

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         | : MARCOS PIZZA             | Owner                 | : TAYLOR ENTERPRISES               |
| Site Address          | : 2116 SOLANO ST           | Owner Address         | : 416 STANMAR DR                   |
| Facility ID           | : FA0000586                | Inspector             | : EE0000004 - Don Shellock         |
| Record ID             | : PR0000206                | Inspector Phone       | : Not Specified                    |
| License/Permit Number | : 2185-16F-1               | Program:              | : 1623 - Restaurant <2000 Sq. Feet |
| Person in Charge      | :                          |                       | :                                  |
| Inspection Date       | : 1/18/2018                | Total Inspection Time | : 30 min.                          |
| Inspection Number     | : DA0005641                | 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

**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:*

Reach-in units must have a thermometer accurate within 2 °F.

### Overall Inspection Comments

Facility is clean and well maintained.

Received By:

Date

Don Shellock

Date