

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	: 2 BUDS	Owner	: STEVEN JOINER
Site Address	: 592 ANTELOPE BLVD	Owner Address	: 23422 VOLCANO RD
Facility ID	: FA0000635	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000271	Inspector Phone	: Not Specified
License/Permit Number	: PT0002853	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/16/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008368	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

#### ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114141)

*Corrective Description:*

*Inspector Comments:*

Soda nozzles dirty. Please increase soda nozzle cleaning protocol schedule so that nozzles are cleaned and sanitized more frequently.

#### ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6# beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1)

*Corrective Description:*

*Inspector Comments:*

Hood system needs fire inspection and cleaning.

#### 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:*

Sanitizing sink needs test strips to ensure adequate sanitizer concentration. Please train staff on how to sanitize dishes and make sure it is being done. Sink also has a leak that needs to be fixed.

### Overall Inspection Comments

Sealed floor in kitchen looks great! Thank you for continued improvements.

Received By:

Date

Jana Gosselin

Date