

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	: EE0000005 - Tia Branton
Record ID	: PR0000206	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2185-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/10/2019	Total Inspection Time	: 60 min.
Inspection Number	: DA0007347	Result	: 05 - Reinspection Required
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:

Managers certificate expired. Several working employees food handler cards expired. Update ASAP.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

Corrective Description:

Inspector Comments:

Floors/walls/coving aging and deteriorating. Also very dirty. Time to do thorough cleaning of entire Kitchen area.

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:

Shelving in walk-in cooler very dirty. Need to be pulled out and cleaned.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Main pizza making refrigerator not holding temperature (at 49 degrees at time of inspection). All potentially hazardous foods moved to other refrigerator.

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Overall Inspection Comments

Facility needs thorough cleaning throughout. Also, repair water leak behind hot water heater.
Repair man at facility...cooler can only be used again when it can maintain at or below 41 degrees F.

Tia Branton

Received By:

Date

Tia Branton

Date