

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	: MAPLE GARDEN CHINESE RESTAURANT	Owner	: WEI KANG ZHU
Site Address	: 138 BELLE MILL LANDING	Owner Address	: 12895 GARDENIA AVE
Facility ID	: FA0000547	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000161	Inspector Phone	: Not Specified
License/Permit Number	: 2123-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/4/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008571	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

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 have all employees take a food handling course as soon as possible and have completed certificates easily accessible at all times on the premise.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified Not In Compliance

Violation Description:

Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment. (113953, 113953.1, 114067(f))

Corrective Description:

Inspector Comments:

Please have hand washing sink in kitchen clean and clear of all supplies and shall not be used as a storage area.

WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING MATERIALS TO VERIFY CHEMICAL CONC - 16 34

"Comply by Date" Not Specified 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:

Please use proper dish washing techniques at all times and use correct sanitizing method. Please use bleach test strips every morning to ensure sanitizer is at correct concentration.

HANDWASHING AND TOILET FACILITIES MUST BE AVAILABLE WITH CORRECT SIGNAGE - 16 47

"Comply by Date" Not Specified Not In Compliance

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Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)).

Corrective Description:

Inspector Comments:

Please have hand washing sink stocked at all times, have toilet paper on dispenser at all times. Ensure proper signage is in restroom that states "all employees must wash hands before returning to work".

Overall Inspection Comments

Safe Serv Wei Kang Zhu

Received By:

Date

David Lopez

Date