



Date of Inspection: 25 MAR 15

Facility Name: SUBWAY PORTOLA Phone Number 832-0022 PR ID # 529
 Facility Site Address: 24 W SIERRA City: PORTOLA Zip: 90122
 Permit #: Pending Exp Date: Permit Holder: SHAWN HOZEGHARZAN Type of Inspection: ROUTINE

See reverse side 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

In	N/O-N/A	COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
				X
1. Demonstration of knowledge: food safety certification				
Food Safety Cert Name: <u>Pending</u>		Exp. Date		
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
	X			
2. Communicable disease; reporting, restrictions & exclusions				
X				
3. No discharge from eyes, nose, and mouth				
X			X	
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
X				
5. Hands clean and properly washed; gloves used properly				
X	X			
6. Adequate handwashing facilities supplied & accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
		X		X
7. Proper hot and cold holding temperatures				
X				
8. Time as a public health control; procedures & records				
X				
9. Proper cooling methods				
X				
10. Proper cooking time & temperatures				
X		X		X
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
X			X	
12. Returned and re-service of food				
X	X			
13. Food in good condition, safe and unadulterated				
X				
14. Food contact surfaces: clean and sanitized				

In	N/O-N/A	COS	MAJ	OUT
FOOD FROM APPROVED SOURCES				
X	X			
15. Food obtained from approved source				
X				
16. Compliance with shell stock tags, condition, display				
X				
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
X				
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
CONSUMER ADVISORY				
X			X	
19. Consumer advisory provided for raw or undercooked foods				
Highly Susceptible Populations				
X				
20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
WATER/HOT WATER				
X	X			
21. Hot and cold water available				
Temp <u>>120°F</u>				
LIQUID WASTE DISPOSAL				
X	X			
22. Sewage and wastewater properly disposed				
VERMIN				
X	X			
23. No rodents, insects, birds, or animals				

In	N/O-N/A	COS	MAJ	OUT
SUPERVISION				
				OUT
24. Person in charge present and performs duties				
PERSONAL CLEANLINESS				
25. Personal cleanliness and hair restraints				
GENERAL FOOD SAFETY REQUIREMENTS				
26. Approved thawing methods used, frozen food				
27. Food separated and protected				
28. Washing fruits and vegetables				
29. Toxic substances properly identified, stored, used				
FOOD STORAGE/ DISPLAY/ SERVICE				
30. Food storage: food storage containers identified				
31. Consumer self-service				
32. Food properly labeled & honestly presented				
EQUIPMENT/ UTENSILS/ LINENS				
33. Nonfood contact surfaces clean				
34. Warewashing facilities: installed, maintained, used; test strips				
35. Equipment/ Utensils approved; installed; clean; good repair; capacity				
36. Equipment, utensils and linens: storage and use				
37. Vending machines				
38. Adequate ventilation and lighting; designated areas, use				

In	N/O-N/A	COS	MAJ	OUT
PHYSICAL FACILITIES				
				OUT
39. Thermometers provided and accurate				
40. Wiping cloths: properly used and stored				
41. Plumbing: proper backflow devices				
				X
42. Garbage and refuse properly disposed; facilities maintained				
43. Toilet facilities: properly constructed, supplied, cleaned				
44. Premises; personal/cleaning items: vermin-proofing				
PERMANENT FOOD FACILITIES				
45. Floor, walls and ceilings: built, maintained, and clean				
46. No unapproved private homes/ living or sleeping quarters				
SIGNS/ REQUIREMENTS				
47. Signs posted; last inspection report available				
COMPLIANCE & ENFORCEMENT				
48. Plan Review				
49. Permits Available				
50. Impoundment				
51. Permit Suspension				

Received by (Print) Kayla Brooks Title _____
 Received by (Signature) Kayla Brooks
 Specialist (Print) Rob Robinson Specialist (Signature) [Signature] Re-inspection Date: 6 mos

OBSERVATIONS AND CORRECTIVE ACTIONS

#1) provide a CERTIFIED FOOD HANDLER.

#7) MEAT BALLS FOUND IN HOT HOLDING TABLE AT 109°F - INCREASE HOLDING TEMPERATURE TO AT LEAST 135°F - CORRECTED AT TIME OF INSPECTION

#11) MEAT BALLS AND OTHER HOT FOODS MUST BE HEATED TO 165°F BEFORE TRANSFER TO THE HOLDING DEVICES - FOUND MEAT BALLS AT 109°F -

CORRECTED AT TIME OF INSPECTION

#4) ^{NON-FUNCTIONAL} REPAIR THE MIXING FAUCET AT THE FOOD PREPARATION SINK TO SUPPLY HOT & COLD WATER UNDER PRESSURE.

Received by (Print)

Title

Received by (Signature)

Hayla Brooks

Specialist (Print)

Rob Robinson

Specialist (Signature)

Re-inspection Date: