

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	: SAV MOR	Owner	: NORTH STATE GROCERY, INC.
Site Address	: 590 SOLANO ST	Owner Address	: P O BOX 439
Facility ID	: FA0000550	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000164	Inspector Phone	: Not Specified
License/Permit Number	: 2127-16F-1	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 2/19/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008521	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

#### 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:*

Hand washing sink in meat prep room not in working order. Please fix immediately.

#### 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 provide food handling training to all employees in food handling departments.

#### FOOD SHALL BE THAWED CORRECTLY - 16 26

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. (114018, 114020, 114020.1)

*Corrective Description:*

*Inspector Comments:*

Do not thaw out frozen inventory in three compartment sink. Install dedicated sink for thawing out foods in meat department.

#### ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department.  
Canopy-type hoods shall extend 6# beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage.  
Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1)

*Corrective Description:*

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*Inspector Comments:*

During inspection witnessed dust accumulating in meat prep area's freezer unit.

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**Overall Inspection Comments**

Clean baseboards in back room and around back mop sink area.  
Increase hot holding temperature to maintain proper food temperature.  
Please label all ready to eat foods are properly labeled. E.g tilapia

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Received By:

Date

David Lopez

Date