## FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988

		Phone (	530) 93	4-6102 F	FAX (530) 934-6103			-31
Name of Facility/ DBA:						Inspection Date:		
Subway (WILLOWS)						416/23		
Address:						Reinspection Date (on or after):		
505 Humboldt Ave, WILLOWS, CA						(Reinspections are subject to fees)		
Owner/Permitee:						Inspection Time: Permit Exp. Date:		
KIJU INC						3:00 pm		
Certified Food Hand						Certificate Expiration Date:		
Hari W	Uson					(Certificate expires five years after it is iss	med)	
	utine Inspe		olaint	☐ Con:	struction/Pre-opening [	Other:	ided)	
Applicable Law CALIFO	ORNIA RET	AIL FOOD CODE ("CalCode), Beginning with	section	113700, Ca	lifornia Health and Safety Code	(See reverse side of sheet for summary)		
In = In complia	ance N	A = Not Applicable $N/O = Not Obse$	mund	Moi – M	ajor violation Out = Item	as not in compliance COS = Compate	d On Cita	
m – m compna	1	ritical Risk Factors for Disease	Maj		COS COS	ns not in compliance COS = Correcte		COS
Jn )		onstration of knowledge				ge present and performs duties		
In N/O		municable disease restrictions						
n N/O		harge of eyes, nose, mouth ng, tasting, drinking, tobacco use		-	26. Approved thay 27. Food separated			
In N/O		ds clean & properly washed, glove use			28. Washing fruits and vegetables		<del>  </del>	
In	Handwashing facilities available					ibstances properly identified, stored and used		
In N/A N/O	7. Proper hot and cold food holding temps 8. Time as a public health control, records					d storage, 31. Self service, 32. Labeled		
In N/A In N/A N/O	S. Time as a public health control, records     Proper cooling methods				Nonfood contact surfaces clean     Warewashing facilities maintained, test strips			
In N/A N/O	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair			
In N/A N/O	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use			
In N/A N/O	12. Returned and reservice of food 13. Food safe and unadulterated				37. Vending Mach			
in N/A N/O		contact surfaces clean and sanitized			38. Adequate venti	provided and accurate		****
In	15. Food from approved source					properly used and stored		
In N/A N/O		stock tags, 17. Gulf Oyster regs				er backflow prevention		
In N/A N/O In N/A N/O		pliance with HACCP plan sory for raw/undercooked food				42. Garbage properly disposed; facilities maintained		
In N/A N/O		th care/ School prohibited food			43. Toilet facilities supplied, properly constructed, clean 44. Premises clean, vermin proof; personal items separate			
(In)	10 21. Hot & cold water. Temp: °F					d ceilings maintained and clean		
In 22. Wastewater properly disposed				46. No unapproved	living or sleeping quarters			
(In)	In 23. No rodents, insects, birds, animals					ermit & inspection report available		
					48. Plan Review Re	equired		
No PHF [ ]								
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