FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 1 of _____

Name of Facility/ DBA:							Inspection Date:			
Sin Clair / Subway							12/5/23			
Address:							Reinspection Date (on or after): (Reinspections are subject to fees)			
							3:00 PM			
Certified Food Handl	er.				1992		Certificate Expiration Date	Certificate Expiration Date:		
NOT ON FI				(Certificate expires fi					uad)	
	itine Inspe	ection	nlaint	ПСс	nstructio	on/Pre-opening C	Other:	alter it is iss	ueu)	
		AIL FOOD CODE ("CalCode), Beginning with				1 0		nmary)	-	
In = In complia		/A = Not Applicable $N/O = Not Obs$	1	Maj = Major violation Out = Items not in compliance COS = Correction Out COS				= Correcte	d On Sit	COS
In		Critical Risk Factors for Disease	Maj	X	COS	24. Person in charge present and performs duties		3	Out	003
In	2. Communicable disease restrictions						al cleanliness and hair restraints			
In N/O		3. Discharge of eyes, nose, mouth					roved thawing methods used			
In N/O		ng, tasting, drinking, tobacco use		-			27. Food separated and protected 28. Washing fruits and vegetables			
In N/O	Hands clean & properly washed, glove use Handwashing facilities available			-	-		bstances properly identified, stored and used			
In N/A N/O	7. Proper hot and cold food holding temps			1			ge, 31. Self service, 32. Labeled			
In N/A	8. Time as a public health control, records						ntact surfaces clean			
In N/A N/O	9. Proper cooling methods						ning facilities maintained, test strips			
In N/A N/O	Proper cooking time and temps Reheating temperature for hot holding						nent, utensils, approved, clean good repair nent, utensils and linens, storage and use			
In N/A N/O						37. Vending Machi				
In	13. Food safe and unadulterated					38. Adequate venti	nate ventilation and lighting			
In N/A N/O		d contact surfaces clean and sanitized					rmometers provided and accurate			
In N/A 2 N/O		d from approved source					Wiping cloths properly used and stored			
In N/A N/O		Il stock tags, 17. Gulf Oyster regs					11. Plumbing, proper backflow prevention 12. Garbage properly disposed; facilities maintained			0.000000
In N/A N/O		isory for raw/undercooked food					. Toilet facilities supplied, properly constructed, clean			
In N/A	In N/A 20. Health care/ School prohibited food						Premises clean, vermin proof; personal items separate			
In							Floors, walls and ceilings maintained and clean No unapproved living or sleeping quarters			
In 22. Wastewater properly disposed 23. No rodents, insects, birds, animals						ested; Permit & inspection report available				
III.	23. No rodents, insects, birds, animals						Plan Review Required			
No PHF []										
°F Food	1	Location		°F		Food	Loca			
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140 tagetto		Hot Hold		20	39 milk		reach in door of walk in cooler			
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