



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

|  |                     |                                    |                         |                                |  |
|--|---------------------|------------------------------------|-------------------------|--------------------------------|--|
| FACILITY NAME<br>SUBWAY #35647                 |                     | REINSPECTION DATE<br>Not Specified |                         | INSPECTOR<br>Matthew Covach    | DATE<br>4/12/2021  |
| LOCATION<br>4083 PHELAN RD C, PHELAN, CA 92371 |                     |                                    |                         | PERMIT EXPIRATION<br>4/30/2021 | IDENTIFIER: None   |
| TIME IN<br>3:41 PM                             | TIME OUT<br>4:09 PM | FACILITY ID<br>FA0018623           | RELATED ID<br>PR0024871 | PE<br>1620                     | SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION<br>RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED<br>ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN |

### RETAIL FOOD PROTECTION - Public Eating PI (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. 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.

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

#### 16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** Violation(s) from previous inspection corrected. The health permit to this facility is reinstated, facility may reopen.

**Description:** The health permit to operate is hereby reinstated and facility may open.

#### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** A reinspection was conducted on this date to verify compliance from previous inspection. Observed facility supplied with a minimum of 120 degree Fahrenheit (F) water available at all sinks. Operator stated that the elements in the water heater were replaced and calcium buildup removed from tank.

**Description:** Reinspection conducted at this time to determine compliance from prior inspection.

#### Overall Inspection Comments

No summary comments have been made for this inspection.

#### 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](#).

Total # of Images: 0