OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 2 BUDS	Owner	: STEVEN JOINER	
Site Address	: 592 ANTELOPE BLVD	Owner Address	: 23422 VOLCANO R	D
Facility ID	: FA0000635	Inspector	: EE0000017 - Jana (Gosselin
Record ID	: PR0000271	Inspector Phone		
License/Permit Number	: PT0002853	Program:	: 1623 - Restaurant	<2000 Sq. Feet
Person in Charge	:		:	
Inspection Date	: 4/3/2020	Total Inspection	Time : 45 min.	
Inspection Number	: DA0007541	Result	: 04 - Major Violations	3
Purpose of Inspection	: 102 - Routine Inspection			
An inspe	ection of your property revealed the	following violations. Please note the date	e for reinspection. Thank you for your	cooperation.
 Inspection Violation 	ons —			
FOOD FACILITY MA	Y BE CLOSED DUE TO IMMINENT	HEALTH HAZARD - 16 51	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
If an imminent h (114409, 11440		ent officer may temporarily suspend the p	ermit and order the food facility immed	liately closed.
Corrective Descript	ion:			
Inspector Commen	ts:			
ū	n is water damaged, looks like it's a proken through in the back storage	bout to cave in. Bad spot is located above area.	e stainless steel prep counter and food	storage.
	CILITIES SHALL BE WORKING CO	DRRECTLY AND HAVE TESTING	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
		with warewashing facilities. Testing equip 4099, 114099.3, 114099.5, 114101(a), 1	•	
Corrective Descript	ion:			
	strips must be available at warewa	shing sink and routinely used to ensure a om. Please make sure they are kept next		Bleach must
Overall Inspection Co	omments ———			
Ceiling in kitchen needs				
COVID-19 PRECAUTION	ONS			
*take out only				
*please make sure cus	comers maintain six-foot spacing wh	nile waiting for orders		
Received By:		Date Jana Gosse	lin	Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: 7-ELEVEN INC.

Tim Potanovic, REHS - Director

Facility Name

Received By:

: 7-ELEVEN INC #20054

Site Address	: 1425 SOLANO ST	Owner Address	: 1689 CHERRY ST
Facility ID	: FA0001040	Inspector	: EE0000001 - David Brower
Record ID	: PR0001567	Inspector Phone	: Not Specified
License/Permit Number	: 8167-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 4/7/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007547	Desuit	· 01 - Meets Standards
Purpose of Inspection	: 110 - Special Inspection	Result	: 01 - Meets Standards
Inspection Violation No violations cited. Overall Inspection Co			
See Report!!	mments		
		5	Barrer

Date

David Brower

OFFICIAL FOOD INSPECTION REPORT



Date

Tim Potanovic, REHS - Director

Facility Name	: ABBY'S BAKERY	Owner	: MAYRA AND ISRAEL	MADRIGAL
Site Address	: 7889 HIGHWAY 99 E	Owner Address	: 7889 E HWY 99E	
Facility ID	: FA0000575	Inspector	: EE0000005 - Tia Bran	ton
Record ID	: PR0000193	Inspector Phone	: (530) 527-8020	
License/Permit Number	: 2165-16F-1	Program:	: 1610 - Bakery	
Person in Charge	:		:	
Inspection Date	: 4/2/2020	Total Inspection Time	; 45 min.	
Inspection Number	: DA0007539	Dti	· 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection	Result	: U1 - Meets Standards	
 Inspection Violation 	ns			
ALL FOOD CONTACT	SURFACES SHALL BE KEPT CLEANED AND SAN	ITIZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
Violation Description):		эрестеч	
	urfaces of utensils and equipment shall be clean and 4109, 114111, 114113, 114115 (a, b, d), 114117, 114		114099.1, 114099.4, 114099.6	, 114101
Corrective Descripti	on:			
Inspector Comment	s:			
	e that all food contact services are non-porous and ea	asily cleanable. As well as seale	ed correctly.	
Overall Inspection Co Continue social distanci				
		/)	Baanton	

Date

Tia Branton

Received By:

OFFICIAL FOOD INSPECTION REPORT

Owner



Date

: ADELAIDA SOTELO AND JUAN GABRIEL SANT

Tim Potanovic, REHS - Director

: ALCATRAZ RESTAURANT AND TAQUERIA

Facility Name

Received By:

Site Address	: 343 S MAIN ST	Owner Address	: 5180 LUNING AVE		
Facility ID Record ID	: FA0000106 : PR0002587	Inspector Inspector Phone	: EE0000017 - Jana Gosselin : Not Specified		
License/Permit Number Person in Charge	: PT0002797 :	Program:	: 1624 - Restaurant 2000 Sq. : Feet-6000 Sq. Feet		
Inspection Date	: 4/20/2020	Total Inspection Time	; 60 min.		
Inspection Number Purpose of Inspection	: DA0007567 : 106 - Pre-Opening Inspection	Result	: 01 - Meets Standards		
Inspection Violations No violations cited. Overall Inspection Comments					
•	ready to open! Take out only for now, due to Co	vid-19 precautions. When dining area o	opens safeguards we discussed should		

Date

OFFICIAL FOOD INSPECTION REPORT

Owner

Total Inspection Time

: APPLEBEES

: 30 min.



