

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	: BURGER KING	Owner	: BURGER KING CORPORATION
Site Address	: 210 ANTELOPE BLVD	Owner Address	: P O BOX 527023
Facility ID	: FA0000503	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000109	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2033-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 5/22/2018	Result	: 05 - Reinspection Required
Inspection Number	: DA0005923		
Purpose of Inspection	: 104 - Follow-Up 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:

Ansul hoods shall be cleaned monthly. Too much buildup for every quarter cleaning.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

Corrective Description:

Inspector Comments:

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:

Walk in refrigeration unit not holding temp.

EQUIPMENT, UTENSILS AND LINENS SHALL BE PROTECTED FROM CONTAMINATION AT ALL TIMES - 16 36

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 # 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5)

Corrective Description:

Inspector Comments:

Soda machines falling through counter. Repair or replace immediately.

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Overall Inspection Comments

Broken deep fryer finally fixed. Some of ceiling tiles fixed, kitchen ceiling tiles still have problems. Thank you for work thus far...but more work is required. Reinspect in 30 days. Please call with questions.

Received By:

Date

Tia Branton

Date