## Food Program Official Inspection Report



Chalyn Dewey

Siskiyou County Community Development Department Environmental Health Division 806 S. Main Street Yreka, California 96097

phone: (530) 841-2100, fax: (530) 841-4076 Facility Name: 000443 Subway- Miner's Street Address 113 E Miner St, Yreka CA 96097 Permit To Operate: Permit Holder Mehar Subs Inc./Sikander Virk X Valid Not Valid Phone E-mail: 530-643-8032 sikandervirk1989@gmail.com Food Safety Certified Employee: Armaan S. Sandhu **Expiration Date:** 11/2029 OUT COS The marked items represent Health Code violations and must be corrected as follows: Food Temp. Protection Time/ Temp ROUTINE INSPECTION CONDUCTED THIS DATE 2 Prep./ Service 3 Storage/ Disp. 4 Frozen Food 1) 2ND NOTICE - Observed numerous deli meats, cheese, tuna, chopped chicken, and cheese at 59F and bacon at 71F stored at the deli cooler. Hold cold foods at 41F or 5 Pure Food below. Voluntarily discarded. 6 Reused Food 7 Transportation 9) Observed the digital thermometer at deli cooler measuring at 61F. Ensure cold 8 Storage Fac. holding equipment holds cold foods at 41F or below. Maintain equipment in good repair Storage 9 Refrig. Units and fully serviceable. Repair or service this unit within 14 days. 10 Thermometer Food 2) Observed meats thawing on the prep sink in ambient air. Utilize one of the following Hazardous Mat. approved thawing methods: in refrigerator, in running water at or below 70F and for a 12 Spoils period not to exceed 2 hours, in microwave and immediately prepared, and as part of X X 13 Wash/ Sanitize /Equip. the cooking process. Corrected onsite. 14 Equip. Condition Uten. 13) Observed less than 50ppm chlorine in green sani-bucket at vegetable cooler prep 15 Utensil Condition station. Ensure sanitizer has a concentration of 100ppm chlorine. Utilize test strips to 16 Storage test sanitizer concentration at least every 2 hours or as needed. Corrected onsite. 17 Handwashing Employee 18 Employee Hygiene 31) 2ND NOTICE - Observed the restroom light not functional. Facility is currently using 19 **Employee Habits** a portable camp light. Maintain restroom in good repair. Repair light within 14 days. 20 Food Cert./ Card 21 Water 22 Cross Con. 23 Liquid Waste NOTE: 24 Refuse A REINSPECTION FEE WILL BE ASSESSED ON FUTURE REPEAT NON-25 Rodents/ Insects COMPLIANCE. 26 Animal/ Fowl 2) CONTINUE TO WORK ON VIOLATIONS NOTED ON 11/14/2024 REPORT. Ventilation 28 Doors Floors 30 Walls - Ceilings 31 Toilet Fac. 32 Janitorial Fac 33 Lighting 34 Clothing - Linen 35 Signs 36 Misc. OUT = Out of compliance MAJ = Major violation COS = Corrected on-site Received By (Print): Received by (Signature): Armaan Sandhu 11/18/2024 REHS (Print): REHS (Signature):

Facility Name:	Subway- Miner's Street				
	The marked items represent Health Code violations and must be corrected as follows:				
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	maan Sandhu	7710 (0)	11/18/2024		
REHS (Print): Chalyn D	ewey	REHS (Signature):	Phone: 530-841-2112		

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