

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	: LOS COSTENOS RESTAURANT	Owner	: ADELAIDA SOTELO AND JUAN GABRIEL SANT
Site Address	: 1510 SOLANO ST	Owner Address	: 5180 LUNING AVE
Facility ID	: FA0000587	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000207	Inspector Phone	: Not Specified
License/Permit Number	: 2187-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/5/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008573	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

#### EQUIPMENT, UTENCILS AND LINENS SHALL BE PROTECTED FROM CONTAMINATION AT ALL TIMES - 16 36

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 # 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5)

*Corrective Description:*

*Inspector Comments:*

Observed grim build up in ice making machine, please clean ice machine as needed or manufactures recommendation. Walk-in door needs a door handle. Build up observed inside microwave, clean at least once daily.

#### HOT HOLDING TEMPERATURE - 16 11

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving shall be brought to a temperature of 165°F. (114014, 114016)

*Corrective Description:*

*Inspector Comments:*

Rice in hot holding registered temp of 99, needs to be at least 135. Please check hot holding temperatures periodically with metal probe thermometer within 4 hours.

#### ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6# beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1)

*Corrective Description:*

*Inspector Comments:*

Ventilation must be in complete working order. Observed baffle at slight angle allowing gases to build up in exhaust system.

### Overall Inspection Comments

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Received By: \_\_\_\_\_ Date \_\_\_\_\_

David Lopez \_\_\_\_\_ Date \_\_\_\_\_