

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	: CARLITO'S MEXICAN RESTAURANT	Owner	: JORGE HERNANDEZ
Site Address	: 480 ANTELOPE BLVD	Owner Address	: 5045 DEBBIE LN
Facility ID	: FA0000540	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000153	Inspector Phone	: Not Specified
License/Permit Number	: 2106-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 11/2/2020	Result	: 04 - Major Violations
Inspection Number	: DA0008341		
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 12/2/2020

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:*

Handwashing sink in kitchen in disrepair. No hot water handle, no soap. Repair immediately!

#### ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

*Corrective Description:*

*Inspector Comments:*

Please keep all food, in refrigerators and freezers, covered after it has been opened to protect from contamination.

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

Comply by 12/2/2020

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:*

Ventilation hood system does not meet code. It needs a thorough cleaning and inspection immediately!

#### FOOD TRAINING - 16 1

Comply by 12/2/2020

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:*

Food handler cards need to be available for inspection at all times.

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**Overall Inspection Comments**

Follow-up inspection required. Please correct all items within 30 days. Thank you.

*Jana Gosselin*

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Received By:

Date

Jana Gosselin

Date