



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

(800) 442-2283

www.sbcounty.gov/dph/dehs

| | | | | | | |
|---|-----------------------------|--------------------------------|------|---|---|--|
| FACILITY NAME SUBWAY 27866 | | | | DATE 10/4/2013 | SIGNATURE | |
| LOCATION 1562 BARTON RD, REDLANDS, CA 92373 | | | | REINSPECTION DATE 10/18/2013 | PERMIT EXPIRATION 3/31/2014 | |
| MAILING ADDRESS 1562 BARTON RD, REDLANDS CA 92373 | | | | <input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Robert Adams | | |
| FA # FA0014074 | PR # PR0018603 | SR # | CO # | PE 1620 | PROGRAM IDENTIFIER: None | |
| TIME IN 8:52 AM | TIME OUT 10:02 AM | CONTACT Not Captured | | | SERVICE: 001 - Inspection - Routine | |
| | | | | | RESULT: 05 - Corrective Action / Follow up Required | |
| | | | | | ACTION: 03 - Reinspection Required | |

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 or revoked.

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.



SCORE 92

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
 COS = Corrected on-site
- N/O = Not observed
 MAJ = Major violation
- N/A = Not applicable
 OUT = Out of compliance

| DEMONSTRATION OF KNOWLEDGE | | | | COS | MAJ | OUT |
|--------------------------------------|-----|--|-------------------------------------|-------------------------------------|-----|-------------------------------------|
| <input checked="" type="radio"/> | N/O | 1. Demonstration of knowledge; food safety certification | | | | 2 |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | | |
| <input checked="" type="radio"/> | | 2. Communicable disease; reporting, restrictions & excl | | | 4 | |
| <input checked="" type="radio"/> | N/O | 3. No discharge from eyes, nose, and mouth | | | | 2 |
| <input checked="" type="radio"/> | N/O | 4. Proper eating, tasting, drinking or tobacco use | | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | | | |
| In | N/O | 5. Hands clean and properly washed; gloves used prop | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | 2 |
| <input checked="" type="radio"/> | | 6. Adequate handwashing facilities supplied & accessib | | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | | |
| In | N/O | N/A | | | 4 | <input checked="" type="checkbox"/> |
| In | N/O | N/A | | | 4 | 2 |
| <input checked="" type="radio"/> | N/O | N/A | | | 4 | 2 |
| <input checked="" type="radio"/> | N/O | N/A | | | 4 | |
| <input checked="" type="radio"/> | N/O | N/A | | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | | | |
| <input checked="" type="radio"/> | N/O | N/A | | | | 2 |
| <input checked="" type="radio"/> | | 13. Food in good condition, safe and unadulterated | | | 4 | 2 |
| <input checked="" type="radio"/> | N/O | N/A | | | 4 | 2 |

| FOOD FROM APPROVED SOURCES | | | | COS | MAJ | OUT |
|--------------------------------------|-----|---|--|-----|-----|-----|
| <input checked="" type="radio"/> | | 15. Food obtained from approved source | | | 4 | |
| In | N/O | N/A | | | | 2 |
| In | N/O | N/A | | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | | |
| In | | N/A | | | | 2 |
| CONSUMER ADVISORY | | | | | | |
| In | N/O | N/A | | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | | | |
| In | | N/A | | | 4 | |
| WATER/HOT WATER | | | | | | |
| <input checked="" type="radio"/> | | 21. Hot and cold water available | | | 4 | 2 |
| LIQUID WASTE DISPOSAL | | | | | | |
| <input checked="" type="radio"/> | | 22. Sewage and wastewater properly disposed | | | 4 | 2 |
| VERMIN | | | | | | |
| <input checked="" type="radio"/> | | 23. No rodents, insects, birds, or animals | | | 4 | 2 |

| SUPERVISION | OUT |
|---|-----|
| 24. Person in charge present and performs duties | 1 |
| PERSONAL CLEANLINESS | |
| 25. Personal cleanliness and hair restraints | 1 |
| GENERAL FOOD SAFETY REQUIREMENTS | |
| 26. Approved thawing methods used, frozen food | 1 |
| 27. Food separated and protected | 1 |
| 28. Washing fruits and vegetables | 1 |
| 29. Toxic substances properly identified, stored, use | 1 |
| FOOD STORAGE/DISPLAY/SERVICE | |
| 30. Food storage; food storage containers identified | 1 |
| 31. Consumer self-service | 1 |
| 32. Food properly labeled & honestly presented | 1 |

| EQUIPMENT/UTENSILS/LINENS | OUT |
|--|-----|
| 33. Nonfood contact surfaces clean | 1 |
| 34. Warewashing facilities: installed, maintained, used | 1 |
| 35. Equipment/Utensils approved; installed; clean; good repa | 1 |
| 36. Equipment, utensils and linens: storage and use | 1 |
| 37. Vending machines | 1 |
| 38. Adequate ventilation and lighting; designated area | 1 |
| 39. Thermometers provided and accurate | 1 |
| 40. Wiping cloths: properly used and stored | 1 |
| PHYSICAL FACILITIES | |
| 41. Plumbing: proper backflow devices | 1 |
| 42. Garbage and refuse properly disposed; facilities m | 1 |
| 43. Toilet facilities: properly constructed, supplied, clea | 1 |
| 44. Premises; personal/cleaning items; vermin-proofin | 1 |

| PERMANENT FOOD FACILITIES | OUT |
|--|-------------------------------------|
| 45. Floor, walls, ceilings: built, maintained, and clean | 1 |
| 46. No unapproved private homes/living or sleeping qu | 1 |
| SIGNS REQUIREMENTS | |
| 47. Signs posted; last inspection report available | 1 |
| 48. Food worker cards | <input checked="" type="checkbox"/> |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | |
| 53. Impoundment | |
| 54. Permit Suspension | |



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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **⚠ CRITICAL ⚠**

| | | |
|---------------------------|-------------------------------|--|
| POINTS 4 | Compliance date not specified | Inspector Comments: Observed employee handle money with gloves on and move on to applying jalapenos to bread. The employee removed the gloves half way through the process then donned a new glove without washing hands. Ensure employees wash hands before donning gloves and when switching tasks such as money handling. Employee was advised of proper handwashing procedure. Employee washed hands properly afterwards. |
| | Complied on 10/4/2013 | |

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Handwashing_done_right_Final_11_29_11.pdf

7. PROPER HOT AND COLD HOLDING TEMPERATURES

| | | |
|---------------------------|-------------------------------|---|
| POINTS 2 | Compliance date not specified | Inspector Comments: Observed cut avocado at 53F. Ensure all potentially hazardous foods are kept or below 41F or at or above 135F. Employee stated the avocado was put in the cold prep table at 6:45am this morning. Employee placed the avocado back into the walk in to get it below 41F. |
| | Not In Compliance | |

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012_how_to_keep_food_out_of_danger_zone.pdf

48. FOOD WORKER CERTIFICATION

| | | |
|---------------------------|-------------------------------|---|
| POINTS 2 | Compliance date not specified | Inspector Comments: Observed 1 missing food workers cards. Ensure all food workers have a valid San Bernardino County food workers card. Food worker's card form left with person in charge. This form must be filled out with the birth date, valid San Bernardino County food workers card number, and faxed to (909) 387-4272 prior to 14 days from the date of this inspection. If not received there will be a charged inspection at the cost of \$245.00 per hour to follow up on the missing cards. |
| | Not In Compliance | |

Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments

"A" placard issued.

Food workers form left with person in charge.