Tim Potanovic, REHS - Director

Facility Name

Site Address	: 220 ANTELOPE BLVD	Owner Address	: 930 EXECUTIVE WAY
Facility ID Record ID	: FA0000488 : PR0000089	Inspector Inspector Phone	: EE0000005 - Tia Branton : (530) 527-8020
License/Permit Number	: 2004-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet

Person in Charge : Inspection Date : 4/15/2020

: APPLEBEE'S

Inspection Number : DA0007564

Purpose of Inspection : 110 - Special Inspection Result : 00 - Not Applicable

Inspection Violations No violations cited. Overall Inspection Comments See notes on covid inspection Received By: Date Tia Branton Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

: ARBY'S : GOLDEN BEAR RESTAURANT GROUP **Facility Name** Owner

: 1065 S MAIN ST : 681 LAKE ST Site Address Owner Address

Facility ID FA0000491 Inspector : EE0000017 - Jana Gosselin

PR0000092 Record ID Inspector Phone · Not Specified

: 1623 - Restaurant <2000 Sq. Feet 2010-16F-1 License/Permit Number Program:

Person in Charge

Inspection Date 4/22/2020 : 60 min. **Total Inspection Time** DA0007572

Inspection Number : 04 - Major Violations Result 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

ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114141)

Corrective Description:

Inspector Comments:

All counters around sandwich prep area and meat cutter very dirty. Shake machine and surrounding area needs a thorough cleaning.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114259.1, 114259.2, 114259.3, 114279, 114281, 114282)

Corrective Description:

Inspector Comments:

Floor in kitchen dirty, floor under shake machine has spilled product and garbage stuck in it. Big puddle of water on floor near soda boxes. Cardboard boxes stacked all over the floor, on the desk, on chairs in back.

TOILET FACILITY MUST BE CLEAN, SUPPLIED AND PROPERY CONSTRUCTED - 16 43

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)

Corrective Description:

Inspector Comments:

Toilet paper must be kept on rolls, not set on top. Spindles not working properly to allow paper to be installed.

WALL CEILING AND FLOORS MUST BE APPOVED MATERIAL AND KEPT CLEAN AT ALL TIMES - 16 45

"Comply by Date" Not

Specified

Not In Compliance

Violation Description:

OFFICIAL FOOD INSPECTION REPORT



Date

Tim Potanovic, REHS - Director

Received By:

Facility Name	: ARBY'S	Owner	: GOLDEN BEAR RESTAURANT GROUP
Site Address	: 1065 S MAIN ST	Owner Address	: 681 LAKE ST
customer se shall be prov	rvice areas, shall be approved, smooth, du vided in all areas, except customer service	orbent, light-colored, and washable surfaces. A rable and made of nonabsorbent material that is areas and where food is stored in original unop it in good repair. (114143 (d), 114266, 114268,	s easily cleanable. Approved base coving ened containers. Food facilities shall be
Corrective Desc	cription:		
· ·	ceiling panels, insulation visible, food settir	ng underneath.	
Overall Inspection	<i>i</i> Comments vith no way to contact restaurant. Fowards t	o a number that can't accept messages	
	tative measures for sanitizing between cust	o a number that can't accept messages. comers. Asked drive through operator to get a b	ucket of sanitizer and wipe down
CEILING NEEDS T	O BE REPAIRED RIGHT AWAY.		
Restaurant very dir	•		
Garbage cans need	d to be closed with the lid secured.		

Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Person in Charge

Facility Name : ARCO AM/PM Owner : JOHN JOHAL
Site Address : 1080 S MAIN St Owner Address : 1308 KANSAS AVE

Facility ID : FA0000986 Inspector : EE0000017 - Jana Gosselin

Record ID : PR0001231 Inspector Phone : Not Specified

License/Permit Number : 7070-16F-1 Program: : 1617 - Retail Market <6000 Sq Feet

: 1 Prep Area

Inspection Date : 4/22/2020 Total Inspection Time : 30 min.

mapection bate	. 172272020		Total inspection fille	. 00 111111.	
Inspection Number	: DA0007571		Result	· 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection		Nesuit	. or mode clandardo	
Inspection Violating	tions				
•					
No violations cited	l.				
Overall Inspection C	Comments				
COVID-19 precaution	s				
*plexiglass in front of	counter				
*no personal coffee o	soda cups allowed, no refills.				
*will implement wipe of	downs on counter every 15-30 minut	tes.			
Store nice and clean.	Thank you!				
		D 1	Jana Cassalin		Date
Received By:		Date	Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name	: BEST WESTERN	Owner	: AJII B PATEL
Site Address	: 203 ANTELOPE BLVD	Owner Address	: 203 ANTELOPE BLVD
Facility ID	: FA0000739	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000417	Inspector Phone	: Not Specified
License/Permit Number	: 3643-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/8/2020	Total Inspection Time	; 30 min.
Inspection Number	: DA0007554	D It	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection	Result	: 00 - Not Applicable
- Inamantian Vialati			
 Inspection Violation 			
No violations cited.			
Overall Inspection Co			
Restaurant currently clo	osed. Only handing out granola bars at this time.		

Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BUD'S JOLLY KONE	Oumor	· J N BLAIR	
Facility Name Site Address	: 455 ANTELOPE BLVD	Owner Owner Address	: P O BOX 1294	
Site Address	. 400 /WILLOI E BEVB	Owner Address	· P O BOX 1294	
Facility ID	: FA0000501	Inspector	: EE0000017 - Jana G	osselin
Record ID	: PR0000107	Inspector Phone	: Not Specified	
License/Permit Number	: 2031-16F-1	Program:	: 1623 - Restaurant <	2000 Sq. Feet
Person in Charge	:		:	
Inspection Date	: 4/3/2020	Total Inspection Time	: 45 min.	
Inspection Number	: DA0007542 : 102 - Routine Inspection	Result	: 03 - Minor Violations	
Purpose of Inspection	102 - Noutille Illapection			
An inspe	ection of your property revealed the follo	wing violations. Please note the date for reins	pection. Thank you for your c	ooperation.
 Inspection Violati 	ons -			
HAND WASHING FA	CILITIES REQUIRED - 16 6		"Comply by Date" Not Specified	Not In Compliance
Violation Description	on:			
•		provided in dispensers; dispensers shall be m ood preparation and the washing of utensils ar	• , ,	,
Corrective Descript	tion:			
Inspector Commen Single use pape	ts: er towels required at all sinks used for ha	nd washing.		
	CILITIES SHALL BE WORKING CORRE	ECTLY AND HAVE TESTING	"Comply by Date" Not Specified	Not In Compliance
Violation Description	on:			
		warewashing facilities. Testing equipment and 9, 114099.3, 114109.5, 114101(a), 114101.1, 1	•	
Corrective Descript	tion:			
Inspector Commen	ts:			
Test strips need	to be available and routinely used at the	e warewashing sink to ensure adequate conce	ntration of sanitization chemic	als. Bleach
shall be at 100 p	opm or quaternary ammonium at 200 pp	m.		
Overall Inspection Co				
COVID-19 PRECAUTION *dining room closed, to				
*dining room closed, ta *napkins removed from	ke out orders only 1 outside counter, will be included with c	istomer orders		
•	ainer will be kept under counter for wipir			
	be signed preventing customers from s	•		
	· ·			
				
Received By:		Date Jana Gosselin		Date

Jana Gosselin

Received By:

OFFICIAL FOOD INSPECTION REPORT



Date

Tim Potanovic, REHS - Director

License/Permit Number : 2106-16F-1

Person in Charge

Received By:

Facility Name	: CARLITO'S MEXICAN RESTAURANT	Owner	: JORGE HERNANDEZ
Site Address	: 480 ANTELOPE BLVD	Owner Address	: 5045 DEBBIE LN
Facility ID	; FA0000540	Inspector	: EE0000017 - Jana Gosselin

 Facility ID
 : FA0000540
 Inspector
 : EE0000017 - V

 Record ID
 : PR0000153
 Inspector Phone
 : Not Specified

Date

Program: : 1624 - Restaurant 2000 Sq.

: Feet-6000 Sq. Feet

Inspection Date	: 4/2/2020	Total Inspection Time	: 30 min.	
Inspection Number	: DA0007537	Result	· 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection	Result	. 01 - Weets Standards	
Inspection Violat	ions —			
•				
No violations cited	•			
Overall Inspection C				
*new refrigerator in kit	chen			
*please keep open co	ntainers of soaking lettuce on top shelf in refrig	erator to prevent contamination.		
COVID-19 PRECAUT	IONS			
*take out only, orders				
•	nd door handles every 30 minutes			
3	,			

OFFICIAL FOOD INSPECTION REPORT

Owner



: CARNICERIA DOS AMIGOS

Tim Potanovic, REHS - Director

Facility Name

Received By:

: CARNICERIA DOS AMIGOS

Site Address	: 2003 SOLANO ST	Owner Address	: 204 SAMSON AVE			
Facility ID	: FA0000574	Inspector	: EE0000005 - Tia Branton			
Record ID	: PR0000192	Inspector Phone	: (530) 527-8020			
License/Permit Number	: 2164-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet			
Person in Charge	:		:			
Inspection Date	: 4/7/2020	Total Inspection Time	: 0 min.			
Inspection Number	: DA0007546	Decult	· 01 - Meets Standards			
Purpose of Inspection	: 110 - Special Inspection	Result	. 01 - Meets Standards			
Inspection Violations No violations cited. Overall Inspection Comments						
•	hone call. Spoke with Maggie. Please see notes in file. N	o public allowed inside of facility.				
	·		aanton			

Date

OFFICIAL FOOD INSPECTION REPORT

Owner



Date

: LARRY BIRDSON

Tim Potanovic, REHS - Director

Facility Name

Received By:

: CASA RAMOS MEXICAN RESTAURANT

*kitchen staff wearing gloves and washing hands frequently.

*No salads, hot food in oven at 165.

Site Address : 2001 N MAIN ST : 185 MAIN ST Owner Address FA0000507 : EE0000017 - Jana Gosselin Facility ID Inspector PR0000113 · Not Specified Record ID Inspector Phone 2038-16F-1 License/Permit Number Program: : 1624 - Restaurant 2000 Sq. Person in Charge : Feet-6000 Sq. Feet 4/7/2020 Inspection Date Total Inspection Time : 30 min. : DA0007551 Inspection Number : 00 - Not Applicable Result 110 - Special Inspection Purpose of Inspection Inspection Violations No violations cited. Overall Inspection Comments **COVID-19 PRECAUTIONS** *take out only - staggering pick-up times to keep customer's separated when picking up food. Will deliver food to car. *sanitizing restaurant with bleach and water, every 20-30 minutes.

Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: HUAN YAN WONG

Tim Potanovic, REHS - Director

: CHINA DOLL

Facility Name

Received By:

Site Address	: 182 S MAIN ST	Owner Address	: 182 S MAIN ST
Facility ID	: FA0000653	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000299	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2312-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/15/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007565	Desult	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection	Result	: 00 - Not Applicable
Inspection Violation No violations cited. Overall Inspection Co			
•	eportphone interview.		
232 23a mopoduom i			30-1-

Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name	: CORNING SENIOR CENTER	Owner	: CITY OF CORNING	
Site Address	: 1015 4TH AVE	Owner Address	: 1015 4TH AVE	
Facility ID	: FA0000516	Inspector	: EE0000005 - Tia Branton	
Record ID	: PR0000123	Inspector Phone	: (530) 527-8020	
License/Permit Number	: 2052-16F-1	Program:	: 1635 - School Cafeteria/Senior	
Person in Charge	:		: Program	
Inspection Date	: 4/13/2020	Total Inspection Time	: 30 min.	
Inspection Number	: DA0007560	D II	· 01 - Meets Standards	
Purpose of Inspection	: 110 - Special Inspection	Result	: 01 - Meets Standards	
— Inamastian Vialati	-			
Inspection Violati				
No violations cited.				
—Overell Inspection Co				
Overall Inspection Co	<i>omments</i> Wearing masks and gloves and changing wh	van appropriate. All food stuffe still some fr	rom Saniar Maal Brogram (acakad at	
	temperatures recorded and kept on site. Also	• • •	oni Senior Mear Program (Cooked at	
10011). All flot floiding	temperatures recorded and kept on site. Also	o Handing out 2 hozen meals on i haays.		
		\leq	30-1-	
		/ ~ .	- Wanton	

Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: FAST BREAK, INC.

Tim Potanovic, REHS - Director

: CORNING SHELL

Facility Name

Received By:

Site Address	: 2176 SOLANO St	Owner Address	: PO BOX 506
Facility ID	: FA0000970	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0001080	Inspector Phone	: (530) 527-8020
License/Permit Number	: 7037-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	<u>:</u> 4/7/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007550	D It	· 01 - Meets Standards
Purpose of Inspection	: 110 - Special Inspection	Result	: 01 - Meets Standards
No violations cited. Overall Inspection Co			
•		for employees and guests for Corona Virus.	. See notes in file.
, ,,,	g ,		Baanton

Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : COTTONWOOD CHEVRON Owner : PAUL RANDHAWA
Site Address : 19845 MAIN St Owner Address : 723 WOODACRE DR

Facility ID : FA0000967 Inspector : EE0000017 - Jana Gosselin

Record ID : PR0001052 Inspector Phone : Not Specified

License/Permit Number : 7025-16F-1 Program: : 1623 - Restaurant <2000 Sq. Feet

Person in Charge :

Inspection Date : 4/24/2020 Total Inspection Time : 90 min.

Inspection Number : DA0007573

Result : 03 - Minor Violations

Purpose of Inspection : 102 - Routine Inspection Result : 03 - Minor Violations

An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation.

Inspection Violations

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1)

Corrective Description:

Inspector Comments:

Labeling on prepackaged items in refrigerator ("chicken salad", "turkey and swiss" for example), need to be more thoroughly labeled if there are more than two ingredients in the item. List to include all ingredients, in descending order of predominance by weight, an accurate statement of the quantity and the name and place of the business. The date the item was made should also be included.

EQUIPMENT, UTENCILS AND LINENS SHALL BE PROTECTED FROM CONTAMINATION AT ALL TIMES - $16\ 36$

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 # 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185.2, 114185.5)

Corrective Description:

Inspector Comments:

Cleaning cloths stored under stove must be moved to a non-food area.

FOOD TRAINING - 16 1 "Comply by Date" Not Not In Compliance
Specified Specified

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 must be trained in food safety within 30 days. Please make sure Shawn receives food safety training ASAP.

HAND WASHING FACILITIES REQUIRED - 16 6 "Comply by D

"Comply by Date" Not Specified Not In Compliance

Violation Description:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: COTTONWOOD CHEVE	RON	Owner	: PAUL RANDHAWA	
Site Address	: 19845 MAIN St		Owner Address	: 723 WOODACRE DR	}
	g soap and towels or drying devic cilities shall be provided for hand v	•	• •	• • •	,
Corrective Desc	cription:				
Inspector Comm	ments:				
The soap at	the handwashing sink in the kitch	en is out of soap. Frequ	ent handwashing is a critical	component of sanitation.	
ALL NONFOOD (CONTACT SURFACES SHALL BE	E KEPT CLEAN - 16 33		"Comply by Date" Not Specified	Not In Compliance
Violation Descri	iption:				
All nonfood	contact surfaces of utensils and ed	quipment shall be clean	. (114115 (c))		
Corrective Desc	cription:				
Inspector Comm	ments:				
Time to clea	n the bottom of the big freezer. it's	s very dirty.			
than the other side.	n Comments 2 tanks with a chain to the wall right Please install a thermometer and losed and secured. See other com	keep an eye on the ten	nperature, ensuring it stays a	bove 135 degrees. Make sure gar	bage
Received By:		Date	Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name	: EAST COAST FOOD		Owner	: TROY CRUSE
Site Address	: 2020 SOLONO ST		Owner Address	: 4650 DAWSON RD
Facility ID	: FA0001321		Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002297		Inspector Phone	: Not Specified
License/Permit Number	: PT0002390		Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		· ·	:
Inspection Date	: 4/8/2020		Total Inspection Time	: 90 min.
Inspection Number	: DA0007552		•	Od. March Oters lands
Purpose of Inspection	: 106 - Pre-Opening Inspection		Result	· 01 - Meets Standards
Inspection Violati No violations cited. Overall Inspection Co				
Truck is in great shape				
Received By:		Date	Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT



Date

Tim Potanovic, REHS - Director

Facility Name	: EL GALLO GIRO	Owner	: JUAN PABLO ESCOBAR
Site Address	: 645 CENTER AVE	Owner Address	: 645 CENTER AVE
Facility ID	· FA0001145	Inspector	· EE0000017 - Jana Gosselin
Record ID	PR0001967	•	Not Specified
License/Permit Number	: 8519-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:	· ·	:
Inspection Date	: 4/2/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007536		O4 Marta Chandarda
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards
No violations cited. Toverall Inspection Co			
•	rimp when it's removed from freezer.		
	stand 6 feet apart when standing in line waiting to order. I	Make marks in the gravel six feet	apart and hang a sign telling them
COVID-19 PRECAUTIO	NS		
*spraying money and co	ounter with lysol after taking orders.		

