

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	: VETERANS MEMORIAL HALL	Owner	: VETERANS MEMORIAL HALL
Site Address	: 735 OAK ST	Owner Address	: 735 OAK ST
Facility ID	: FA0000658	Inspector	: EE0000004 - Don Shelvock
Record ID	: PR0000307	Inspector Phone	: Not Specified
License/Permit Number	: 2321-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 6/17/2016	Total Inspection Time	: 45 min.
Inspection Number	: DA0004101	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

#### 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:*

Walk-in above 41°F. Get it checked immediately.

#### 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:*

Chlorination in dish machine not working at time of inspection. Hand sanitize all utensils until corrected.

### Overall Inspection Comments

Received By: \_\_\_\_\_

Date \_\_\_\_\_

Don Shelvock \_\_\_\_\_

Date \_\_\_\_\_