

Food Establishment Inspection Report

Score: 94

Establishment Name: SUBWAY #7053

Establishment ID: 3034012259

Location Address: 1030 BETHANIA RURAL HALL RD

City: RURAL HALL State: North Carolina

Zip: 27045 County: 34 Forsyth

Permittee: PRABHA 2 LLC

Telephone: (336) 969-2027

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 04/18/2024 Status Code: A

Time In: 10:25 AM Time Out: 1:25 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 6

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

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

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



Comment Addendum to Inspection Report

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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.

- 1 2-103.11 (A) - (P) Person-In-Charge Duties (Pf) No person in charge with food protection manager certification on site during inspection and multiple priority and priority foundation items out of compliance including No Vomiting and diarrheal plan on site, A hand washing sink was blocked from use, Multiple food contact surfaces of utensils were soiled and stored as clean, and Time temperature control for safety foods were stored above 41F. PIC shall ensure rules in the code for food safety and handling are met.
- 2 2-102.12 (A) Certified Food Protection Manager (C) repeat: Single employee on site does not have food protection manager certification. A person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test as part of an accredited program. Have staff attain food protection manager certification.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) Staff on site not familiar with vomiting and diarrheal event clean up plans and procedures. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI: Copy of Vomiting and Diarrheal Event clean up document provided by REHS.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Front hand washing sink had a plastic bin in its basin at the start of the inspection. Hand washing sinks must be accessible for use at all times and may only be used for handwashing. CDI: Employee removed bin.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Four scoops, six metal pans, and one green plastic slicer component stored soiled with food debris on clean utensils shelves. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI: Utensils set to be washed by staff in three compartment sink - Review food contact surface cleaning needs with staff. // 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) Quat sanitizer at three compartment sink registered as 0ppm on test strips - chemical supply container was empty. Quat sanitizer shall be supplied at a concentration determined by manufacturer (150 - 400ppm). CDI: PIC added new bucket of sanitizer to unit and it dispensed 150ppm quat sanitizer solution.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Repeat: Sliced tomatoes and lettuce on front service line at 42 - 46F. Air temp of cooler at 41.5F. time temperature control for safety foods held cold must be maintained ta 41F or lower at all times. CDI: tomatoes and lettuce moved to walk in cooler and cooled to 41F. Air temperature of cooler dropped to 36.8F by end of inspection.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C). Repeat: Six metal pans and over a dozen rubber everocean trays stacked wet on drying shelves. After cleaning and sanitizing equipment and utensils shall be air dried
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Minor ice leak in walk in freezer from compressor. Wire shelves in dry storage have rust on their surfaces. Legs of the prep sink are badly rusted. One bench scrapper stored in clean utensils has rust on surface of blade. Equipment shall be maintained in good repair. Repair or replace noted items.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) Microwave requires additional cleaning on interior surfaces. Cabinet under soda machine needs cleaning to remove debris. All shelving in walk in cooler needs cleaning to remove food debris and build up. Sprayer head at three compartment sink needs to be cleaned to remove soil. Non food contact surfaces of equipment shall be kept free of accumulation of dust dirt food residue and other debris. Clean noted items.
- 51 5-205.15 (B) Maintain a plumbing system in good repair. Black pipe attached to the drain of the three compartment sink is below the flood rim of the floor sink. Hot water handle of front hand washing sink is leaking. Plumbing fixtures shall be kept in good repair. Repair plumbing at three compartment sink to be out of the floor sink and repair hot water handle to stop leak. //
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) Hand washing sinks in kitchen soiled with pink and black build up, Hand washing sink and toilet in mens restrooms soiled with build up. Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean. Clean the sinks and toilet.