

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	: GREEN BARN	Owner	: PAULETTE BREWER GEVEDEN
Site Address	: 5 CHESTNUT AVE	Owner Address	: 5 CHESTNUT AVE
Facility ID	: FA0000543	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000157	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2115-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 690 min.
Inspection Date	: 4/6/2015	Result	: 02 - Failed To Meet Standards
Inspection Number	: DA0001948		
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

MAJOR

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

Comply by 4/7/2015

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:

Refrigeration units must hold temperature at all times. Repair or replace immediately those units that can not hold temp.
Shrimp and eggs thrown in garbage during inspection due to incorrect cold holding.

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

Comply by 4/7/2015

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:

All dishes shall be washed by hand (Wash, Rinse, Sanitize) until such time as automatic chlorinator on dishwasher works correctly.

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:

One person must have Managers training. Please show proof.

Overall Inspection Comments

Tia Branton

Received By:

Date

Tia Branton

Date