



Date of Inspection: 6/26/20

Facility Name: SUBWAY - CHESTER Phone Number 258-2563 PR ID # 269
 Facility Site Address: 433 MAIN City: CHESTER Zip 96020
 Permit #: 20-236 Exp Date: 5/1/21 Permit Holder: RYAN FALINGER
 Type of Inspection: **SPECIAL**

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					
✓		1. Demonstration of knowledge; food safety certification	///	///	
		Food Safety Cert Name: <u>JANESSA RIVERA</u> Exp. Date <u>5/1/22</u>			
		2. All food handlers have valid Food Handler Cards			
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
✓	///	3. Communicable disease; reporting, restrictions & exclusions			
✓		4. No discharge from eyes, nose, and mouth			
✓		5. Proper eating, tasting, drinking or tobacco use		///	
PREVENTING CONTAMINATION BY HANDS					
✓		6. Hands clean and properly washed; gloves used properly			
✓	///	7. Adequate handwashing facilities supplied & accessible		///	
TIME AND TEMPERATURE RELATIONSHIPS					
✓		8. Proper hot and cold holding temperatures			
	✓	9. Time as a public health control; procedures & records			
	✓	10. Proper cooling methods			
✓		11. Proper cooking time & temperatures			
✓		12. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION					
✓		13. Returned and re-service of food		///	
✓	///	14. Food in good condition, safe and unadulterated			
✓		15. Food contact surfaces: clean and sanitized			
FOOD FROM APPROVED SOURCES					
✓	///	16. Food obtained from approved source			
CORONAVIRUS GUIDANCE IMPLEMENTATION					
✓	///	17. Takeout, Curbside Pickup, or Delivery Only <u>N/A</u>			
		18. Social Distancing Implemented			
		19. Face Covering Used	✓	///	✓
Highly Susceptible Populations					
	✓	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER					
✓	///	21. Hot and cold water available <u>120°F</u>			
LIQUID WASTE DISPOSAL					
✓	///	22. Sewage and wastewater properly disposed			
VERMIN					
✓	///	23. No rodents, insects, birds, or animals			

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

19. All employees required to wear face coverings - employees not wearing face coverings @ time of arrival of inspection.

Spoke w/ Facility's Food Certified Employee, JENESSA RIVERA RE: Complaint of sick employee's working. SHE NOTIFIED THIS DEPARTMENT THAT AS SOON AS THE SICK INDIVIDUAL WAS IDENTIFIED THEY WERE SENT HOME / EXCLUDED FROM FACILITY NOT COVID-19 RELATED

Received by (Print) Timothy Tiney Title Jim Jones

Email:

Specialist (Print) PAT SANDOZ

Specialist (Signature) [Signature]

Re-inspection Date: