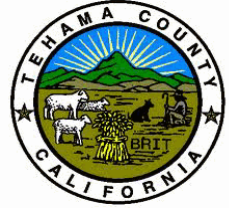


County of Tehama
 Department of Environmental Health
 633 Washington St., Rm 36
 Red Bluff CA 96080
 Phone # (530) 527-8020
 www.co.tehama.ca.us



OFFICIAL FOOD INSPECTION REPORT

Tim Potanovic, REHS - Director

Facility Name : COZY DINER	Owner : TODD BARNES
Site Address : 259 S MAIN ST A	Owner Address : 259 S MAIN ST A
Facility ID : FA0000535	Inspector : EE0000005 - Tia Branton
Record ID : PR0000143	Inspector Phone : (530) 527-8020
License/Permit Number : 2091-16F-1	Program: : 1624 - Restaurant 2000 Sq.
Person in Charge :	: Feet-6000 Sq. Feet
Inspection Date : 2/4/2015	Total Inspection Time : 60 min.
Inspection Number : DA0001808	Result : 02 - Failed To Meet Standards
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

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:

If refrigeration units cannot hot mandatory temps that shall be replace or repaired immediately!!!!

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)

Corrective Description:

Inspector Comments:

All refrigeration units shall have a dedicated thermometer! Also, both hot and cold holding metal probe thermometers shall be available.

HANDWASHING AND TOILET FACILITIES MUST BE AVAILABLE WITH CORRECT SIGNAGE - 16 47

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)).

Corrective Description:

Inspector Comments:

Employees must wash hands sign shall be posted in both restrooms.

Overall Inspection Comments

This facility has had repeat violations for cold holding temperatures! If a refrigerator can not hold temperature then is shall be replaced or repaired immediately. If we continue to see these violations your Permit to Operate can be revoked. An hourly rate may be charged for any further repeat inspections.

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Facility Name : COZY DINER
Site Address : 259 S MAIN ST A

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Tia Branton

Received By: _____ Date _____

Tia Branton _____ Date _____