



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

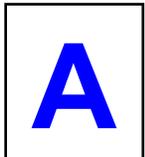
www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME SUBWAY SANDWICHES					DATE 2/3/2014	SIGNATURE <i>Mary Minhaca</i>	
LOCATION 18790 VALLEY BL, BLOOMINGTON, CA 92316					REINSPECTION DATE 2/17/2014	PERMIT EXPIRATION 8/31/2014	
MAILING ADDRESS 18790 VALLEY BL, BLOOMINGTON, CA 92316					<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS Amanda Gaspard		
FA # FA0013041	PR # PR0017350	SR #	CO #	PE 1620	PROGRAM IDENTIFIER: None		
TIME IN 10:48 AM	TIME OUT 12:52 PM	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 90

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

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

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
○ In	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
○ In		2. Communicable disease; reporting, restrictions & excl			4	
○ In	N/O	3. No discharge from eyes, nose, and mouth				2
In	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			4	2
○ In		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	4	⊗ 2
In	N/O	N/A	8. Time as a public health control; procedures & record		4	2
In	○ N/O	N/A	9. Proper cooling methods		4	2
○ In	N/O	N/A	10. Proper cooking time & temperatures		4	
In	○ N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
In	○ N/O	N/A	12. Returned and reserve of food			2
○ In		13. Food in good condition, safe and unadulterated			4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	+	⊗	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
○ In		15. Food obtained from approved source			4	
In	N/O	○ N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	○ N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		○ N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	○ N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		○ N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
○ In		21. Hot and cold water available			4	2
LIQUID WASTE DISPOSAL						
○ In		22. Sewage and wastewater properly disposed			4	2
VERMIN						
○ In		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	⊗ 2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **⚠ CRITICAL ⚠**

POINTS
4

Compliance date not specified
 Complied on 2/3/2014

Inspector Comments: Observed the water temperature in the wash sink at 92F, during active manual warewashing by an employee.

Ensure to have a water temperature of at least 100F during the wash step, when actively conducting manual warewashing.

Corrected on site. Instructed employees on proper manual warewashing procedures; employee re-washed, rinsed, and sanitized the dishes (that had been previously cleaned in the water that was not warm enough) in water at 100F and above.

Ensure to follow the following steps when conducting manual warewashing:

- 1) Conduct a precleaning step. Food debris on equipment and utensils shall be scraped over a waste disposal unit, scupper, or garbage receptacle. If necessary for effective cleaning, utensils and equipment shall be preflushed, presoaked, or scrubbed with abrasives.
- 2) Ensure to have a water temperature of at least 100F during the wash step, when actively conducting manual warewashing.
- 3) Ensure to rinse dishes/utensils in clear water during the rinse step.
- 4) Ensure to have adequate sanitizer contact time and at proper sanitizing level. If using chlorine as sanitizer, ensure to have 100 ppm chlorine level and a sanitizer contact time of at least 30 seconds. If using quaternary ammonia, ensure to have 200 ppm quaternary ammonia level and a sanitizer contact time of at least 60 seconds. (Note: facility uses quaternary ammonia as sanitizer.)
- 5) Ensure to not dry dishes with towels (neither paper towel or cloth towel drying is permitted). Ensure to allow dishes to air dry.

Note: before observing employee conducting active manual warewashing, observed that dishes were soaking in the 3-compartment sink. Temp'ed water in wash sink at 101F (there was only a few inches of water in the sink); no warewashing was taking place at that point. Later on during the inspection, observed employee conducting active manual warewashing; employee had filled wash sink up, and the water temperature was not warm enough (temp'ed water at 92F - see above). Person in charge stated that after running water for a long time (to fill up each compartment of the 3 compartment sink), the temperature of the water (coming from the faucet) begins to drop. Investigate if a problem exists with the hot water heater. Take the necessary steps to provide water at a temperature of at least 100F during the wash step, when actively conducting manual warewashing.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed open employee beverage (cup of water) stored on a shelf above an active prep table (containing retail food items and utensils). Observed water bottle (closed) and coffee cup (with lid) also stored on the shelf above the active prep table.

Ensure to not eat or drink at an active prep table. Ensure to not store open, uncovered drinks or employee food items on or directly above a food/utensil contact surface.

Note: A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, open food, and food contact surfaces. An employee's beverage container should not be placed on or directly above a food contact surface.

Observed employee beverage (closed bottle of soda) stored in the walk-in refrigerator, directly adjacent to and above retail food items.

Ensure to store employee drinks/food items in a separate, designated area apart from retail food items.

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)



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7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS
2

Compliance date not specified
 Complied on 2/3/2014

Inspector Comments: Observed the following hot holding violations:

- 1) Green chili soup holding between 122F and 129F (took multiple temperatures, measuring 122F, 125F, 127F, and 129F).
- 2) Broccoli soup holding between 119F and 124F (took multiple temperatures, measuring 119F, 121F, and 124F).

Maintain food in hot holding at 135F or above.

Corrected on site.

Note: portions of soups were holding at 135F and above (near the sides and near the bottom of the container), but the temperature was not 135F or above throughout the containers. Observed that the soup in the middle in the container was not holding at 135F or above. Ensure to stir soups frequently to maintain consistent temperature throughout container, and to ensure that food is held at 135F or above.

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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

48. FOOD WORKER CERTIFICATION

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed 1 employee without a current, valid San Bernardino County food worker card. Ensure that employees maintain current, valid San Bernardino County food worker cards.

Employees must provide current food worker card within 14 days. There will be a re-inspection charge of \$245.00 per hour if current food worker card information is not faxed to the Division of Environmental Health Services at 909-387-4272 on or before 02-17-2014.

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/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments

"A" grade card posted.

Notes:

- 1) Observed employee's coat stored on top of retail food items in the back storage area. Ensure to store employee clothes/belongings in a separate designated area.
- 2) Observed insufficient air gaps between draining pipe and floor sink, under the 3-compartment sink. Ensure to have an air gap of at least one inch or twice the diameter of the draining pipe, whichever is greater. Pipe had a diameter of greater than a half inch, and therefore must have an air gap of at least twice the diameter of the pipe.
- 3) Provided AB 1252 factsheet to operator.