



**CAL CODE OFFICIAL INSPECTION REPORT**

|  |                      |                          |   |                                |
|--|----------------------|--------------------------|---|--------------------------------|
| FACILITY NAME<br>SUBWAY #27866                     |                      | DATE<br>12/1/2015        | REINSPECTION DATE<br>12/15/2015                     | PERMIT EXPIRATION<br>3/31/2016 |
| LOCATION<br>1562 BARTON RD, REDLANDS, CA 92373     |                      |                          | INSPECTOR<br>Carmen Funches                         |                                |
| MAILING ADDRESS<br>209 DONNA DR, REDLANDS CA 92374 |                      |                          | IDENTIFIER: None                                    |                                |
|  |                      |                          | SERVICE: 001 - Inspection - Routine                 |                                |
|  |                      |                          | RESULT: 05 - Corrective Action / Follow up Required |                                |
|  |                      |                          | ACTION: 03 - Reinspection Required                  |                                |
| TIME IN<br>9:03 AM                                 | TIME OUT<br>10:15 AM | FACILITY ID<br>FA0014074 | RELATED ID<br>PR0018603                             | PE<br>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 inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).



**SCORE 96**

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.

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

| DEMONSTRATION OF KNOWLEDGE              |   | COS | MAJ | OUT                                  |
|---|---|-----|-----|--------------------------------------|
| <span style="color: green;">○</span> In | N/O 1. Demonstration of knowledge; food safety certification    |     |     | 2                                    |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES    |   |     |     |                                      |
| <span style="color: green;">○</span> In | 2. Communicable disease; reporting, restrictions & excl         |     | 4   |                                      |
| <span style="color: green;">○</span> In | N/O 3. No discharge from eyes, nose, and mouth                  |     |     | 2                                    |
| <span style="color: green;">○</span> In | N/O 4. Proper eating, tasting, drinking or tobacco use          |     |     | 2                                    |
| PREVENTING CONTAMINATION BY HANDS       |   |     |     |                                      |
| <span style="color: green;">○</span> In | N/O 5. Hands clean and properly washed; gloves used prop        |     | 4   | 2                                    |
| <span style="color: green;">○</span> 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   | <span style="color: red;">⊗</span> 2 |
| <span style="color: green;">○</span> In | N/O N/A 8. Time as a public health control; procedures & record |     | 4   | 2                                    |
| <span style="color: green;">○</span> In | N/O N/A 9. Proper cooling methods                               |     | 4   | 2                                    |
| <span style="color: green;">○</span> In | N/O N/A 10. Proper cooking time & temperatures                  |     | 4   |                                      |
| <span style="color: green;">○</span> In | N/O N/A 11. Proper reheating procedures for hot holding         |     | 4   |                                      |
| PROTECTION FROM CONTAMINATION           |   |     |     |                                      |
| <span style="color: green;">○</span> In | N/O N/A 12. Returned and reservice of food                      |     |     | 2                                    |
| <span style="color: green;">○</span> In | 13. Food in good condition, safe and unadulterated              |     | 4   | 2                                    |
| <span style="color: green;">○</span> In | N/O N/A 14. Food contact surfaces: clean and sanitized          |     | 4   | 2                                    |

| FOOD FROM APPROVED SOURCES              |  | COS | MAJ | OUT                                  |
|---|--|-----|-----|--------------------------------------|
| <span style="color: green;">○</span> In | 15. Food obtained from approved source   |     | 4   |                                      |
| In                                      | N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, display                                 |     |     | 2                                    |
| In                                      | N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations  |     |     | 2                                    |
| CONFORMANCE WITH APPROVED PROCEDURES    |  |     |     |                                      |
| In                                      | <span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan                            |     |     | 2                                    |
| CONSUMER ADVISORY                       |  |     |     |                                      |
| In                                      | N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods                              |     |     | 2                                    |
| HIGHLY SUSCEPTIBLE POPULATIONS          |  |     |     |                                      |
| In                                      | <span style="color: blue;">○</span> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered |     | 4   |                                      |
| WATER/HOT WATER                         |  |     |     |                                      |
| <span style="color: green;">○</span> In | 21. Hot and cold water available   |     | 4   | 2                                    |
| LIQUID WASTE DISPOSAL                   |  |     |     |                                      |
| In                                      | 22. Sewage and wastewater properly disposed  |     | 4   | <span style="color: red;">⊗</span> 2 |
| VERMIN                                  |  |     |     |                                      |
| <span style="color: green;">○</span> 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 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<br>1562 BARTON RD, REDLANDS, CA 92373 | INSPECTOR<br>Carmen Funches |

**7. PROPER HOT AND COLD HOLDING TEMPERATURES**

|                           |   |   |
|---------------------------|---|---|
| <b>POINTS</b><br><b>2</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>113996, 113998, 114037 | <b>Inspector Comments:</b> Observed 2 containers of tomatoes without a lid at the sandwich prep table holding at 45 F.<br><br>Ensure all potentially hazardous food maintains an internal temperature of 41 F and below or 135 F and above.<br><br>Corrected on site. Lids were closed. |
|---------------------------|---|---|

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

**22. SEWAGE AND WASTEWATER PROPERLY DISPOSED**

|                           |   |  |
|---------------------------|---|--|
| <b>POINTS</b><br><b>2</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114197 | <b>Inspector Comments:</b> Observed the toilet in the facility to be backed up. The toilet had standing sewage water inside of the bowl. Toilet did not overflow. An out of order sign was placed on the restroom door.<br><br>Ensure to provide to toilet in good working condition. Ensure waste and sewage water is appropriately disposed of.<br><br>A follow-up inspection will be conducted. |
|---------------------------|---|--|

**Violation Description:** All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

**Overall Inspection Comments**

" A" grade posted

**Signature(s) of Acknowledgement**

NAME: Corina M  
TITLE: Person in charge