

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 (Willows)</u>		Inspection Date: <u>6/4/14</u>	
Address: <u>505 Humboldt Ave, Willows, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>KJM, INC</u>	Phone No.: <u>934-7717</u>	Inspection Time: <u>3:00</u>	Permit Exp. Date:
Certified Food Handler: <u>TERESA MACIEL</u>		Certificate Expiration Date: <u>12/16/14</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 <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code</u> (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		Out	COS
In		1. Demonstration of knowledge		X		24. Person in charge present and performs duties		
In		2. Communicable disease restrictions				25. Personal cleanliness and hair restraints		
In	N/O	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used		
In	N/O	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected		
In	N/O	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables		
In		6. Handwashing facilities available				29. Toxic substances properly identified, stored and used		
In	N/A	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled		
In	N/A	8. Time as a public health control, records				33. Nonfood contact surfaces clean		
In	N/A	9. Proper cooling methods				34. Warewashing facilities maintained, test strips		
In	N/A	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair		
In	N/A	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use		
In	N/A	12. Returned and reservice of food				37. Vending Machines		
In		13. Food safe and unadulterated				38. Adequate ventilation and lighting		
In	N/A	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate	X	
In		15. Food from approved source				40. Wiping cloths properly used and stored		
In	N/A	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention		
In	N/A	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained		
In	N/A	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean		
In	N/A	20. Health care/ School prohibited food				44. Premises clean, vermin proof, <u>personal items separate</u>	X	
In		21. Hot & cold water. Temp: <u>120</u> °F				45. Floors, walls and ceilings maintained and clean	X	
In		22. Wastewater properly disposed				46. No unapproved living or sleeping quarters		
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
139	MEAT BALLS	ATOP STEAM TABLE	39	MILK	TRUE/SINGLE DOOR DISPLAY FRIDGE
37	TUNA SALAD	ATOP PREP LINE			
40	CHICKEN	UNDER COUNTER FRIDGE			
35	TURKEY	WALK-IN FRIDGE			

Comments:
- NO CRITICAL VIOLATIONS

OTHER VIOLATIONS:

- ① ALL CERTIFIED FOOD HANDLER CARDS SHALL BE AVAILABLE TO BE INSPECTED ALL ALL TIMES. * SHIFT MANAGER ONLY PERSON TO HAVE CARD.
- ③① PROVIDE A VISABLE, EASILY READABLE THERMOMETER INSIDE THE UNDER COUNTER FRIDGE UP FRONT.
- ④① KEEP ALL PERSONAL ITEMS (CELL PHONES, PURSES, ETC) IN A DESIGNATED AREA, AWAY FROM FOOD PREP AREAS.
- ④⑤ CLEAN & SANITIZE THE WALK-IN FRIDGE FLOORS, THEY ARE A LITTLE DIRTY.

Received By: Danielle Schmidt REHS: Andrew A. Perry