

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 INC.	Owner	: ROCKIN R RESTAURANT INC
Site Address	: 201 ANTELOPE BLVD	Owner Address	: 201 ANTELOPE BLVD
Facility ID	: FA0000609	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000233	Inspector Phone	: Not Specified
License/Permit Number	: 2226-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 5/27/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007678	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

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:

Under counter refrigerator on front line and right side of cold holding unit in kitchen fighting to maintain temperature below 41F. Please put thermometers in all refrigerators and set up a daily log to monitor refrigerator temps.

PROPER COOLING METHOD - 16 9

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

Corrective Description:

Inspector Comments:

Meatloaf should not be cooled on the counter.

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 have dishwasher serviced to ensure proper sanitizer concentration. Chlorine should be at 100 ppm.

Overall Inspection Comments

Restaurant looks great! Please monitor refrigerator temps and sanitizer concentration as discussed. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____