

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 : CASA RAMOS MEXICAN RESTAURANT	Owner : M.K. AND A. LLC
Site Address : 636 EDITH AVE	Owner Address : P.O. BOX 808
Facility ID : FA0000506	Inspector : EE0000005 - Tia Branton
Record ID : PR0000112	Inspector Phone : (530) 527-8020
License/Permit Number : 2037-16F-1	Program: : 1624 - Restaurant 2000 Sq.
Person in Charge :	: Feet-6000 Sq. Feet
Inspection Date : 12/13/2019	Total Inspection Time : 60 min.
Inspection Number : DA0007349	Result : 04 - Major 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

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:

Food Training certificates has be available for all employees on site at all times.

WALL CEILING AND FLOORS MUST BE APPROVED MATERIAL AND KEPT CLEAN AT ALL TIMES - 16 45

"Comply by Date" Not Specified Not In Compliance

Violation Description:

The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

Corrective Description:

Inspector Comments:

Back storage areas flooring made of wood that has been saturated multiple times. Plumbing issues were evident. Repair/replace immediately. Room directly across had slug inside of building????

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/ 45øF or at or above 135øF. (113996, 113998, 114037, 114343(a))

Corrective Description:

Inspector Comments:

Main prep refrigerator not holding temp. Food stored in ice baths. This is not acceptable. If a piece of equipment doesn't function properly it shall be repaired or replace.

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 øF shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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Corrective Description:

Inspector Comments:

all refrigeration units shall have dedicated thermometer. Also metal probe thermometer for checking hot holding shall be available at all times.

Overall Inspection Comments

Reinspection required.

Tia Branton

Received By:

Date

Tia Branton

Date