

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	: CARNICERIA DOS AMIGOS	Owner	: CARNICERIA DOS AMIGOS
Site Address	: 2003 SOLANO ST	Owner Address	: 204 SAMSON AVE
Facility ID	: FA0000574	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0000192	Inspector Phone	: Not Specified
License/Permit Number	: 2164-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/16/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008604	Result	: 04 - Major Violations
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

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:

Facility will be closed if Food managers certificate is not available within 30 days. This is the 3rd time we have repeated this violation. Facility can be shut down.

RAW WHOLE PRODUCE SHALL BE WASHED PRIOR TO PREPARATION - 16 28

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Raw, whole produce shall be washed prior to preparation. (113992)

Corrective Description:

Inspector Comments:

Because of lack of prep sink for defrosting meat and washing vegetables either new sink shall be installed or written disinfection procedures will be required.

FOOD OR EQUIPMENT MAY BE IMPOUNDED - 16 50

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

An enforcement officer may impound food, equipment or utensils that are found to be unsanitary or in disrepair. (114393)

Corrective Description:

Inspector Comments:

Slicer shall be kept clean at all times. Must be cleaned within 30 minutes of use. Equipment can be impounded when found in a filthy state.

DEDICATED WORKING THERMOMETER SHALL BE AVAILABLE AT ALL TIMES - 16 39

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 °F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

Corrective Description:

Inspector Comments:

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Metal probe thermometer to check hot holding shall be available at all times.

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:

Please start work on removing all wood surfaces from prep areas. Floor of walk in cool also in need of immediate cleaning.

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:

During time of inspection cracked raw eggs were observed sitting out uncovered. Temperature was documented at 68 degrees F. Thrown out at time of inspection.

Overall Inspection Comments

Kathy was informed of all violations at time of inspection. At next inspection if violations are not corrected then either facility may be closed or charged for reinspection. Re-inspection will take place on March 29th. Please call this office if you have any questions.

Received By:

Date

Jay Bhakta

Date