



PLUMAS COUNTY  
ENVIRONMENTAL HEALTH DIVISION  
**FOOD SAFETY EVALUATION REPORT**  
270 County Hospital Rd., Ste 127 Quincy, CA 95971  
Phone: (530) 283-6355 FAX (530) 283-6241

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Date of Inspection: 12/9/20

Facility Name: <u>Subway Sandwiches Quincy</u>	Phone Number <u>283-3303</u>	PR ID # <u>271</u>
Facility Site Address: <u>23 Crescent St.</u>	City: <u>Quincy</u>	Zip <u>95971</u>
Permit #: <u>20-238</u>	Exp Date: <u>6/17/21</u>	Permit Holder: <u>Andrea Hazeghazam</u>
Type of Inspection: <u>SPECIAL</u>		

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
<b>DEMONSTRATION OF KNOWLEDGE</b>				
<input checked="" type="checkbox"/>	1. Demonstration of knowledge; food safety certification	<input checked="" type="checkbox"/>		
Food Safety Cert Name: <u>Haley Michael</u> Exp. Date <u>4/29/24</u>				
<input checked="" type="checkbox"/>	2. All food handlers have valid Food Handler Cards	<input checked="" type="checkbox"/>		
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
<input checked="" type="checkbox"/>	3. Communicable disease; reporting, restrictions & exclusions	<input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/>	4. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/>	5. Proper eating, tasting, drinking or tobacco use	<input checked="" type="checkbox"/>		
<b>PREVENTING CONTAMINATION BY HANDS</b>				
<input checked="" type="checkbox"/>	6. Hands clean and properly washed; gloves used properly	<input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/>	7. Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
<input checked="" type="checkbox"/>	8. Proper hot and cold holding temperatures	<input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/>	9. Time as a public health control; procedures & records	<input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/>	10. Proper cooling methods	<input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/>	11. Proper cooking time & temperatures	<input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/>	12. Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>		
<b>PROTECTION FROM CONTAMINATION</b>				
<input checked="" type="checkbox"/>	13. Returned and re-service of food	<input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/>	14. Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/>	15. Food contact surfaces: clean and sanitized	<input checked="" type="checkbox"/>		

In	N/O-N/A	COS	MAJ	OUT
<b>FOOD FROM APPROVED SOURCES</b>				
<input checked="" type="checkbox"/>	16. Food obtained from approved source	<input checked="" type="checkbox"/>		
<b>CORONAVIRUS GUIDANCE IMPLEMENTATION</b>				
<input checked="" type="checkbox"/>	17. Takeout, Curbside Pickup, or Delivery Only	<input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/>	18. Social Distancing Implemented	<input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/>	19. Face Covering Used	<input checked="" type="checkbox"/>		
<b>Highly Susceptible Populations</b>				
<input checked="" type="checkbox"/>	20. Licensed health care facilities/ public & private schools; prohibited foods not offered	<input checked="" type="checkbox"/>		
<b>WATER/HOT WATER</b>				
<input checked="" type="checkbox"/>	21. Hot and cold water available	<input checked="" type="checkbox"/>		
<b>LIQUID WASTE DISPOSAL</b>				
<input checked="" type="checkbox"/>	22. Sewage and wastewater properly disposed	<input checked="" type="checkbox"/>		
<b>VERMIN</b>				
<input checked="" type="checkbox"/>	23. No rodents, insects, birds, or animals	<input checked="" type="checkbox"/>		

**FOOD SAFETY AND CORONAVIRUS (COVID-19) SPECIAL INSPECTION OBSERVATIONS**

8. Walk in refrigerator unit found at 45°F, at time of inspection. Routinely monitor unit & adjust temp. as needed to maintain ≤41°F temp.

Received by (Print)

andrenjduffy@gmail.com

Title

Email:

Specialist (Print)

Eric Caubo

Specialist (Signature)

Dan G

Re-inspection Date:

next routine