

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	: KEVIN'S DONUTS	Owner	: ELENA SUSTAITA
Site Address	: 218 S MAIN ST	Owner Address	: 519 ANTELOPE BLVD #8
Facility ID	: FA0001319	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002295	Inspector Phone	: Not Specified
License/Permit Number	: PT0002386	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 8/17/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008050	Result	: 04 - Major 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 8/31/2020** Not In Compliance

Violation Description:

Potentially hazardous foods shall be held at or below 41/ 45øF or at or above 135øF. (113996, 113998, 114037, 114343(a))

Corrective Description:

Inspector Comments:

Big refrigerator in back not holding temperature. Must be repaired or replaced ASAP!

WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING MATERIALS TO VERIFY CHEMICAL CONC - 16 34 **Comply by 8/31/2020** 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:

Dishes not being sanitized after washing. No test strips available, employee did not know where sanitizer was located or how to properly sanitize dishes.

ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14 **"Comply by Date" Not Specified** Not In Compliance

Violation Description:

All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114141)

Corrective Description:

Inspector Comments:

Blue ice scoop in ice machine moldy and dirty. Silver scoop laying in ice. Ice scoops must be clean and kept out of ice!

ALL FOOD SHALL BE SEPERATED AND PROTECTED FROM CONTAMINATION - 16 27 **"Comply by Date" Not Specified** Not In Compliance

Violation Description:

All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c))

Corrective Description:

Inspector Comments:

Food in freezer chest and near dishwashing area not covered and protected from contamination. Food should not be stored near dishwashing area!

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WALL CEILING AND FLOORS MUST BE APPROVED MATERIAL AND KEPT CLEAN AT ALL TIMES - 16 45

"Comply by Date" Not Specified Not In Compliance

Violation Description:

The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

Corrective Description:

Inspector Comments:

Floors wearing through to sub-floor.

Overall Inspection Comments

Follow-up inspection required. Refrigerator must be able to maintain temperature, dishes must be sanitized and all foods must be protected from contamination.

Received By: _____

Date _____

Jana Gosselin _____

Date _____