## FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 247 North Villa Avenue, Willows, CA 95988

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		Phone	(530) 9	934-6102	FAX (5	30) 934-6103			
Name of Facility/ DBA:						Inspection/Date:			
Subway						7/5/8			
Address:	1						Reinspection Date (on or after):	•	
839 New ville Rd Orland CA 95963						(Reinspections are subject to fees)	in		
Owner/Permitee: Phone No.:						Inspection Time: Permit Ex	cp. Date:		
KTIN 200.					5252	11:25am			
Certified Food Handle	er:						Certificate Expiration Date:		
Josette	FOU	rester					(Certificate expires five years after it is issue	ued)	
	tine Inspe		plaint	☐ Coi	structi	on/Pre-opening	Other:		
Applicable Law CALIFO	RNIA RET	AIL FOOD CODE ("CalCode), Beginning wit	h sectio	n 113700, C	alifornia	Health and Safety Code	(See reverse side of sheet for summary)		
In = In complia	nce N	/A = Not Applicable N/O = Not Obse	erved	Maj = N	laior vi	olation Out = Item	s not in compliance COS = Corrected	1 On Site	
in in compila		Critical Risk Factors for Disease	Maj	7	COS	Tation Out hem	s not in compliance 200 Concerc	Out	COS
In	1. Dem	nonstration of knowledge					e present and performs duties		
In N/O		nmunicable disease restrictions					ness and hair restraints		
In N/O		charge of eyes, nose, mouth				26. Approved thaw 27. Food separated			
In N/O		ds clean & properly washed, glove use				28. Washing fruits a			
In		dwashing facilities available		11			es properly identified, stored and used		
In N/A N/O		er hot and cold food holding temps				30. Food storage, 3 33. Nonfood contac	1. Self service, 32. Labeled		
In N/A N/O		e as a public health control, records er cooling methods					cilities maintained, test strips		
In N/A N/O		per cooking time and temps					isils, approved, clean good repair	X	
In N/A N/O		eating temperature for hot holding		ŠŠ .			nsils and linens, storage and use		
In N/A N/O		urned and reservice of food		3/		37. Vending Machin			
In N/A N/O	_	d safe and unadulterated d contact surfaces clean and sanitized		X	X	38. Adequate ventils	provided and accurate		
In	15. Food	d from approved source					roperly used and stored		
In N/A N/O		l stock tags, 17. Gulf Oyster regs					er backflow prevention		
In N/A N/O	18. Compliance with HACCP plan						Sarbage properly disposed; facilities maintained		
In N/A N/O		isory for raw/undercooked food lth care/ School prohibited food					et facilities supplied, properly constructed, clean hises clean, vermin proof; personal items separate		
In		& cold water. Temp:					d ceilings maintained and clean		
In	22. Was	tewater properly disposed				46. No unapproved l	living or sleeping quarters		
In 23. No rodents, insects, birds, animals					47. Signs posted; Permit & inspection report available 48. Plan Review Required				
						48. Plan Review Red	quired		
No PHF [ ]								W yes	
°F Food		Location		°F		Food	Location		
2 11	Chann		101 10		- 11 1		untercounter		
135 Menaba	us	SteamTable		35	5+	tak	walks		
40 Trubi	u	South Prep		42	M	ilk	Beverace look	5	
40 Tomat	Tomato			39	ch	roken		1	
5(12)		NW-			1	SPASO			$\neg$
Comments:	DAG	lensate dyp	217	Lalo	1	contain	les in walk-i	0	
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Crease 5	42	ing employee	5	evea	79-8	atep	We carister		_
Provide 1	3/5	e parate aveators	- 0	mel	ou	er fers	nel items.		_
	/	esettle Forest							