

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>5/24/22</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:	Permit Exp. Date:
Certified Food Handler: <u>Heidi Dawn Blosser</u>		Certificate Expiration Date: <u>2/15/25</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 <i>CALIFORNIA RETAIL FOOD CODE</i> ("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	Out	COS
In		1. Demonstration of knowledge					
In		2. Communicable disease restrictions					
In	N/O	3. Discharge of eyes, nose, mouth					
In	N/O	4. Eating, tasting, drinking, tobacco use					
In	N/O	5. Hands clean & properly washed, glove use					
In		6. Handwashing facilities available		X			
In	N/A	7. Proper hot and cold food holding temps		X			
In	N/A	8. Time as a public health control, records					
In	N/A	9. Proper cooling methods					
In	N/A	10. Proper cooking time and temps					
In	N/A	11. Reheating temperature for hot holding					
In	N/A	12. Returned and reservice of food					
In		13. Food safe and unadulterated					
In	N/A	14. Food contact surfaces clean and sanitized		X			
In		15. Food from approved source					
In	N/A	16. Shell stock tags, 17. Gulf Oyster regs					
In	N/A	18. Compliance with HACCP plan					
In	N/A	19. Advisory for raw/undercooked food					
In	N/A	20. Health care/ School prohibited food					
In		21. Hot & cold water. Temp: <u>128</u> °F					
In		22. Wastewater properly disposed					
In		23. No rodents, insects, birds, animals					
		24. Person in charge present and performs duties					
		25. Personal cleanliness and hair restraints					
		26. Approved thawing methods used					
		27. Food separated and protected					
		28. Washing fruits and vegetables					
		29. Toxic substances properly identified, stored and used					
		30. Food storage, 31. Self service, 32. Labeled					
		33. Nonfood contact surfaces clean					
		34. Warewashing facilities maintained, test strips					
		35. Equipment, utensils, approved, clean good repair					
		36. Equipment, utensils and linens, storage and use					
		37. Vending Machines					
		38. Adequate ventilation and lighting					
		39. Thermometers provided and accurate					
		40. Wiping cloths properly used and stored					
		41. Plumbing, proper backflow prevention					
		42. Garbage properly disposed; facilities maintained					
		43. Toilet facilities supplied, properly constructed, clean					
		44. Premises clean, vermin proof; personal items separate					
		45. Floors, walls and ceilings maintained and clean					
		46. No unapproved living or sleeping quarters					
		47. Signs posted; Permit & inspection report available					
		48. Plan Review Required					

No PHF []					
°F	Food	Location	°F	Food	Location
46	Tuna Salad	Right Sandwich Prep cooler	41	chicken	undercounter cooler
41	Roast Beef	" "	40	Turkey	walkin cooler
41	cut tomato	Left Sandwich Prep cooler			

Comments:

1) Provide hand towels from the dispenser in Restroom.

2) Cold hold potentially hazardous foods at/below 41°F. Measured tuna salad at 46°F in Right Sandwich Prep cooler.

3) Provide 200 ppm of quaternary ammonium sanitizer when washing utensils. Measured < 100 ppm.

Received By: <u>Heidi Blosser</u>	REHS: <u>John H. Wells</u>
-----------------------------------	----------------------------