

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 : MCDONALD'S	Owner : MJROBIK, INC
Site Address : 215 ANTELOPE BLVD	Owner Address : 471000 CIRCLE DR
Facility ID : FA0000589	Inspector : EE0000005 - Tia Branton
Record ID : PR0000209	Inspector Phone : (530) 527-8020
License/Permit Number : 2191-16F-1	Program: : 1624 - Restaurant 2000 Sq.
Person in Charge :	: Feet-6000 Sq. Feet
Inspection Date : 6/21/2017	Total Inspection Time : 60 min.
Inspection Number : DA0005139	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:*

Must provide proof of food handler/managers training for ALL WORKERS

#### 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:*

Refrigeration across from prep line not holding temperature...all foods removed at time of inspection.

#### 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:*

Please clean ceiling ventilation.

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

**"Comply by Date" Not Specified**      Not In Compliance

*Violation Description:*

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)).

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*Corrective Description:*

*Inspector Comments:*

Hand washing signs shall be displayed in ALL RESTROOMS!

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**Overall Inspection Comments**

*Tia Branton*

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Received By:

Date

Tia Branton

Date