

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	: PALOMINO ROOM	Owner	: CARLOS ZAPATA
Site Address	: 723 MAIN ST	Owner Address	: 8588 SILVER BRIDGE RD
Facility ID	: FA0000603	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000225	Inspector Phone	: Not Specified
License/Permit Number	: 2218-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 7/9/2020	Result	: 04 - Major Violations
Inspection Number	: DA0007890		
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**

**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/ 45øF or at or above 135øF. (113996, 113998, 114037, 114343(a))

*Corrective Description:*

*Inspector Comments:*

Prep refrigerator in kitchen at 60F. Fish, hamburger patties, red meat all at an internal temp of 60F while in the refrigerator. Voluntarily discarded while inspectors on site. Do not use unit until it is repaired. Install a thermometer and record temperature daily!  
 Walk in refrigerator temperature also appears high. Set up a temperature log and record time and temperature daily. If it is not holding temp, repair.

**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:*

No handwashing sink. No soap at dishwashing sink. Where do employees wash their hands? Please encourage frequent hand washing and ensure soap and single-serve paper towels are available at all times.

**ALL FOOD SHALL BE SEPERATED AND PROTECTED FROM CONTAMINATION - 16 27**

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c))

*Corrective Description:*

*Inspector Comments:*

Uncovered ice for cocktails in bar area. Please keep ice covered to prevent contamination.

**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:*

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*Inspector Comments:*

Warewashing sink in kitchen and bar shall have test strips to ensure adequate concentration of sanitizer. Please ensure employees know how to use test strips and that they are used daily.

**TOILET FACILITY MUST BE CLEAN, SUPPLIED AND PROPERLY CONSTRUCTED - 16 43**

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)

*Corrective Description:*

*Inspector Comments:*

No soap in men's restroom on bar side. Please do not store open rolls of toilet paper and paper towels on top of dispensers. Keep dispensers stocked and extra rolls in storage. Working fans are required in all restrooms.

**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:*

All refrigerators need dedicated thermometers placed so they can easily be read.

**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:*

Food training cards to be available for inspection at all times.

**FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44**

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

*Corrective Description:*

*Inspector Comments:*

Pan catching condensation from walk in refrigerator full and leaking all over the floor. Lots of accumulated dirt around pan. Floor drains very dirty.

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**Overall Inspection Comments**

Re-inspection required. Please address all issues immediately. Thank you.

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\_\_\_\_\_  
Received By: \_\_\_\_\_ Date

\_\_\_\_\_  
Jana Gosselin \_\_\_\_\_ Date