

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	: VIDA JUICE BAR	Owner	: YESENIA ZARAGOZA
Site Address	: 124 S JACKSON ST	Owner Address	: 22000 PEACOCK WAY
Facility ID	: FA0001478	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002611	Inspector Phone	: Not Specified
License/Permit Number	: PT0002827	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 7/28/2020	Result	: 03 - Minor Violations
Inspection Number	: DA0007955		
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:

Front sink out of hand-washing soap, restroom sink no paper towels to dry hands. Please ensure regular hand washing is occurring!

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 get sanitizer test strips and use them daily to ensure adequate sanitizer concentration achieved.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

Corrective Description:

Inspector Comments:

Please work to keep prep area clean at all times.

Overall Inspection Comments

Please continue to work on overall restaurant cleanliness and meeting standards for hand and dish washing. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____