

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	: DAISY'S ICE CREAM	Owner	: EFRAIN ABUNDIZ BRAVO
Site Address	: 1309 SOLANO ST	Owner Address	: 7931 HWY 99W
Facility ID	: FA0000564	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0000178	Inspector Phone	: Not Specified
License/Permit Number	: 2148-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/4/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008562	Result	: 00 - Not Applicable
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 SHALL BE THAWED CORRECTLY - 16 26

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. (114018, 114020, 114020.1)

*Corrective Description:*

*Inspector Comments:*

Thawing menudo was noted in the "wash" basin of the three compartment sink with no running water. Use an appropriate means and equipment for thawing all consumable foods.

#### 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:*

The food handling certifications for employees was noted to be lacking. Please provide Food Handler's Certification in 30 days of this date (3/4/2021) to this department

#### 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:*

The diced tomatoes were noted at 50°F in the two door sandwich top refrigeration unit (46°F). Lower the temperature of the refrigeration unit. Store tomatoes (PHF) at 41°F or below.

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

"Comply by Date" Not Specified

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:*

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*Inspector Comments:*

The ventilation unit in the men's restroom was noted to be inoperable. Please repair or replace the mechanical ventilation unit.

**Overall Inspection Comments**

Person in contact : Yovani  
Food Safety: Yovani Sanchez expires 2/2023

Received By:

Date

Jay Bhakta

Date