

# FOOD FACILITY INSPECTION REPORT

## GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

257 North Villa Avenue, Willows, CA 95988  
Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>Subway</u>		Inspection Date: <u>11/13/14</u>	
Address: <u>839 Newville Rd, Orland, CA 95963</u>		Reinspection Date (on or after): <u>11/20/14</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permitee: <u>KIKU, Inc.</u>	Phone No.: <u>865-5252</u>	Inspection Time: <u>3:30pm</u>	Permit Exp. Date:
Certified Food Handler: <u>Josette <del>Fayester</del></u>		Certificate Expiration Date: <u>11/8/17</u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input 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			
In									24. Person in charge present and performs duties		
In									25. Personal cleanliness and hair restraints		
In	N/O								26. Approved thawing methods used		
In	N/O						X		27. Food separated and protected		
In	N/O								28. Washing fruits and vegetables		
In									29. Toxic substances properly identified, stored and used		
In	N/A	N/O				X		X	30. Food storage, 31. Self service, 32. Labeled		
In	N/A								33. Nonfood contact surfaces clean		
In	N/A	N/O							34. Warewashing facilities maintained, test strips		
In	N/A	N/O							35. Equipment, utensils, approved, clean good repair		X
In	N/A	N/O							36. Equipment, utensils and linens, storage and use		X
In	N/A	N/O							37. Vending Machines		
In									38. Adequate ventilation and lighting		
In	N/A	N/O							39. Thermometers provided and accurate		
In									40. Wiping cloths properly used and stored		
In	N/A	N/O							41. Plumbing, proper backflow prevention		
In	N/A	N/O							42. Garbage properly disposed; facilities maintained		
In	N/A	N/O							43. Toilet facilities supplied, properly constructed, clean		
In	N/A	N/O							44. Premises clean, vermin proof; personal items separate		
In									45. Floors, walls and ceilings maintained and clean		
In									46. No unapproved living or sleeping quarters		
In									47. Signs posted; Permit & inspection report available		
In									48. Plan Review Required		

No PHF [ ]					
°F	Food	Location	°F	Food	Location
136	Meatballs	Steam Table	130	Cream of Potatoes, Bacon Soup	Soup well unit
39	Ham	Sandwich Prep Table/Cooler	125	Minestrone soup	" "
42	Cut Tomato	" "	43	Salami	undercounter cooler
42	Milk (Pasteurized)	1-Door Beverage Display Cooler	44	Chicken Breast	" "
Comments: <u>Critical Violation</u>			41	Chicken Breast	walk-in cooler
<p>7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured:</p> <p>A) In soup well unit - Cream of potato &amp; bacon soup at 130°F, minestrone soup at 125°F (disposed of 2 lbs).</p> <p>B) In undercounter cooler - salami at 43°F, chicken breast at 44°F.</p>					

Received By: X Allie Sierra REHS: John H. Wells

OFFICIAL INSPECTION REPORT  
Continuation Sheet  
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Owner/Permitee: <u>Kidz Inc</u>	

Comments:

Other Violations

- 4) Discontinue storing employee drinks such that food contamination can occur (either cover drinks with lid or store away from food). Observed several uncovered employee drinks on prep table in back room.
- 3) Repair/adjust undercounter cooler so that it holds food at/below 41°F. Ambient air in cooler measured 48°F; food measured 43-44°F.
- 2) Discontinue storing Flatizza boxes immediately beneath handwash sink soap & towels to prevent food container contamination.

Received By: Melvin Silva

REHS: John H. Wells