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 27866			DATE: 2/14/2014	SIGNATURE	
LOCATION: 1562 BARTON RD, REDLANDS, CA 92373				REINSPECTION DATE: 2/14/2014	PERMIT EXPIRATION: 3/31/2014
MAILING ADDRESS: 1562 BARTON RD, REDLANDS CA 92373		☐FACILITY ☐OWNER ☑ACCOUNT		REHS: Robert Adams	
FA #: FA0014074	PR #: PR0018603	SR #	CO #	PE: 1620	PROGRAM IDENTIFIER: None
TIME IN: 10:15 AM	TIME OUT: 11:07 AM	CONTACT: Not Captured			SERVICE: 001 - Inspection - Routine RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action 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.

A

SCORE 98

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																			
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 reservice 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		4	2													

FOOD FROM APPROVED SOURCES																			
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	⊘
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	⊘
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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35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS
1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed plastic coating on the freeze light chipping and peeling off. Repair or replace light or light covering.

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed wet sanitizer towels out of their sanitizer bucket. Store all wet or repeatedly used towels in a sanitizer solution or discard to laundry. Ensure sanitizer levels are maintained between 100ppm and 200ppm (chlorine) or between 200ppm and 300ppm (quaternary ammonia).

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

Overall Inspection Comments

"A" grade issued.

BHC handout left with Dhillon Ravinder