

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	: BRONI'S CAFE	Owner	: BRONI'S CAFE
Site Address	: 6700 HWY 36W	Owner Address	: 6700 HWY 36W
Facility ID	: FA0001094	Inspector	: EE0000011 - Lauri Dilworth
Record ID	: PR0001829	Inspector Phone	: Not Specified
License/Permit Number	: 8442-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/29/2015	Total Inspection Time	: 45 min.
Inspection Number	: DA0003337	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:

Stainless prep table dirty. Surface needs to be cleaned and sanitized. Iced tea maker dirty and needs to be cleaned and sanitized.

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:

Floors and some walls dirty. Floors and walls need to be cleaned and kept clean thereafter.

Overall Inspection Comments

Note: all employees that handle food must have food safety training and at least one person must have Food Manager training. Unable to verify proof of training at time of inspection.

L. Dilworth

Received By: _____

Date _____

Lauri Dilworth _____

Date _____