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: Subway			Inspection Date: 8/24/15
Address: 839 Newville Rd, Orland, CA 95963			Reinspection Date (on or after): Next Inspection (Reinspections are subject to fees)
Owner/Permitee: KIJU, Inc.	Phone No.: 865-5252	Inspection Time: 2:40pm	Permit Exp. Date:
Certified Food Handler: Josette Forrester			Certificate Expiration Date: 11/8/17 (Certificate expires five years after it is issued)

Service: ☒ Routine Inspection ☐ Reinspection ☐ Complaint ☐ Construction/Pre-opening ☐ 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			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			
In	N/A	N/O	7. Proper hot and cold food holding temps	~~Maj~~	X	
In	N/A		8. Time as a public health control, records			
In	N/A	N/O	9. Proper cooling methods			
In	N/A	N/O	10. Proper cooking time and temps			
In	N/A	N/O	11. Reheating temperature for hot holding			
In	N/A	N/O	12. Returned and reservice of food			
In			13. Food safe and unadulterated			
In	N/A	N/O	14. Food contact surfaces clean and sanitized			
In			15. Food from approved source			
In	N/A	N/O	16. Shell stock tags, 17. Gulf Oyster regs			
In	N/A	N/O	18. Compliance with HACCP plan			
In	N/A	N/O	19. Advisory for raw/undercooked food			
In	N/A		20. Health care/ School prohibited food			
In			21. Hot & cold water. Temp: 119 °F		X	
In			22. Wastewater properly disposed			
In			23. No rodents, insects, birds, animals			

Critical Risk Factors for Disease	Out	COS
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	X	
36. Equipment, utensils and linens, storage and use	X	
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	X	
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
43	Milk (Pasteurized)	Self-Service Beverage Coolers	44	Salami	Undercounter Coolers
42	Sliced Tomatoes	Left Sandwich Prep Coolers	44	Chicken Breast	" "
41	Tuna Salad	Right Sandwich Prep Coolers	44	Ham	Walk-in Coolers
138	Meatballs	Steam Table			

Comments: Correct the following:

7) Hold potentially hazardous foods at/above 135°F or at/below 41°F. Measured:
a) In undercounter coolers - Salami & Chicken breast at 44°F.
b) In walk-in coolers - Ham at 44°F.

21) Provide adequate water pressure to 3-compartment sink.

35) Adjust/Repair walk-in & undercounter coolers to hold food at 41°F.

6) Chain/secure CO_2 canisters to a secure surface. 44) Store employee hats away from food.

Received By: [signature] REHS: L. H. Wells