



**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME SUBWAY #33256		DATE 11/24/2015	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 4/30/2016
LOCATION 14264 VALLEY BL, FONTANA, CA 92335			INSPECTOR John Ramos	
MAILING ADDRESS 6618 POST LN, FONTANA CA 92336			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 11:22 AM	TIME OUT 12:05 PM	FACILITY ID FA0015489	RELATED ID PR0020193	PE 1620

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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.

# A

SCORE 97

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				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	4	2
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	2
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				

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	⊘
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	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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LOCATION 14264 VALLEY BL, FONTANA, CA 92335	INSPECTOR John Ramos

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b> <span style="font-size: 2em; color: red;">2</span>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	<b>Inspector Comments:</b> Observed no valid food manager's certificate on site. (Photocopies of food manager's certificate are not accepted.) Obtain current, valid food manager's certificate; keep on site at all times. Certification must be from an ANSI-approved organization.  There are currently four ANSI-approved organizations from which to obtain a food manager's certificate: <ul style="list-style-type: none"> <li>• 360training.com, Inc.: Learn2Serve Food Protection Manager Certification Program ( <a href="http://www.learn2serve.com/food-manager-certification">http://www.learn2serve.com/food-manager-certification</a> )</li> <li>• National Registry of Food Safety Professionals: Food Protection Manager Certification Program OR International Certified Food Safety Manager ( <a href="http://www.nrfsp.com/">http://www.nrfsp.com/</a> )</li> <li>• National Restaurant Association: ServSafe Food Protection Manager Certification Program ( <a href="http://www.servsafe.com">http://www.servsafe.com</a> )</li> <li>• Prometric Inc.: Food Protection Manager Certification Program ( <a href="http://www.prometric.com">http://www.prometric.com</a> )</li> </ul> For more information, please visit: <a href="https://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&amp;prgID=8&amp;status=4">https://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&amp;prgID=8&amp;status=4</a>
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**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>

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

<b>POINTS</b> <span style="font-size: 2em; color: red;">1</span>	Compliance date not specified Complied on 11/24/2015 Violation Reference - HSC - 114135, 114185.1	<b>Inspector Comments:</b> Observed sanitizer wiping towel not completely immersed in sanitizer solution in a sanitizer bucket. Store wiping towels completely immersed in sanitizing solution. Corrected.
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**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**

Posted "A" placard.  
 No major violations were observed.  
 All employees have valid Food Worker Cards.

**Signature(s) of Acknowledgement**

NAME:  
 TITLE: