

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 | : EGG ROLL KING | Owner | : TONG HONG CORP |
| Site Address | : 55 ANTELOPE BLVD | Owner Address | : 55 ANTELOPE BLVD |
| Facility ID | : FA0000528 | Inspector | : EE0000011 - Lauri Dilworth |
| Record ID | : PR0000136 | Inspector Phone | : Not Specified |
| License/Permit Number | : 2078-16F-1 | Program: | : 1623 - Restaurant <2000 Sq. Feet |
| Person in Charge | : | | : |
| Inspection Date | : 3/18/2015 | Total Inspection Time | : 55 min. |
| Inspection Number | : DA0001902 | 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 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:

Clean and sanitize soda dispenser and nozzles.

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:

Thoroughly clean reach in refrigeration unit (in storage area) as discussed.

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:

Probe thermometer must be available at all times.

Overall Inspection Comments

As a reminder, the food manager certificate will expire next month.

L. Dilworth

Received By: _____

Date _____

Lauri Dilworth _____

Date _____