

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	: ROCKIN R RESTAURANT	Owner	: ROCKIN R RESTAURANT
Site Address	: 201 ANTELOPE BLVD	Owner Address	: 201 ANTELOPE BLVD
Facility ID	: FA0000609	Inspector	: EE0000011 - Lauri Dilworth
Record ID	: PR0000233	Inspector Phone	: Not Specified
License/Permit Number	: 2226-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 75 min.
Inspection Date	: 2/4/2015	Result	: 04 - Major Violations
Inspection Number	: DA0001810		
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:

Ensure all staff have completed food handler training within the next 30 days.

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/ 45°F or at or above 135°F. (113996, 113998, 114037, 114343(a))

Corrective Description:

Inspector Comments:

Temperature of potentially hazardous food in inserts must hold food at/below 41 F. Relocate food to colder refrigeration unit until issue resolved. Do not stack lunch meat above refrigeration line (i.e. fill too full).

WALL CEILING AND FLOORS MUST BE APPROVED MATERIAL AND KEPT CLEAN AT ALL TIMES - 16 45

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

Corrective Description:

Inspector Comments:

As discussed, work on cleaning floors.

Overall Inspection Comments

Received By:

Date

Lauri Dilworth

Date