

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	: LAS KORITAS	Owner	: LAS KORITAS
Site Address	: 7949 HIGHWAY 99 E	Owner Address	: P O BOX 75
Facility ID	: FA0000681	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000334	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2378-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 9/18/2019	Total Inspection Time	: 45 min.
Inspection Number	: DA0007132	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up 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:

Serve Safe certificates shall be available at all times. A minimum of one food service Managers certificate shall be available.

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:

ALL refrigeration units shall have dedicated working thermometer.

Overall Inspection Comments

Continue cleaning vent and non-food contact surfaces.

Received By:

Date

Tia Branton

Date