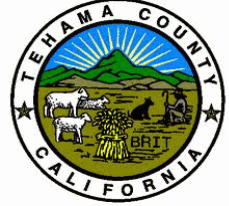


County of Tehama  
Department of Environmental Health  
633 Washington St., Rm 36  
Red Bluff CA 96080  
Phone # (530) 527-8020  
www.co.tehama.ca.us

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: COTTONWOOD CHEVRON	Owner	: PAUL RANDHAWA
Site Address	: 19845 MAIN St	Owner Address	: 723 WOODACRE DR
Facility ID	: FA0000967	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001052	Inspector Phone	: Not Specified
License/Permit Number	: 7025-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/24/2020	Total Inspection Time	: 90 min.
Inspection Number	: DA0007573	Result	: 03 - Minor 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

#### ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1)

*Corrective Description:*

*Inspector Comments:*

Labeling on prepackaged items in refrigerator ("chicken salad", "turkey and swiss" for example), need to be more thoroughly labeled if there are more than two ingredients in the item. List to include all ingredients, in descending order of predominance by weight, an accurate statement of the quantity and the name and place of the business. The date the item was made should also be included.

#### EQUIPMENT, UTENCILS 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:*

Cleaning cloths stored under stove must be moved to a non-food area.

#### 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 employees must be trained in food safety within 30 days. Please make sure Shawn receives food safety training ASAP.

#### HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : COTTONWOOD CHEVRON Owner : PAUL RANDHAWA  
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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:*

The soap at the handwashing sink in the kitchen is out of soap. Frequent handwashing is a critical component of sanitation.

**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:*

Time to clean the bottom of the big freezer. it's very dirty.

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### Overall Inspection Comments

Please secure CO2 tanks with a chain to the wall right away. Also, please keep an eye on the hot-holding unit. One side seems to be a little cooler than the other side. Please install a thermometer and keep an eye on the temperature, ensuring it stays above 135 degrees. Make sure garbage dumpster lids are closed and secured. See other comments on report. With a small amount of work, facility could be in good shape. Thank you.

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Received By:

Date

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Jana Gosselin

Date