

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	: BUNS ON THE RUN	Owner	: SALVADOR CALDERON & JASON SERVERA
Site Address	: 2650 MAIN ST	Owner Address	: 22807 ANTELOPE BLVD
Facility ID	: FA0000668	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000319	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2340-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 8/7/2019	Total Inspection Time	: 60 min.
Inspection Number	: DA0007035	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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

Inspection Violations

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:

Cooking of foods that produce grease vapors is not allowed in Mobile Unit. Shall be done on BBQ or other methods.

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:

All cold holding units shall maintain below 41 degrees F at all times. All hot holding units shall maintain above 135 degrees F at all times.

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:

All food handlers shall have proof of proper food handler training.

Overall Inspection Comments

Okay to open. NO cooking in trailer as discussed.

Tia Branton

Received By:

Date

Tia Branton

Date