

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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

Name of Facility/ DBA: <u>Subway</u>		Inspection Date: <u>12/5/22</u>
Address: <u>839 Newville Rd, Orland, CA 95963</u>		Reinspection Date (on or after): <u>Next Inspection</u> <small>(Reinspections are subject to fees)</small>
Owner/Permitee: <u>Delight Foods, Inc.</u>	Phone No.:	Inspection Time: <u>2:20 pm</u>
Certified Food Handler: <u>Heidi Dawn Blosser</u>		Permit Exp. Date:
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:		Certificate Expiration Date: <u>2/15/26</u> <small>(Certificate expires five years after it is issued)</small>
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							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	N/O	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	N/O	9. Proper cooling methods							34. 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				X	
In	N/A	N/O	12. Returned and reservice of food							37. Vending Machines					
In		13. Food safe and unadulterated							38. Adequate ventilation and lighting						
In	N/A	N/O	14. Food contact surfaces clean and sanitized							39. Thermometers provided and accurate					
In		15. Food from approved source							40. Wiping cloths properly used and stored						
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs							41. Plumbing, proper backflow prevention					
In	N/A	N/O	18. Compliance with HACCP plan							42. Garbage properly disposed; facilities maintained					
In	N/A	N/O	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; personal items separate					
In		21. Hot & cold water. Temp: °F							45. Floors, walls and ceilings maintained and clean						
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
135	Meatballs	2-Bed Warmer	41	Pastrami	undercounter cooler
41	Roast Beef	sandwich prep cooler	41	American Cheese	walk-in cooler

Comments:

36) Please stop storing soup bowls beneath towels & soap at front counter handwash station.

Received By: Alice [Signature] REHS: John H. Wells