

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	: FIREHOUSE PIZZA	Owner	: FRANCISCO BOBADILLA
Site Address	: 734 MAIN ST	Owner Address	: 216 PINE ST
Facility ID	: FA0000604	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000227	Inspector Phone	: Not Specified
License/Permit Number	: 2219-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 3/26/2021	Result	: 03 - Minor Violations
Inspection Number	: DA0008615		
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

PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

Corrective Description:

Inspector Comments:

Observed heavy box build up outside of back door, please dispose of boxes frequently to avoid buildup and possibility of infestation.

PLANS SHALL BE APPROVED BEFORE REMODEL OR NEW CONSTRUCTION - 16 48

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

Corrective Description:

Inspector Comments:

Please provide specs of tile material that is going to be used, 3/8" cove shall be implemented along the walls with a 4" rise within 2 weeks of receiving this wetter.

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:

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)).

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Corrective Description:

Inspector Comments:

Observed no employee hand washing sign or ventilation in restroom, ensure restroom has proper ventilation and signage at all times.

Overall Inspection Comments

Tomatoes are ok to use from previous night as long as stored in proper container and kept at or below 41°F. Please clean light fixtures to avoid dust buildup in kitchen or preparation area.

David Lopez

Received By:

Date

David Lopez

Date