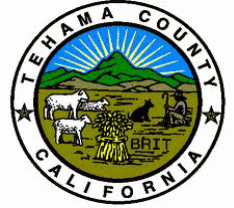


County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

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	: EE0000017 - Jana Gosselin
Record ID	: PR0002457	Inspector Phone	: Not Specified
License/Permit Number	: PT0002669	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/19/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008069	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

WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING MATERIALS TO VERIFY CHEMICAL CONC - 16 34

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

Corrective Description:

Inspector Comments:

Automatic sanitizer not delivering sanitizer. Please repair. A back-up container of sanitizer would be advisable to allow manual application of sanitizing solution to the water when the automatic system isn't functioning properly.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Potentially hazardous foods shall be held at or below 41/ 45°F or at or above 135°F. (113996, 113998, 114037, 114343(a))

Corrective Description:

Inspector Comments:

Please keep a close eye on the temperature log for the front counter refrigerator. It appears to be struggling to maintain a safe temperature of 41F or less. If it isn't holding temperature, please repair.

Overall Inspection Comments

Restaurant very clean and well organized. It looks great! Thank you.

Received By: _____ Date _____

Jana Gosselin _____ Date _____