



# County of Sacramento

## Retail Food Facility

### Official Inspection Report

Date: 03/02/2016  
Time In: 3:35 pm  
Time Out: 4:20 pm  
Page: 1 of 2

Facility Name: SUBWAY SANDWICH & SALADS #2724 Permit Holder: NEENA KHULLAR  
Address: 7340 GREENBACK LN City: Citrus Heights Zip Code: 95621 Phone (916)721-8200

CT	FA	PR	PE	Type of Inspection:
81.19	FA0003930	PR0004348	1623	Routine

Items listed on this report as violations do not meet the requirements set forth in the California Health and Safety Code commencing with section 7; 113700. All violations must be corrected within specified timeframe. Violations that are classified as "Major" pose an immediate threat to public health and have the potential to cause foodborne illness. All major violations must be corrected immediately. Non-compliance may warrant immediate closure of the food facility.

#### # 7 HOT AND COLD HOLDING TEMPERATURES MAJOR

**OBSERVATIONS:** Meatballs inside hot holding unit measured between 120F & 165F (top to bottom of the metal insert). Reheat to 165 immediately and stir frequently to keep uniformly at/ above 135f/ higher at all times. Corrected.

**CODE DESCRIPTION:** Potentially hazardous foods shall be maintained at or below 41F or at or above 135F. The following foods may be held at or below 45F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in original sealed containers, potentially hazardous foods held during transportation. Food preparation shall not exceed two cumulative hours without a return to the required holding temperatures. (113996, 113998, 114037)

For more information on this violation please watch the following Food Safety video:

[English](#) [Cantonese](#) [Spanish](#) [Vietnamese](#)

#### # 33 NONFOOD-CONTACT SURFACES CLEAN

**OBSERVATIONS:** Fan guard inside walk in cooler accumulated with dust. Clean and sanitize within 5 days.

**CODE DESCRIPTION:** Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Interior premises of a food facility shall be kept clean. (114115 (b), 114257)

#### # 41 PLUMBING FIXTURES AND BACKFLOW PREVENTION

**OBSERVATIONS:** Lack of air gap between floor sink and white drain pipe beneath two large CO2 tank in the back room. Provide at least one inch gap to prevent back flow. Correct within 5 days.

**CODE DESCRIPTION:** Steam tables, ice machines, ice bins, food preparation sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall drain into a floor sink with an air gap or other approved type of receptor. Plumbing and plumbing fixtures shall be maintained so as to prevent contamination, shall be kept clean, fully operative, and in good repair. The potable water supply shall be protected with a backflow or back siphonage protection device. Any hose used for potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)



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#### OVERALL INSPECTION COMMENTS

#### OBSERVATIONS

Name on Food Safety Certificate Neena Khullar Expiration Date 08/30/2016  
Warewash Chlorine (Cl) \_\_\_\_\_ ppm Quaternary Ammonia (QA) \_\_\_\_\_ ppm Heat \_\_\_\_\_ ° F Iodine \_\_\_\_\_ ppm  
Water/Hot Water Ware Sink Temp 122 ° F Hand Sink Temp 109 ° F Wiping Cloth \_\_\_\_\_ ppm Cl

#### FOOD ITEM / LOCATION / TEMP ° F DOCUMENTATION

tuna / cold top / 40.00 °F turkey slices / cold top / 40.00 °F  
ambient / reach in / 38.00 °F sliced tomatoes / cold top / 40.00 °F  
soup / warmer / 154.00 °F ambient / walk in / 39.00 °F

#### NOTES

<b>STATUS</b>
<input checked="" type="checkbox"/> GREEN - Pass
<input type="checkbox"/> YELLOW - Conditional Pass; Reinspection required
<input type="checkbox"/> RED- Closed; Suspension of permit to operate
<input type="checkbox"/> Placard program not applicable at this time
<b>ACTIONS</b>
<input type="checkbox"/> Photographic documentation obtained
<input type="checkbox"/> Compliance conference required
<input type="checkbox"/> Food / equipment impounded (50)
<input type="checkbox"/> Food safety education required; # of employees _____
<input type="checkbox"/> Permit Suspension; facility closure required (51)

The person in charge is responsible for ensuring that the above mentioned facility is in compliance with all applicable sections of the California Health and Safety Code. If a reinspection is required, fees may be assessed as authorized by current Sacramento County Code, Chapter 6.99.150.

Accepted by: P. B.

Name and Title: Parminder Kaur / Mgr

Specialist: J. Terefe Phone: (916)876-7882

Co-Inspector: \_\_\_\_\_