



**CONSUMER PROTECTION PROGRAM**  
**RETAIL FOOD INSPECTION REPORT**  
San Francisco Department of Public Health  
Environmental Health Branch  
www.sfdph.org/dph/eh  
415-252-3800

Date	08/12/2025
Time In	02:45 PM
Time Out	03:30 PM
Inspection Type	Routine
Reinspection Date	

Facility Name (DBA) SUBWAY SANDWICHES #24254			
Facility Address 200 PINE ST SAN FRANCISCO CA 94104-2704			
Owner YAN MAY		Certified Food Safety Manager Kelly Chow	Expiration Date 12/19/2029
Business Email EMYAN888@SBCGLOBAL.NET	Business Phone (415) 238-6388	License Certificate 20121532740	Expiration Date 03/31/2026

FACILITY STATUS
PASS
CONDITIONAL PASS
CLOSURE

The violations indicated below are California Retail Food Code violations and must be corrected.  
**Reinspection Fee Applicable for Major violations**

OUT = Not in compliance							MAJ = Major violation		MIN = Minor violation		COS = Corrected on site		NO = Not Observed		NA = Not Applicable					
CRITICAL RISK FACTORS							GOOD RETAIL PRACTICES													
EMPLOYEE HEALTH, HYGIENE, & KNOWLEDGE							OUT		COS			NO		NA		SUPERVISION		OUT	COS	
1a	Demonstration of Knowledge						24	Person in charge present and performs duties									25	Personal cleanliness and hair restraints		
1b	Food Safety Manager Certification and Food Handler Card		✗				GENERAL FOOD SAFETY REQUIREMENTS													
2	Communicable disease; reporting, restrictions & exclusions						26	Approved thawing methods in use									27	Food separated and protected		
3	No discharge from eyes, nose and mouth						28	Washing fruits and vegetables									29	Toxic substances properly identified, stored and used		
4	Proper eating, tasting, drinking or tobacco use						PREVENTION OF CONTAMINATION BY HANDS													
5	Hands clean and properly washed; proper glove use						FOOD STORAGE/DISPLAY/SERVICE													
6	Adequate hand washing facilities; supplied and accessible						30	Food storage; food storage containers identified									31	Consumer self service		
TIME AND TEMPERATURE RELATIONSHIP							32	Food properly labeled & honestly presented									EQUIPMENT/ UTENSILS/LINENS			
7	Proper hot and cold holding temperatures						33	Nonfood contact surfaces clean									34	Warewash facilities: installed, maintained, used; test strips		
8	Time as a public health control; procedures & records						35	Equipment approved; clean; installed; good repair; capacity									36	Equipment, utensils and linens: storage and use		
9	Proper cooling methods						37	Adequate ventilation and lighting; designated areas, use									38	Thermometers provided and accurate		
10	Proper cooking time and temperature						39	Wiping cloths; properly used and stored									PHYSICAL FACILITIES			
11	Proper reheating for hot holding						40	Plumbing; proper backflow devices									41	Refuse properly disposed & area maintained		
PROTECTION FROM CONTAMINATION							42	Toilet facilities: facilities properly maintained									43	Premises; personal/cleaning items; vermin proofing		
12	Returned and re-service of food						44	Floors, walls and ceiling: built, maintained and clean									45	No unapproved living or sleeping quarters	✗	
13	Food in good condition, safe, and unadulterated						ADDITIONAL CRITICAL RISK FACTORS													
14	Food contact surfaces: clean and sanitized		✗	✗			46	Signs posted; last inspection report available									SIGNS/REQUIREMENTS			
15	Food from Approved Source						47	Valid Permit & License Certificate available												
16	Compliance with shell stock tags, condition, display					✗	48	Plan Review												
17	Compliance with Gulf Oyster Regulations					✗														
18	Compliance with variance, specialized processes & HACCP					✗														
19	Consumer advisory provided for raw or undercooked foods					✗														
20	Licensed health care facilities/public & private schools: prohibited foods not offered					✗														
21	Hot and cold running water available																			
22	Sewage and wastewater properly disposed																			
23	No insects, rodents, birds or nonservice animals																			

COMPLIANCE & ENFORCEMENT			
Permit Suspension The permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice to show cause of why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.	Notice of Abatement Conference Issued / Citation Issued		Unpermitted Food Facility
	Voluntary Condemnation & Destruction		Documents or Referral Required
	Samples / Impoundment / Embargo		Reinspection Fee Applicable

SIGNATURES OF ACKNOWLEDGMENT			
Inspector (REHS) Alyssa Manzano	Inspector Phone (415) 252-3980	Inspector Email alyssa.manzano@sfdph.org	Inspector Signature 
Received by (Print name) eric y		Received by Signature 	





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**1B - FOOD SAFETY MANAGER CERTIFICATION AND FOOD HANDLER CARD**  
**Corrective Action:** Obtain a state approved food safety certification course within 60 days of operation or when a Food Safety Manager has left the facility. Maintain copies of food safety certificates (food safety manager and food handler cards) on site.  
**Observation:** Observed expired food handlers cards at time of inspection.  
  
Maintain current food handlers cards on site for review.  
**California Retail Food Code:** 113947.1-113947.6, 113948

**14 - FOOD CONTACT SURFACES: CLEAN AND SANITIZED (CORRECTED ON SITE)**  
**Corrective Action:** Properly wash, rinse and sanitize all food contact surfaces. Make a 100 ppm bleach sanitizing solution or a 200 ppm quaternary ammonia solution for the third compartment.  
**Observation:** Observed sanitizer solution bucket to measure less than 200 ppm quaternary ammonium.  
  
COS: sanitizer solution was replaced to measure 200 ppm quaternary ammonium  
**California Retail Food Code:** 113984(d), 114097, 114099.1, 114099.4, 114099.6, 114101(b, c, d), 114105, 114109, 114111, 114113, 11415 (a, b, D), 114117, 114125(b), 114141

**44 - FLOORS, WALLS AND CEILING: BUILT, MAINTAINED AND CLEAN**  
**Corrective Action:** Provide walls / ceilings using materials that are durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable, and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair.  
**Observation:** Observed old food debris underneath the preparation table adjacent to the three compartment sink.  
**California Retail Food Code:** 114143(d), 114266, 114268, 114268.1, 114271, 114272

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