Date

Jana Gosselin

Received By:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility	Name	: FIREHOUSE PIZZA	Owner	:	FRANCISCO BOBADILLA
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: 734 MAIN ST : 216 PINE ST Site Address Owner Address

: FA0000604 : EE0000017 - Jana Gosselin Facility ID Inspector

: PR0000227 · Not Specified Record ID Inspector Phone

> : 1624 - Restaurant 2000 Sq. Program:

> > : Feet-6000 Sq. Feet

: 4/7/2020 Total Inspection Time : 30 min. : DA0007545

: 00 - Not Applicable Result : 110 - Special Inspection Purpose of Inspection

Inspection Violations

No violations cited.

License/Permit Number

Person in Charge

Inspection Number

Inspection Date

Overall Inspection Comments

COVID-19 PRECAUTIONS

*very concerned with keeping food source non-contaminated.

: 2219-16F-1

*No customers allowed in restaurant, trying to get customers to pay over the phone, they come to the door and wait and staff brings their pizza to them. Sanitizing pens after each use.

*no hot holding, only prepping food for one day's use			
*If they get sick they will close the restaurant.			
Received By:	Date	Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : GUADALAJARA RESTAURANT Owner : A B & C RINCON INC.

Site Address : 860 MAIN ST Owner Address : 860 MAIN ST

Facility ID : FA000608 Inspector : EE0000017 - Jana Gosselin

Record ID : PR0000232 Inspector Phone : Not Specified

License/Permit Number : 2225-16F-1 Program: : 1623 - Restaurant <2000 Sq. Feet

:

Inspection Date : 4/7/2020 Total Inspection Time : 30 min.

Inspection Number : DA0007544

Purpose of Inspection : 110 - Special Inspection

Result : 00 - Not Applicable

Inspection Violations

No violations cited.

Person in Charge

Overall Inspection Comments

COVID-19 PRECAUTIONS

*take out only, will deliver food to customers waiting in car.

*taking safety precautions very seriously. No one allowed in restrooms or bar. Only two customers in restaurant at a time.

*sick employees not allowed back for 3 weeks.

*constant hand washing by employees, no touching face, hands, hair, phones.

*using hot water and bleach to sanitize, changing cleaning cloths frequently

Received By:	Date	Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : JACK IN THE BOX #3403 Owner : FOOD SERVICE MANAGEMENT INC

Site Address : 1075 S MAIN ST Owner Address : 2251 DOUGLAS BLVD

Facility ID : FA0000552 Inspector : EE0000017 - Jana Gosselin

Record ID : PR0000166 Inspector Phone : Not Specified

License/Permit Number : 2133-16F-1 Program: : 1623 - Restaurant <2000 Sq. Feet

:

Inspection Date : 4/9/2020 Total Inspection Time : 30 min.
Inspection Number : DA0007555

Inspection Number : DA0007555

Purpose of Inspection : 110 - Special Inspection : 00 - Not Applicable

Inspection Violations

No violations cited.

Person in Charge

Overall Inspection Comments

COVID-19 PRECAUTIONS

*drive thru only - customers in cars only - one employee handling cash, one employee bagging food, only 4 employees on floor at a time

*sanitizer at every station

*handwashing cycle every 30 minutes

*sick employees not allowed or sent home - asks about symptoms

*current hot holding temp = 159, temperature logs for hot and cold, 3x a day

*probe and IR thermometers in kitchen

		_	
Received By:	Date	Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LAS KORITAS		Owner	: LAS KORITAS	
Site Address	: 7949 HIGHWAY 99 E		Owner Address	: P O BOX 75	
Facility ID	: FA0000681		Inspector	: EE0000005 - Tia Bran	ton
Record ID	: PR0000334		Inspector Phone	: (530) 527-8020	
License/Permit Number	: 2378-16F-1		Program:	: 1628 - Food Vehicle I	Prepared Food
Person in Charge	:			;	
Inspection Date	: 4/2/2020		Total Inspection Time	: 60 min.	
Inspection Number	: DA0007538		Result	: 04 - Major Violations	
Purpose of Inspection	: 102 - Routine Inspection				
An inspe	ection of your property revealed t	he following violations.	Please note the date for reins	spection. Thank you for your co	operation.
 Inspection Violati 	ons —				
·					
ALL NONFOOD CON	ITACT SURFACES SHALL BE K	EPT CLEAN - 16 33		"Comply by Date" Not	Not In Compliance
				Specified	
Violation Description	n:				
All nonfood cont	act surfaces of utensils and equi	pment shall be clean. (114115 (c))		
Corrective Descript	ion:				
Inspector Commen	ts:				
· ·	d missing. Clean and replace. <i>I</i>	All screens shall be in p	lace.		
POTENTIALLY HAZA	ARDOUS FOODS HOLD TEMPE	RATURES - 16 7		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:				
Potentially haza	rdous foods shall be held at or be	elow 41/ 45øF or at or a	above 135øF. (113996, 11399	8, 114037, 114343(a))	
Corrective Descript	ion:				
Inspector Commen	ts:				
Main prep table	not holding temperature. All foo	ds removed. Must be re	epaired or replace before bac	k in use.	
ALL FOOD CONTAC	T SURFACES SHALL BE KEPT	CLEANED AND SANIT	ΓIZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:				
	surfaces of utensils and equipme 14109, 114111, 114113, 114115			114099.1, 114099.4, 114099.6,	, 114101
Corrective Descript	ion:				
Inspector Commen	ts:				
·	orough cleaning. Large freezer v	ery dirty. Clean immed	diately.		
Overall Inspection Co	omments g on trailer and prep areas.				
			<i>(</i>).	Baanton	
			_		D-:
Received By:		Date	Tia Branton		Date

