



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

Date of Inspection: 9/26/23

Facility Name: <u>SUBWAY SANDWICHES PORTOLA #38306</u>	Phone Number: _____	PR ID # <u>529</u>
Facility Site Address: <u>24 W SIERRA ST</u>	City: <u>PORTOLA</u>	Zip: <u>96122</u>
Permit #: <u>22-449</u>	Exp Date: <u>9/16/23</u> <u>EXPIRED</u>	Permit Holder: <u>RAVI GUNDRAMEDA</u>
		Type of Inspection: <u>Routine</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>				
✓	1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: <u>MARY MERKLEY</u> Exp. Date: <u>5/20/24</u>				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
✓	2. Communicable disease; reporting, restrictions & exclusions			
✓	3. No discharge from eyes, nose, and mouth			
✓	4. Proper eating, tasting, drinking or tobacco use			
<b>PREVENTING CONTAMINATION BY HANDS</b>				
✓	5. Hands clean and properly washed; gloves used properly			
✓	6. Adequate handwashing facilities supplied & accessible			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
✓	7. Proper hot and cold holding temperatures <u>16T OK</u>			✓
✓	8. Time as a public health control; procedures & records			
✓	9. Proper cooling methods			
✓	10. Proper cooking time & temperatures			
✓	11. Proper reheating procedures for hot holding			
<b>PROTECTION FROM CONTAMINATION</b>				
✓	12. Returned and re-service of food			
✓	13. Food in good condition, safe and unadulterated			
✓	14. Food contact surfaces: clean and sanitized <u>note</u>			

✓	<b>FOOD FROM APPROVED SOURCES</b>			<b>OUT</b>
✓	15. Food obtained from approved source			
✓	16. Compliance with shell stock tags, condition, display			
✓	17. Compliance with Gulf Oyster Regulations			
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
✓	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
<b>CONSUMER ADVISORY</b>				
✓	19. Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>				
✓	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>WATER/HOT WATER</b>				
✓	21. Hot and cold water available Temp <u>114°F</u>			✓
<b>LIQUID WASTE DISPOSAL</b>				
✓	22. Sewage and wastewater properly disposed			
<b>VERMIN</b>				
✓	23. No rodents, insects, birds, or animals			

In	N/O-N/A	COS	MAJ	OUT
<b>SUPERVISION</b>				
✓	24. Person in charge present and performs duties			
<b>PERSONAL CLEANLINESS</b>				
✓	25. Personal cleanliness and hair restraints			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>				
✓	26. Approved thawing methods used, frozen food			
✓	27. Food separated and protected			
✓	28. Washing fruits and vegetables			
✓	29. Toxic substances properly identified, stored, used			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>				
✓	30. Food storage; food storage containers identified			
✓	31. Consumer self-service			
✓	32. Food properly labeled & honestly presented			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>				
✓	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			

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

Received by (Print)

Title

Received by (Signature)

Specialist (Print)

Specialist (Signature)

Re-inspection Date:

Next Routine

## OBSERVATIONS AND CORRECTIVE ACTIONS

- 7) Foods held in front line refrigeration temps at 42-48°F  
- Keep cover on when not serving customers to maintain below 41°F.
- 21) Hot water at 114°F - (may be because sinks were just filled)  
Please take temperature to ensure >120°F and adjust as needed
- 35) Ice machine hopper surfaces observed to be dirty  
Please clean.

Received by (Print)

Title

Received by (Signature)

Mary Hurley

Specialist (Print)

Dennis R. K.

Specialist (Signature)

Re-inspection Date:

Next Routine