

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	: ROXY'S CANTINA & DELI	Owner	: SUHEIL AZAR
Site Address	: 7810 HWY 99E	Owner Address	: P.O. BOX 1334
Facility ID	: FA0001102	Inspector	: EE0000015 - Jenna Longchamps
Record ID	: PR0001856	Inspector Phone	: Not Specified
License/Permit Number	: 8452-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/15/2019	Total Inspection Time	: 60 min.
Inspection Number	: DA0006536	Result	: 03 - Minor Violations
Purpose of Inspection	: 028 - Consultation		

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:*

Please be sure to obtain Food Manager's Certificate within 60 days of operation

#### 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:*

Roof vents need screens; open space around ducting coming into kitchen/dining area from attic space needs to be completely sealed; concrete floor in storage/prep area needs to be sealed and must have base coving.

### Overall Inspection Comments

Please call when ready for final inspection prior to opening for business; Thank you!

Received By:

Date

Jenna Longchamps

Date