

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	: FOOD MAXX #476	Owner	: Save Mart Supermarkets
Site Address	: 94 BELLE MILL RD	Owner Address	: 809 COUNTRY CLUB DR
Facility ID	: FA0000539	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000149	Inspector Phone	: Not Specified
License/Permit Number	: 2103-16F-1	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 5/6/2020	Total Inspection Time	: 90 min.
Inspection Number	: DA0007598	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

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:

Inspector Comments:

Please make sure all shelving in refrigerators is 6" off the floor. No food sitting at floor level, even on wire shelving.

WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING MATERIALS TO VERIFY CHEMICAL CONC - 16 34

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

Corrective Description:

Inspector Comments:

Please ensure proper warewashing and sanitizing protocols are followed. Replace rags with drying rack in bakery to allow items to air dry following sanitizing. Instruct employees on how to properly sanitize dishes and test sanitizer concentration.

PROPER BACKFLOW PROTECTION - 16 41

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

Corrective Description:

Inspector Comments:

Floor drains in bakery kitchen and butcher shop backed up. Please address immediately. Leaky faucet in janitor closet needs repair.

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:

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 : FOOD MAXX #476
Site Address : 94 BELLE MILL RD

Owner : Save Mart Supermarkets
Owner Address : 809 COUNTRY CLUB DR

Inspector Comments:

"Diapers" in meat cases need to be changed. Bottoms of all freezer cases need to be wiped down to remove food and other debris.

Overall Inspection Comments

In general the store looks good. All floors to be cleaned next week, per the Store Manager. Thank you for taking care of the items we discussed today!

Received By: _____

Date _____

Jana Gosselin _____

Date _____