

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	: HAMPTON INN & SUITES	Owner	: FLOYD E DAMSCHEN
Site Address	: 520 ADOBE ROAD	Owner Address	: 701 LASSEN AVE
Facility ID	: FA0000671	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000323	Inspector Phone	: Not Specified
License/Permit Number	: 2354-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/4/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008565	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

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:

Oatmeal not hot enough. You must have a probe thermometer and use it to maintain all hot held food above 135F. Oatmeal thrown out.

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 get sanitizer test strips and keep them by the sink! Quat sanitizer must be at 200ppm to sanitize dishes.

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:

Single serve paper towels must be provided at hand washing sink.

Overall Inspection Comments

Facility clean but food temperatures and sanitizer test strips are critical pieces of your food safety regime. Please correct immediately! Kitchen employee Gabi was very helpful. Serv Safe certificate: Amarnath Chauthani. Thank you.

Received By:

Date

Jana Gosselin

Date