the rest of the unit.
 RECOMMENDED to move chicken strips to walk in refrigerator during down time and place back into cold prep when needed.

Observed reach in refrigerator and walk in refrigerator keeping temperature.
 Observed reach in display case keeping proper temperature as well.

Monitor refrigeration unit temperatures daily to ensure that units are in compliance.