

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 INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: J GARCIA OLIVE COMPANY LLC	Owner	: J GARCIA OLIVE COMPANY LLC
Site Address	: 4900 LOBINGER AVE	Owner Address	: 3108 CHERRYLAND AVE
Facility ID	: FA0000701	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000358	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2905-24H-1	Program:	: 2410 - Organized Camp
Person in Charge	:		:
Inspection Date	: 9/6/2017	Total Inspection Time	: 120 min.
Inspection Number	: DA0005305	Result	: 01 - Meets Standards
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

BACTERIOLOGICAL QUALITY - 66 W300

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

THE WATER SYSTEM MEETS THE PRIMARY BACTERIOLOGICAL STANDARDS AND ADHERES TO THE TOTAL COLIFORM RULE AND TO THE GROUNDWATER RULE, TITLE 22 CCR SECTIONS 64423, 64424

Corrective Description:

TAKE NEEDED MEASURES TO MEET THE PRIMARY STANDARDS FOR BACTERIOLOGICAL QUALITY, TO ADHERE TO THE TOTAL COLIFORM RULE AND THE GROUNDWATER RULE.

Inspector Comments:

Please make sure total coliform test is back and has negative results before serving/using water.

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:

Please have dedicated thermometers in each refrigeration unit.

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:

Please show proof of food handler/serve safe card of cook.

Overall Inspection Comments

Okay to open given the provisions listed. Thank you.

Tia Branton

Received By:

Date

Tia Branton

Date