



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME SUBWAY		REINSPECTION DATE Not Specified		INSPECTOR Iliana Olguin	DATE 6/15/2021
LOCATION 466 W 5TH ST, SAN BERNARDINO, CA 92401				PERMIT EXPIRATION 1/31/2022	IDENTIFIER: None
TIME IN 12:35 PM	TIME OUT 1:38 PM	FACILITY ID FA0011153	RELATED ID PR0002714	PE 1621	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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: At this time of reinspection the health permit of the facility is hereby reinstated. Facility may now resume open food handling.

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

16K993 Re-Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: A follow up inspection was conducted on this date to verify compliance with proper elimination of all vermin activity observed during the routine inspection conducted on 6/2/2021 and during the follow up reinspection conducted on 6/11/2021.

Findings:

- Pest control services are treating the facility every other day according to the property manager.
- Western Exterior Pest Control Services invoices were available upon request.
- The last pest control service invoice was dated on 6/11/21. According to the property manager, the pest control service will come again tonight on 6/15/21 to set traps and come back on the following day on 6/16/21.
- Observed two (2) dry droppings found in the cabinets under the soda machine in the customer area. The droppings did not appear to be observed fresh.
- The affected areas mentioned in the previous reports were properly cleaned and sanitized.
- Observed no active rodent infestation on this date.

Outcome:

No active infestation was observed on this date. The health permit of the facility has been reinstated and facility may now resume operations. Another follow up inspection will be conducted within 1 week to verify no rodent activity.

Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.

16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed a gap between the ceiling and the water heater. Observed a gap in the ceiling in the office room adjacent to the water heater.

Ensure to seal all gaps to prevent the harborage of vermin.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

Overall Inspection Comments

No summary comments have been made for this inspection.



Public Health
Environmental Health Services

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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

No Sign

NAME: Christina Ramirez
TITLE: Manager

Total # of Images: 0