

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	: "R" SNACK BAR	Owner	: R-WILD HORSE RANCH
Site Address	: 6700 HWY 36W	Owner Address	: 6700 HIGHWAY 36
Facility ID	: FA0001094	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001829	Inspector Phone	: Not Specified
License/Permit Number	: 8442-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/26/2021	Total Inspection Time	: 90 min.
Inspection Number	: DA0008532	Result	: 01 - Meets Standards
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

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:

Inspector Comments:

Please train employees on how to use sanitizer when washing dishes, the importance of doing so, and how to use the test strips to verify sanitizer concentration. Chlorine concentration should be at 100 ppm. This concentration is also appropriate for sanitizer buckets for wiping down surfaces.

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:

Please have your snack bar manager complete a food safety course before the beginning of the busy season. The current food safety certification expires in May 2021.

Overall Inspection Comments

Kitchen clean, all refrigerators at temp. Looks good, thank you.

Received By:

Date

Jana Gosselin

Date