

FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 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>3/1/16</u>	
Address: <u>505 Humboldt Ave, Willows, CA</u>				Reinspection Date (on or after): NEXT INSPECTION <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>KIJU, INC</u>		Phone No.: <u>934-7717</u>		Inspection Time: <u>3:30</u>	Permit Exp. Date:
Certified Food Handler: <u>BROOK BAUSKA</u>				Certificate Expiration Date: <u>11/7/20</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					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			X		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			X				
In	N/A	N/O	11.	Reheating temperature for hot holding					36.	Equipment, utensils and linens, storage and use							
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: <u>120</u> °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	NOODLE SOUP	SOUP WARMER	41	MILK	FRONT SINGLE DOOR TRUE FRIDGE
142	MEAT BALLS	STEAM TABLE			
38	TURKEY	SANDWICH LINE			
38	HAM	WALK-IN FRIDGE			

Comments: **-NO CRITICAL VIOLATIONS**

OTHER VIOLATIONS:

6) ALL HAND WASH SINKS SHALL BE AVAILABLE FOR HAND WASHING AT ALL TIMES & NOT BLOCKED OR OBFUSCATED IN ANY WAY. THE FRONT HAND SINK HAS A WASTE BASKET IN FRONT OF THE SINK

35) CLEAN & SANITIZE THE SODA NOZZLES ON THE SODA MACHINE ON A REGULAR BASIS. NOZZLES WERE GRIMY/MOLDY.

Received By: [Signature] REHS: ANDREW PETRO