

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	: HONG YING CO.
Site Address	: 55 ANTELOPE BLVD	Owner Address	: 55 ANTELOPE BLVD
Facility ID	: FA0000528	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000136	Inspector Phone	: Not Specified
License/Permit Number	: 2078-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/20/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007669	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

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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:

No dishes in hand washing sink. Hand washing sink MUST be stocked and with soap and paper towels so employees can wash their hands.
No exceptions!

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:

Small under-counter refrigerators must hold temperatures at 41F degrees or below. Please install thermometers in all refrigerators and monitor temperatures daily.

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:

Restaurant manager shall complete a food safety course and all food handlers shall obtain a food handlers card within 30 days.

FOOD SHALL BE KEPT IN APPROVED CONTAINERS, LABELED AND STORED OFF OF FLOOR - 16 30

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6# above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))

Corrective Description:

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
Site Address : 55 ANTELOPE BLVD

Owner : HONG YING CO.
Owner Address : 55 ANTELOPE BLVD

Inspector Comments:

Please label all tubs containing dry ingredients stored in kitchen.

Overall Inspection Comments

Please make changes addressed in report immediately. Thank you.

Received By:

Date

Jana Gosselin

Date