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SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
SUBWAY #41045	8/27/2020	9/10/2020	8/31/2020

LOCATION	INSPECTOR
9760 BASELINE RD 106, RANCHO CUCAMONGA, CA 91730	Tirza Tetteh

MAILING ADDRESS: 2551 W WOODLAND DR, ANAHEIM CA 92801 ☐FACILITY ☐OWNER ☑ACCOUNT

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
9:28 AM	11:27 AM	FA0016275	PR0021667	1620

IDENTIFIER: None
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. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code Schedule of Fees.

Administrative Order to Show Cause (OSC): 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; otherwise the right to a hearing shall be deemed waived.

B

SCORE 89

Reduce food loss, and feed those in need by donating your surplus food. Learn more about donating surplus food.

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 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	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
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 handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

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7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ MAJOR ⚠

POINTS 4

Compliance date not specified
Complied on 8/27/2020
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed multiple containers of potentially hazardous foods (PHF) stored in cold-holding unit measuring between 47.3F - 57.9F. Observed cold-holding unit temperature at 58F. Operator stated these items were placed in unit approximately one (1) hour prior to inspection and were previously held in walk-in refrigerator. Observed temperature of walk-in refrigerator at 46F. Measured multiple food items in walk-in refrigerator between 38F - 41F.

Corrected on site: Operator placed all food items from cold-holding unit into walk-in refrigerator to hold until cold-holding unit is able to reach a temperature of at least 41F.

Maintain potentially hazardous foods intended for cold holding at or below 41F.

Note: Observed all PHF items in walk-in refrigerator measured at 41F and below at end of inspection.

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/Food_Danger_Zone.pdf

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 113947-113947.1

Inspector Comments: Observed food manager certificate missing for facility.

Ensure that at least one food manager certificate from an accredited organization that has been certified by the American National Standards Institute (ANSI):

·360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program
·National Registry of Food Safety Professionals- Food Protection Manager Certification Program
·National Restaurant Association-ServSafe® Food Protection Manager Certification Program
·Prometric Inc.- Food Protection Manager Certification Program

Keep original certificate on site at all times.

Provide manager's certificate at facility within 60 days.

Failure to comply will result in a billable reinspection at an hourly rate of $245.00 with a 30-minute minimum.

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

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

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114149, 114149.1

Inspector Comments: Observed three (3) non-functional lights under ventilation hood.

Repair/replace and ensure all lighting fixtures are maintained in good repair.

Note: This is a repeat violation.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

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47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 113725.1, 113953.5

Inspector Comments: Observed letter grade card "A" missing at facility.

Discontinue this practice immediately. Ensure letter grade card is properly posted at all times.

Letter grade card posted by inspector shall not be relocated, removed or obscured. Letter grade card may only be removed by DEHS. Failure to comply will result in an additional billable reinspection at $245.00 an hour with a 30-minute minimum.

NOte: This is a repeat violation.

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

48. FOOD HANDLER CERTIFICATION

POINTS
3

Compliance date not specified
Not In Compliance
Violation Reference - SBCC - 33.0409

Inspector Comments: Observed four (4) food handler card missing from facility.

All food handlers must obtain a valid food handler certificate within fourteen (14) days of employment.

Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable reinspection to verify compliance. These reinspections will be charged at $245 per hour with a 30-minute minimum.

This facility operator must complete the “Missing Food Handler” form provided by the inspector and fax to 909-387-4272 or email it to sbcfoodworker@gmail.com by 9/10/2020.

Provided missing food handler card form.

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler 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 Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readableto sbcfoodworker@gmail.com

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

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CV. COVID-19 OBSERVATIONS

POINTS	
0	**Compliance date not specified** **Not In Compliance** **Violation Reference - SBC Policy - No Reference Number Specified**

Inspector Comments: In compliance:
- Disinfection Protocols:
- Physical Distancing Guidelines
-Training/Employee Health

Out of compliance:
- Control Measures: The facility is still allowing the use of self-service beverage machines by customers. Discontinue use of self-service beverage machines. Self-service areas are prohibited and not be used by customers.

- Risk Assessment and Site Specific Protection Plan - The facility does not have a site-specific protection plan. Provide a written plan containing the following information:
  - who is going to implement the plan,
  - a site specific risk assessment and the measures to take to prevent the spread,
  - training and communication plan with employees & partners (Public Health),
  - a plan for screening and control measures,
  - a process to verify compliance and correct deficiencies as needed,
  - cleaning and disinfection protocols,
  - guidelines to provide physical distancing.

Violation Description: Observations regarding COVID-19 associated changes to practices are recorded here.

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code Schedule of Fees. Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of “C” or lower on one of the last two graded inspections,
- A score letter of “B” on two of the last three graded inspections,
- Repeated “four (4) point violation Risk Factor” (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our Food Establishment Donor Survey? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following Live Web Map.

Overall Inspection Comments

Grade 'B' posted.
Do not remove, relocate or obscure letter grade card.

A PEP talk was given.

The following handouts were provided:
-Top 5 CDC Risk Factors
- Rescore request form
- Active Managerial Control
- Food Facility Risk Based Inspection Frequency
- Missing Food Handler Card form
- COVID-19 handouts

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FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our calendar.

Signature(s) of Acknowledgement

NAME: Natalie Gamez
TITLE: Asst. Manager