

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             | : EE0000005 - Tia Branton                          |
| Record ID             | : PR0000295                | Inspector Phone       | : (530) 527-8020                                   |
| License/Permit Number | : 2306-16F-1               | Program:              | : 1624 - Restaurant 2000 Sq.<br>Feet-6000 Sq. Feet |
| Person in Charge      | :                          | Total Inspection Time | : 60 min.  |
| Inspection Date       | : 3/27/2018                | Result                | : 03 - Minor Violations                            |
| Inspection Number     | : DA0005791                |                       |  |
| 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:*

All food handlers shall have a minimum food handler card. Kitchen manager shall have Serve Safe certificate.

##### 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:*

Only non-porous and easily cleanable surfaces shall be used for foodstuffs. Please remove particle board shelving.

##### 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:*

Must have testing strips for dishwasher...hot water booster only reaches 155 degrees F.

#### Overall Inspection Comments

Received By:

Date

Tia Branton

Date