

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	: BUD'S JOLLY KONE	Owner	: J N BLAIR
Site Address	: 455 ANTELOPE BLVD	Owner Address	: P O BOX 1294
Facility ID	: FA0000501	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000107	Inspector Phone	: Not Specified
License/Permit Number	: 2031-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/3/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007542	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

##### HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2)  
Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment. (113953, 113953.1, 114067(f))

*Corrective Description:*

*Inspector Comments:*

Single use paper towels required at all sinks used for hand washing.

##### 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:*

Test strips need to be available and routinely used at the warewashing sink to ensure adequate concentration of sanitization chemicals. Bleach shall be at 100 ppm or quaternary ammonium at 200 ppm.

#### Overall Inspection Comments

COVID-19 PRECAUTIONS

- \*dining room closed, take out orders only
- \*napkins removed from outside counter, will be included with customer orders.
- \*dedicated bleach container will be kept under counter for wiping down counter every 30 minutes.
- \*outside picnic tables to be signed preventing customers from sitting.

Received By:

Date

Jana Gosselin

Date