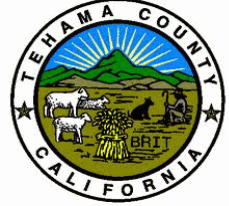


County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF SENIOR LIVING	Owner	: TITAN SENQUEST
Site Address	: 750 DAVID AVE	Owner Address	: 1230 ROSECRANS AVE 405
Facility ID	: FA0000650	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000295	Inspector Phone	: Not Specified
License/Permit Number	: 2306-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 11/9/2020	Result	: 01 - Meets Standards
Inspection Number	: DA0008353		
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

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:

Please mount single use paper towels at hand washing station.

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:

Can opener dirty - corrected while inspector on site.

Overall Inspection Comments

Facility looks good. Reminder of other items we discussed: please label and date overflow bags of flour, etc kept in storage, please place dedicated thermometers in all refrigeration units (don't rely on built in ones), and keep all food at least 6" off floor in pantry. Thank you!

Received By: _____

Date _____

Jana Gosselin

Date _____