OFFICIAL FOOD INSPECTION REPORT

Owner



Date

: WAL*MART DISTRIBUTION CENTER

Tim Potanovic, REHS - Director

Facility Name

Received By:

: LETTI CAFE

Site Address : 10815 HWY 99W : 10815 HWY 99W Owner Address FA0000662 : EE0000017 - Jana Gosselin Facility ID Inspector PR0000312 · Not Specified Record ID Inspector Phone : 1623 - Restaurant <2000 Sq. Feet 2326-16F-1 License/Permit Number Program: Person in Charge Inspection Date 4/21/2020 Total Inspection Time : 60 min. : DA0007569 Inspection Number : 00 - Not Applicable Result 110 - Special Inspection Purpose of Inspection Inspection Violations No violations cited. Overall Inspection Comments COVID-19 precautions: *Walmart screening everyone prior to entering DC. Questionnaire and temperature taken. *dining room still open, Walmart has added distance between tables. Employees still sitting closer than 6 feet apart while dining. *will implement a wipe down of counters, cooler handles and bars tray slides in front of counter every 20 minutes as recommended.

Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LITTLE CAESARS PIZZA	Owner	BHUPINDER SINGH & KAMALDEEP SINGH
Site Address	: 108 MAIN ST C	Owner Address	: 1646 REDHAVEN AVE

: FA0000696 : EE0000017 - Jana Gosselin Facility ID Inspector

: PR0000353 · Not Specified Record ID Inspector Phone

: 2406-16F-1 : 1623 - Restaurant <2000 Sq. Feet License/Permit Number Program:

: 4/7/2020 Inspection Date Total Inspection Time : 30 min. : DA0007549

: 00 - Not Applicable Result : 110 - Special Inspection Purpose of Inspection

Inspection Violations

No violations cited.

Person in Charge

Inspection Number

Overall Inspection Comments

COVID-19 PRECAUTIONS

*take-out only, only one customer allowed in lobby at a time. Will also bring pizzas to customer's car.

*using "food service sanitizer", will implement daily checks to ensure concentration is appropriate. Will increase cleaning frequency to every 30 minutes. Wiping down counters, door handles, cash register, etc.

Received By:	Date	Jana Gosselin	Date

^{*}several hand sanitizers around store, mainly for staff but one within customer range.

OFFICIAL FOOD INSPECTION REPORT



Date

Tim Potanovic, REHS - Director

Person in Charge

Received By:

Facility Name : LUIGI'S Owner

Site Address : 75 BELLE MILL ROAD Owner Address : 75 BELLE MILL RD

Facility ID : FA0000581 Inspector : EE0000017 - Jana Gosselin

Record ID : PR0000199 Inspector Phone : Not Specified

Date

License/Permit Number : 2178-16F-1 Program: : 1624 - Restaurant 2000 Sq.

: Feet-6000 Sq. Feet

: LUIGIS

Inspection Date : 4/2/2020 Total Inspection Time : 30 min.

	DA0007535 102 - Routine Inspection	Result	: 01 - Meets Standards
Inspection Violations No violations cited.			
Overall Inspection Comm	ents		
*Facility looks great, very cle			
COVID-19 PRECAUTIONAR			
*Lobby and patio closed, tak *Counters, bench and doors	ce-out and delivery only. disinfected every 30 minutes.		
Oddiners, benefit and doors	distributed every 50 minutes.		

OFFICIAL FOOD INSPECTION REPORT

Owner



: TAYLOR ENTERPRISES

Tim Potanovic, REHS - Director

: MARCOS PIZZA

Facility Name

Received By:

Site Address	: 2116 SOLANO ST	Owner Address	: 416 STANMAR DR
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number	: FA0000586 : PR0000206 : 2185-16F-1 : : 4/15/2020 : DA0007563	Inspector Inspector Phone Program: Total Inspection Time	: EE0000005 - Tia Branton : (530) 527-8020 : 1623 - Restaurant <2000 Sq. Feet : : 30 min. : 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection	Result	. 00 - Not Applicable
No violations cited.			
—Overall Inspection Co See notes on Covid ph		<u> </u>	Daanton

Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: JOI GONZALEZ AND THERON THURSTON

Tim Potanovic, REHS - Director

Facility Name

Received By:

