Food Establishment Inspection Report

Score: 94

Establishment Name: SUBWAY 7053 **Establishment ID:** 3034012259

Location Address: 1030 BETHANIA RURAL HALL RD

☒ Inspection ☐ Re-Inspection

City: RURAL HALL State: NC

Date: 01 / 17 / 2014 Status Code: A

Zip: 27045 County: 34 Forsyth

Time In: 01 : 45 ○ am ⊗ pm Time Out: 04 : 00 ○ am ⊗ pm

Permittee: PRABHA 2 LLC

Total Time: 2 hrs 15 minutes

Telephone:

Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 2

Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness.
Public Health Interventions: Control measures to prevent foodborne illness or injury.

	IN	OUT	N/A	N/O	Compliance Status	OUT			CDI	R	VR
Supervision					.2652						
1	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
Employee Health					.2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices					.2652, .2653						
4	☐	☒			Proper eating, tasting, drinking, or tobacco use	2	☒	0	☒	☒	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands					.2652, .2653, .2655, .2656						
6	☐	☒			Hands clean & properly washed	4	2	☒	☒	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☐	☒			Handwashing sinks supplied & accessible	2	☒	0	☒	☐	☐
Approved Source					.2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination					.2653, .2654						
13	☐	☒	☐	☐	Food separated & protected	3	☒	0	☒	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	☒	0	☒	☒	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food TIme/Temperature					.2653						
16	☐	☐	☐	☒	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☐	☐	☐	☒	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐	☐	☐
21	☐	☐	☒	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory					.2653						
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations					.2653						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical					.2653, .2657						
25	☐	☐	☒		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	2	1	0	☐	☐	☐
Conformance with Approved Procedures					.2653, .2654, .2658						
27	☐	☐	☒		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0	☐	☐	☐

Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

	IN	OUT	N/A	N/O	Compliance Status	OUT			CDI	R	VR
Safe Food and Water					.2653, .2655, .2658						
28	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control					.2653, .2654						
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐	☐	☐
32	☐	☐	☒	☐	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☒	☐	☐	☐	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
Food Identification					.2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					.2653, .2654						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☐	☒			Utensils, equipment & linens: properly stored, dried & handled	1	☒	0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment					.2653, .2654, .2663						
45	☒	☐			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	☐	☐	☐
46	☐	☒			Warewashing facilities: installed, maintained, & used; test strips	1	☒	0	☒	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	0.5	☒	☐	☐	☐
Physical Facilities					.2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☐	☒	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	☒	☐	☐	☐
52	☐	☒			Garbage & refuse properly disposed; facilities maintained	1	0.5	☒	☐	☐	☐
53	☒	☐			Physical facilities installed, maintained & clean	1	0.5	0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐
					Total Deductions:	6					

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Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27045

Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: PRABHA 2 LLC

Email 1:

Email 2:

Telephone:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot water	Three compartment sink	139	Lettuce	Make unit	45			
Quat sanitizer	Dispenser in ppm	100	Broccoli soup	Heat well	159			
Chicken	Heat well	171	Chicken	Heat well	151			
Meat balls	Heat well	155	Spinach	Reach in cooler	43			
Ham	Make unit	42	Chicken	Walk in cooler	45			
Shredded	Make unit	43	Steak	Walk in cooler	42			
Tuna	Make unit	45						
Eggs	Make unit	38						

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

4 2-401.11 Eating, Drinking, or Using Tobacco - C - Employee drinks found on top of prep counter beside packages of roast beef - make sure all employee drinks are stored below any food contact/prep areas, this includes prep tables - manager moved drinks to bottom shelving

Spell

6 2-301.12 Cleaning Procedure - P - Observed employee wash hands but turned off faucet handle with bare hands - when washing hands, employees must use paper towel to turn off faucet handles as to help prevent possible contamination of hands while washing hands - instructed employee on proper handwashing techniques

8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - No soap at handsink in rear of kitchen - all handsinks must be stocked and ready to use during hours of operation - manager replaced soap in dispenser

Person in Charge (Print & Sign): First: Lou Ann Last: Humphries

Regulatory Authority (Print & Sign): First: Kenneth Last: Michaud

REHS ID: 2259 - Michaud, Kenneth Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3131

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13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Bag of onions stored on floor in back kitchen and speed rack of cookies stored with no protection on top pan of cookies - food must not be stored on floor and ensure all food products are adequately protected when not in use - bag of onions hung on storage rack off the ground and cookie sheet was placed on speed rack to cover top tray of cookies

14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Sanitizer too weak, not registering on test strips - sanitizer not dispensing enough sanitizer - need to readjust setting so sanitizer reaches between 200 - 300 ppm of quat solution - manually added sanitizer until dispenser is fixed - will follow up contact within 10 days
4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Some pans still had food debris present - make sure to thoroughly clean and sanitize utensils and pans after use - sent pans back to be rewashed and sanitized

42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Pans stacked incorrectly while still wet - make sure to separate pans or try cross stacking to alleviate air flow to thoroughly air dry pans

46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF - Wash solution recorded at 104 deg F - under new rules, manual warewashing requires wash solution to be maintained to at least 110 deg F - since no actual warewashing was present, informed manager to ensure wash solution is 110 deg F before washing
4-302.14 Sanitizing Solutions, Testing Devices - PF - Make sure to use test strips to check strength of sanitizer often

47 4-602.13 Nonfood Contact Surfaces - C - Some cleaning needed under cutting boards as they have some food debris build-up - make sure to clean under cutting boards and anywhere around sandwich assembly area each night

51 5-203.12 Toilets and Urinals - C - Some cleaning needed in men's restroom on side of toilet and on sink so they are clean and free from grime build-up

52 5-501.15 Outside Receptacles - C - Dumpster lid opened - trash emptied same day - make sure to shut dumpster lid when not in use to help control pest harborage

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