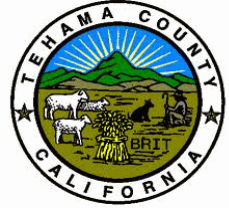


County of Tehama
 Department of Environmental Health
 633 Washington St., Rm 36
 Red Bluff CA 96080
 Phone # (530) 527-8020
 www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SUBWAY	Owner	: DELIGHT FOODS INC.
Site Address	: 608 LUTHER RD	Owner Address	: 1134 PINE ST
Facility ID	: FA0001402	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002457	Inspector Phone	: Not Specified
License/Permit Number	: PT0002669	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/30/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008626	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation.

Inspection Violations

FOOD FACILITY SHALL BE KEPT FREE OF VERMIN - 16 23

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies.(114259.1, 114259.4, 114259.5)

Corrective Description:

Inspector Comments:

- A) Observed dead vermin in light fixtures in the back kitchen.
 - B) Observed vermin of bottom drawers of fountain drink station please clean and maintain in good working order.
- Please clean light fixtures and ensure pest report is available for inspection.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

Corrective Description:

Inspector Comments:

During inspection food handler cards were not able to be produced. Please ensure all food handler cards and serv safe certificates are up to date and available on premise at all times.

WALL CEILING AND FLOORS MUST BE APPROVED MATERIAL AND KEPT CLEAN AT ALL TIMES - 16 45

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

Corrective Description:

Inspector Comments:

- A) Observed floor peeling in front of fountain drink station. Fix as soon as possible, will be back in 4 weeks from inspection date.
- B) Observed heavy grime build up inside both walk-in units along the floor walls. Please clean and maintain.

ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - 16 35

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : SUBWAY
Site Address : 608 LUTHER RD
Owner : DELIGHT FOODS INC.
Owner Address : 1134 PINE ST

All utensils and equipment shall be fully operative and in good repair. (114175) All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

Inspector Comments:

- A) Observed fountain drink station with leaking syrup from nozzles.
 - B) Observed freezer walk-in unit dripping fluid onto food packaging.
- Please fix fix and maintain at all times.

Overall Inspection Comments

Please keep an eye on front line refrigeration unit temperature, cover unit when not in use to ensure refrigeration unit stays in temp of 41°F or below.

David Lopez

Received By:

Date

David Lopez

Date