: MCBRAYERS HOMETOWN CAFE

Site Address	: 1081 SOLANO ST A	Owner Address	: 1081 SOLANO ST "A"
Facility ID	: FA0000667	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000318	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2338-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/13/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007561	Dazult	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection	Result	: 00 - Not Applicable
Inspection Violation No violations cited. Overall Inspection Co			
•	urb side. Gloves/masks worn. Frozen meals available on I	Friday. All temperatures checke	ed by employee/owner.
, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		<u></u> (). 12	aanton

Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MCDONALD'S	Owner	: MJROBIK, INC	
Site Address	: 215 ANTELOPE BLVD	Owner Address	: 871 MISSLE TOE LN	
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	: FA0000589 : PR0000209 : 2191-16F-1 : : 4/29/2020 : DA0007580 : 003 - Complaint Inspection	Inspector Inspector Phone Program: Total Inspection Time Result	 EE0000005 - Tia Branton (530) 527-8020 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet 45 min. 05 - Reinspection Required 	
Inspection Violation		olations. Thease note the date for rems	Section. Thank you for your cooperation.	
ALL VENTILATION S	HALL MEET REQUIREMENTS - 16 38B		"Comply by Date" Not Not In Compliance Specified	
Violation Descriptio	n:			
Canopy-type hoo Toilet rooms sha	shall be provided to remove toxic gases, heat. ods shall extend 6# beyond all cooking equipm all be vented to the outside air by a screened o g codes. (114149, 114149.1)	ent. All areas shall have sufficient ventil	lation to facilitate proper food storage.	
Corrective Descript	ion:			
	ts: orking correctly. Kitchen filled with smoke. Spansal be addressed until repairs complete.	poke with Jacob about repairsShould b	pe completed by Friday. Conditions	
Overall Inspection Co	omments			
		<i>(</i>).	Branton	
Received Bv:	Date	 Tia Branton	Date	_

OFFICIAL FOOD INSPECTION REPORT

Owner



: BP2 RETAIL INC

J. Branton

Tim Potanovic, REHS - Director

: NU-WAY MARKET

Facility Name

Received By:

Site Address	: 8049 HIGHWAY 99 E	Owner Address	: 8049 HWY 99W	
Facility ID	: FA0000598	Inspector	: EE0000005 - Tia Branton	
Record ID	: PR0000219	Inspector Phone	: (530) 527-8020	
License/Permit Number	: 2207-16F-1	Program:	: 1619 - Retail Market 6K Sq Feet-15K	
Person in Charge	:		: Sq Feet 2 Prep	
Inspection Date	: 4/2/2020	Total Inspection Time	: 60 min.	
Inspection Number	: DA0007534	Danult	· 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards	
Inspection Violation No violations cited.	ons			
-Overall Inspection Comments Facility looks great! Keep up the good work. Social distancing encouraged at this time.				

Date

OFFICIAL FOOD INSPECTION REPORT



Date

Tim Potanovic, REHS - Director

: DA0007568

Person in Charge

Inspection Number

Received By:

: PALOMINO ROOM : KENDELL MAYFIELD **Facility Name** Owner Site Address : 723 MAIN ST : 335 HINKLE ST Owner Address

FA0000603 : EE0000017 - Jana Gosselin Facility ID Inspector

PR0000225 · Not Specified Record ID Inspector Phone

: 2218-16F-1 License/Permit Number Program: : 1624 - Restaurant 2000 Sq.

: Feet-6000 Sq. Feet

Inspection Date 4/20/2020 Total Inspection Time : 30 min.

: 00 - Not Applicable Result

Date

110 - Special Inspection Purpose of Inspection Inspection Violations No violations cited. Overall Inspection Comments COVID-19 precautions -take out only -most people calling in (99%), they give them a time to come pick up their food. Sometimes a problem with numerous people waiting. Can be difficult to keep them apart. -sick employees out for a week. -no food holding, cooking to order. -shooting for a May 1st opening.

OFFICIAL FOOD INSPECTION REPORT

Owner



: PENNY GRANT

Tim Potanovic, REHS - Director

: PLAYER'S PIZZA

Facility Name

Received By:

Site Address	: HWY 5 AREAS	Owner Address	: 2305 BALLS FERRY RD
Facility ID	: FA0001529	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002686	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002904	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 4/28/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007581	Deput	· 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection	Result	. 01 - Weets Standards
Inspection Violation No violations cited. Overall Inspection Co			
•	Approval by Cal Trans to set up at Rest stop. C	ommissary is Restaurant in Anderson.	
, , ,	7		3 aanton

Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: PETE MANNERINO

Tim Potanovic, REHS - Director

Facility Name

Received By:

: RANCHO GRANDE

Site Address	: 1995 SOLANO ST	Owner Address	: P O BOX 7836
Facility ID	: FA0000617	Inspector	: EE0000001 - David Brower
Record ID	: PR0000247	Inspector Phone	: Not Specified
License/Permit Number	: 2242-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/7/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007548	Result	· 01 - Meets Standards
Purpose of Inspection	: 110 - Special Inspection	Result	. 01 - Weets Standards
Inspection Violati No violations cited. Overall Inspection Co			
See Report!!	omments		
		5	000

