

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	: TAQUERIA MEXICANA	Owner	: JOSE RAMIREZ MADERA
Site Address	: HIGHWAY 99 E	Owner Address	: P O BOX 1092
Facility ID	: FA0000647	Inspector	: EE0000015 - Jenna Longchamps
Record ID	: PR0000288	Inspector Phone	: Not Specified
License/Permit Number	: 2300-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/2/2019	Total Inspection Time	: 40 min.
Inspection Number	: DA0006692	Result	: 03 - Minor Violations
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

#### HOT AND COLD POTABLE WATER AVAILABLE - 16 21

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

*Corrective Description:*

*Inspector Comments:*

No hot water at time of inspection; Provide hot water immediately.

#### ALL FOOD SHALL BE SEPERATED AND PROTECTED FROM CONTAMINATION - 16 27

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c))

*Corrective Description:*

*Inspector Comments:*

Uncovered food in refrigerator; Please keep all food covered if not in immediate use.

#### 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 employees that handle food must have a current food handlers certificate.

### Overall Inspection Comments

Hot water shall be supplied at all times to the facility. Please repair immediately; thank you.

Received By:

Date

Jenna Longchamps

Date