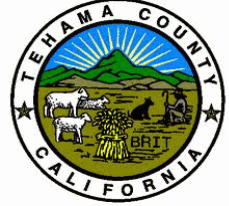


County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JACK'S PLACE	Owner	: ALEX RIVERA
Site Address	: 7875 HIGHWAY 99 E	Owner Address	: 5075 CLARK RD
Facility ID	: FA0000643	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000284	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2289-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/19/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008520	Result	: 05 - Reinspection Required
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 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 make sure that all food prep employees have food handler/managers cards on site at all times.

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:

All refrigeration units must be able to maintain temperatures below 41 degrees F at all times.

ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - 16 35

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All utensils and equipment shall be fully operative and in good repair. (114175) All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

Inspector Comments:

Leak in walk in cooler shall be repaired and entire unit shall be disinfected correctly.

HAND WASHING REQUIRED - 16 5

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

Corrective Description:

Inspector Comments:

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Tim Potanovic, REHS - Director

Facility Name : JACK'S PLACE
Site Address : 7875 HIGHWAY 99 E

Owner : ALEX RIVERA
Owner Address : 5075 CLARK RD

Kitchen area shall have working handwashing sink.

Overall Inspection Comments

All foods from line cooler placed on ice at time of inspection. Units shall be repaired immediately. Please complete temperature logs on each unit at least 2X per day.

Thank you for acquiring Managers Certificate.

Received By:

Date

Tia Branton

Date