Date

David Brower

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:		ate Tia Branton		Date
		<i></i>	Branton	
Unfounded complaint.		new procedures with Covid-19. Please conti	nue working until everyone eithe	er has
•	ust be commercial grade. New chest free	ezer is not. Please replace with Commercial	Grade freezer.	
Inspector Commen	ts:			
Corrective Descript	ion:			
and meet applica		good repair. (114175) All utensils and equipm 30.2, 114130.3, 114130.4, 114130.5, 114132 180, 114182)	• • • • • • • • • • • • • • • • • • • •	
Violation Descriptio	n:			
ALL UTENCILS AND 16 35	EQUIPMENT SHALL BE APPROVED, A	ND FUNCTIONING PROPERLY -	"Comply by Date" Not Specified	Not In Compliance
 Inspection Violation 	ons			
An inspe	ection of your property revealed the follow	ing violations. Please note the date for reins	pection. Thank you for your coo	operation.
Purpose of Inspection	: 003 - Complaint Inspection	Result	: 01 - Meets Standards	
Inspection Number	DA0007582	·	· 01 - Meets Standards	
Person in Charge Inspection Date	: · 4/29/2020	Total Inspection Time	: 60 min.	
License/Permit Number	: 2306-16F-1	Program:	: 1624 - Restaurant 200 : Feet-6000 Sq. Feet	00 Sq.
Record ID	: PR0000295	Inspector Phone	: (530) 527-8020	
Facility ID	: FA0000650	Inspector	: EE0000005 - Tia Branto	on
Site Address	: 750 DAVID AVE	Owner Address	: 1230 ROSECRANS AV	/E 405
Facility Name	: RED BLUFF SENIOR LIVING	Owner	: TITAN SENQUEST	

Date

Received By:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Person in Charge

Facility	Name	: SHARI'S RESTAURANT	Owner	: WESTERN INVESTMENT REAL ESTAT	Ε
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Site Address : 128 BELLE MILL RD Owner Address : 34505 CALIFORNIA ST

: FA0000637 : EE0000017 - Jana Gosselin Facility ID Inspector

Record ID : PR0000276 Inspector Phone : Not Specified License/Permit Number : 2277-16F-1

: 1624 - Restaurant 2000 Sq. Program:

: Feet-6000 Sq. Feet

Inspection Date	: 4/2/2020	Total Inspection Time	: 45 min.
Inspection Number Purpose of Inspection	DA0007533102 - Routine Inspection	Result	: 01 - Meets Standards
Inspection Violations cited			
Overall Inspection	Comments able not holding temperature, will be rep	vaired this week	
. •	•	to car. Immediately disinfect counter, pens, do	or handles, menus after each customer.
*Thursdays not grea	t days for inspections as it's inventory d	ay.	
Received By:		Date Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SUNSHINE FOOD AND GAS	Owner	: GURDEV SINGH & E	BAL KAUR
Site Address	: 22700 ANTELOPE Blvd	Owner Address	: 22700 ANTELOPE BL	.VD
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	: FA0000992 : PR0001287 : 7076-16F-1 : : 4/22/2020 : DA0007570 : 102 - Routine Inspection	Inspector Inspector Phone Program: Total Inspection Time Result ollowing violations. Please note the date for rein	: EE0000017 - Jana Go : Not Specified : 1617 - Retail Market : 1 Prep Area : 30 min. : 01 - Meets Standards	osselin <6000 Sq Feet
 Inspection Violati 	ons			
MATERIALS TO VEF	CILITIES SHALL BE WORKING COI	RRECTLY AND HAVE TESTING	"Comply by Date" Not Specified	Not In Compliance
Violation Description	on:			
		ith warewashing facilities. Testing equipment and 1099, 114099.3, 114099.5, 114101(a), 114101.1,	•	
Corrective Descrip	tion:			
Inspector Commen	ts:			
No test strips or		ensure dish sanitizer concentration is at the appr 00 ppm quaternary ammonium.	opriate level to sanitize dishes.	
Overall Inspection Co				
*employee restroom lo	cked and key not available (taken ho	me by employee). Customer restroom is okay. A	ll temps good, kitchen clean. Th	ank you.
COVID-19 precautions				
*plexiglass in front of c				
*no personal coffee or	• :			
*wiping counters betwe	een customers			
Received By:		Date Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT

Owner



Date

: KIRATHI TANATCHASAI

Tim Potanovic, REHS - Director

Facility Name

Received By:

: THAI HOUSE

Site Address	: 248 S MAIN ST	Owner Address	: 18809 GERKIN AVE		
Facility ID	: FA0000508	Inspector	: EE0000017 - Jana Gosselin		
Record ID	: PR0000114	Inspector Phone	: Not Specified		
License/Permit Number	: 2039-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet		
Person in Charge	:		:		
Inspection Date	: 4/6/2020	Total Inspection Time	: 45 min.		
Inspection Number	: DA0007543	Dogult	· 01 - Meets Standards		
Purpose of Inspection	: 102 - Routine Inspection	Result	. 01 - Meets Standards		
 Inspection Violation 	ons —				
No violations cited.					
Overall Inspection Comments					
COVID-19 PRECAUTIONS:					
*dining room closed, take-out only					

Date

OFFICIAL FOOD INSPECTION REPORT



Date

Tim Potanovic, REHS - Director

Person in Charge

Received By:

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)

Inspection Date : 4/8/2020 Total Inspection Time : 30 min.

Inspection Number : DA0007553

Date

Purpose of Inspection : 110 - Special Inspection	Result	: 00 - Not Applicable
Inspection Violations		
•		
No violations cited.		
Overall Inspection Comments		
COVID-19 PRECAUTIONS		
*text or phone orders only - meet customers at the door or w	vill deliver to their ear . venme neuments if nee	aibla
	viii deliver to trieli car - verimo payments ii pos	sible
*washes hands and sanitizes before she enters her kitchen		
*using clorox wipes and restaurant sanitizer. Will change wip	oing cloths every 2-3 hours.	