

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	: HIGH FIVE ROADHOUSE	Owner	: KARZAR SINGN
Site Address	: 3070 HIGHWAY 99 W	Owner Address	: 3070 HIGHWAY 99 W
Facility ID	: FA0000492	Inspector	: EE0000011 - Lauri Dilworth
Record ID	: PR0000093	Inspector Phone	: Not Specified
License/Permit Number	: 2012-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/3/2015	Total Inspection Time	: 45 min.
Inspection Number	: DA0001941	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 TRAINING - 16 1

Comply by 6/5/2015

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:

All persons who handle food must have food training and evidence of this training must be available for inspection. At least one person must have food manager level training and the others may have food handler level training. Please comply within 60 days.

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:

Inspector Comments:

Clean counters, shelves and walls as discussed.

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:

Must have sanitizer test strips to check strength of sanitizer in dishwasher.

Overall Inspection Comments

Received By: _____

Date _____

Lauri Dilworth _____

Date _____