

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	: OLIVE CITY MARKET	Owner	: JAMES STEVEN BARRETT
Site Address	: 809 SOLANO ST	Owner Address	: 24655 PEDAN AVE
Facility ID	: FA0000554	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0000168	Inspector Phone	: Not Specified
License/Permit Number	: 2135-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet 1
Person in Charge	:		: Prep Area
Inspection Date	: 3/3/2021	Total Inspection Time	: 85 min.
Inspection Number	: DA0008552	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:

The thermometer was noted to be lacking in the white freezer. Please provide a working thermometer inside the white freezer.

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:

Macaroni and cheese (67° F) was noted to be defrosting in the hot holding unit. Heat the macaroni and cheese to 165° F prior to placing in the hot holding unit. Maintain the macaroni and cheese at 135° F or above in the hot holding unit.

WIPING CLOTHES KEPT CLEAN - 16 40

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1 114185.3 (d-e))

Corrective Description:

Inspector Comments:

Wiping cloth with appropriate sanitizer concentration was noted to be lacking in vicinity of the food preparation area. Provide appropriate sanitizer solution for the wiping cloth.

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)

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Inspector Comments:

The exhaust hood baffles were noted to have excessive oil/grease build up. Please clean the baffles and maintain cleanliness.

Overall Inspection Comments

Violation: 114172 All pressurized cylinder shall be securely fastened to a ridged structure. The CO2 gas tanks were noted to be unchained securely to the wall located adjacent to the ice maker/ bin. Please secure the CO2 gas tanks to the wall at all times.

Person in Contact: Steve

Food Safety for Manager: Virginia Barret exp. 6/20/2023

Received By: _____

Date _____

Jay Bhakta _____

Date _____