

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988
Phone (530) 934-6102 FAX (530) 934-6103

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Name of Facility/ DBA: <u>Subway</u>		Inspection Date: <u>6/1/23</u>	
Address: <u>839 NEWVILLE ROAD, ORLANDO, CA 95963</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>DELIGHT FOODS, INC.</u>	Phone No.:	Inspection Time: <u>10:30</u>	Permit Exp. Date:
Certified Food Handler: <u>HEIDI DAWN BLOSSER</u>		Certificate Expiration Date: <u>2/15/26</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode"), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)			

In = In compliance		N/A = Not Applicable		N/O = Not Observed		Maj = Major violation		Out = Items not in compliance		COS = Corrected On Site	
Critical Risk Factors for Disease						Maj	Out	COS			
<input checked="" type="checkbox"/> In					1. Demonstration of knowledge				24. Person in charge present and performs duties		
<input checked="" type="checkbox"/> In					2. Communicable disease restrictions				25. Personal cleanliness and hair restraints		
<input checked="" type="checkbox"/> In	N/O				3. Discharge of eyes, nose, mouth				26. Approved thawing methods used		
<input checked="" type="checkbox"/> In	N/O				4. Eating, tasting, drinking, tobacco use				27. Food separated and protected		
<input checked="" type="checkbox"/> In	N/O				5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
<input checked="" type="checkbox"/> In					6. Handwashing facilities available				29. Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> In	N/A	N/O			7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled		
<input checked="" type="checkbox"/> In	N/A				8. Time as a public health control, records				33. Nonfood contact surfaces clean		
<input checked="" type="checkbox"/> In	N/A	N/O			9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
<input checked="" type="checkbox"/> In	N/A	N/O			10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair	X	
<input checked="" type="checkbox"/> In	N/A	N/O			11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
<input checked="" type="checkbox"/> In	N/A	N/O			12. Returned and reserve of food				37. Vending Machines		
<input checked="" type="checkbox"/> In					13. Food safe and unadulterated				38. Adequate ventilation and lighting		
<input checked="" type="checkbox"/> In	N/A	N/O			14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate		
<input checked="" type="checkbox"/> In					15. Food from approved source				40. Wiping cloths properly used and stored		
<input checked="" type="checkbox"/> In	N/A	N/O			16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention	X	
<input checked="" type="checkbox"/> In	N/A	N/O			18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
<input checked="" type="checkbox"/> In	N/A	N/O			19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
<input checked="" type="checkbox"/> In	N/A				20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate		
<input checked="" type="checkbox"/> In					21. Hot & cold water. Temp: <u>120+</u> °F				45. Floors, walls and ceilings maintained and clean		
<input checked="" type="checkbox"/> In					22. Wastewater properly disposed				46. No unapproved living or sleeping quarters		
<input checked="" type="checkbox"/> In					23. No rodents, insects, birds, animals				47. Signs posted; Permit & inspection report available		
									48. Plan Review Required		

No PHF []

°F	Food	Location	°F	Food	Location
40	TUNA SALAD	SANDWICH COOLER			
41	CHICKEN	UNDER CABINET FRIDGE			
33	MOZARELLA CHEESE	WALK-IN FRIDGE			

Comments:

Violations:

- (35) CLEAN & SANITIZE ALL LOCATIONS WHERE HAND FREQUENTLY TOUCH (I.E. LIGHT SWITCHES, DOOR HANDLES ETC). ~OBSERVED SOME DIRTY HANDLES
- (35) CLEAN & SANITIZE (REGULARLY) THE SODA NOZZLES. ~OBSERVED A COUPLE MOLDY NOZZLES
- (41) PROVIDE A 1-INCH AIR GAP ON THE INDIRECT PLUMBING OF THE 3-COMPARTMENT SINK. PIPE SHOULD BE ABOVE FLOOD RIM OF FLOOR SINK.

Received By:

[Signature]

REHS:

Andrew A. Pego