

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	: 7-ELEVEN INC #20054	Owner	: 7-ELEVEN INC.
Site Address	: 1425 SOLANO ST	Owner Address	: 1689 CHERRY ST
Facility ID	: FA0001040	Inspector	: EE0000019 - David Lopez
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	: 4/6/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008639	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

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:

Observed no sanitary single use paper towels in all hand washing stations.

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:

Observed heavy dirt and grime build up under all shelving. Please clean and maintain under all shelving including under coffee table.

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:

On-site store manager was not able to locate food handler cards. Please ensure all food handler cards are up to date and easily available at the facility at all times.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

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, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

Corrective Description:

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : 7-ELEVEN INC #20054
Site Address : 1425 SOLANO ST

Owner : 7-ELEVEN INC.
Owner Address : 1689 CHERRY ST

Inspector Comments:

Observed 3 compartment sink full of clutter, ensure all soiled linen is properly stored away from dishes and 3 compartment sink. Back door was blocked, please make all emergency exits accessible at all times.

FOOD SHALL BE KEPT IN APPROVED CONTAINERS, LABELED AND STORED OFF OF FLOOR - 16 30

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6# above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))

Corrective Description:

Inspector Comments:

Observed coffee boxes below coffee table, ensure all food items are stored above 6" off the ground.

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:

Observed sandwiches in sandwich refrigeration unit not holding temperature, please fix and have dedicated thermometer to ensure proper temperature is maintained at all times. Violation corrected on-site and moved sandwiches to other refrigerator.

Overall Inspection Comments

David Lopez

Received By: _____

Date _____

David Lopez _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: AIRPARK PIZZA & DELI	Owner	: ELIZABETH GORDON
Site Address	: 19632 LAKE CALIFORNIA DR	Owner Address	: 19691 SWEET BRIER PLACE
Facility ID	: FA0000569	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000185	Inspector Phone	: Not Specified
License/Permit Number	: 2155-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/27/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008744	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

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 correct test strips to test chlorine sanitizer concentration.

Overall Inspection Comments

The restaurant looks good. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: AMIGOS DE ACAPULCO	Owner	: MELECIO HUERTA
Site Address	: 3600 HIGHWAY 99 W	Owner Address	: 926 SHERIDAN AVE
Facility ID	: FA0000489	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000090	Inspector Phone	: Not Specified
License/Permit Number	: 2005-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 4/20/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008704	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

FOOD FACILITY SHALL BE KEPT FREE OF VERMIN - 16 23

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies.(114259.1, 114259.4, 114259.5)

Corrective Description:

Inspector Comments:

All windows and ceiling shall be covered so no vermin is allowed access.

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:

Handwashing sink shall be available at all times, sink shall not be used as a storage area.

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:

Food in refrigeration unit shall be covered at all times to avoid the possibility of cross contamination.

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:

Refrigeration unit was noted to be at 48°F, please ensure refrigeration unit is working properly at all times and holds temperature of 41°F or below. Food was moved at time of inspection.

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : AMIGOS DE ACAPULCO
Site Address : 3600 HIGHWAY 99 W

Owner : MELECIO HUERTA
Owner Address : 926 SHERIDAN AVE

Overall Inspection Comments

Facility is clean otherwise.

David Lopez

Received By:

Date

David Lopez

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ANTELOPE ELEMENTARY SCHOOL	Owner	: ANTELOPE ELEMENTARY SCHOOL
Site Address	: 22630 ANTELOPE BLVD	Owner Address	: 22630 ANTELOPE BLVD
Facility ID	: FA0000490	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000091	Inspector Phone	: Not Specified
License/Permit Number	: 2007-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/29/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008761	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Cook for Berrendos School. Current numbers ca. 240 for lunch and 252 for breakfast.

The kitchen looks great, thank you!

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ASIAN GARDEN	Owner	: CHIN-LIEN YEH
Site Address	: 908 HIGHWAY 99W C	Owner Address	: 908 HWY 99W C
Facility ID	: FA0000066	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002780	Inspector Phone	: Not Specified
License/Permit Number	: PT0003009	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/7/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008647	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:

Rice cooker holding fried rice not holding temperature. Please repair or replace.

Please set up a temperature log for poke prep refrigerator. If it is not maintaining temperature below 41F, please repair.

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

Corrective Description:

Inspector Comments:

Please keep all open food in refrigerators and freezers covered to protect from contamination.

Overall Inspection Comments

Restaurant looks good. Please keep an eye on refrigerator temperatures and rice cookers. Thank you!

Received By: _____

Date _____

Jana Gosselin

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ASIAN GARDEN	Owner	: CHIN-LIEN YEH
Site Address	: 908 HIGHWAY 99W C	Owner Address	: 908 HWY 99W C
Facility ID	: FA0000066	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002780	Inspector Phone	: Not Specified
License/Permit Number	: PT0003009	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/26/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008734	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up 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:

Top of poke bar refrigerator temperature was noted to be at 44°F, please ensure items are at 41°F or below and being monitored using a metal probe thermometer.

Overall Inspection Comments

Previous inspections were corrected, thank you.

David Lopez

Received By: _____

Date _____

David Lopez _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BEND ELEMENTARY SCHOOL	Owner	: BEND ELEMENTARY SCHOOL
Site Address	: 22270 BEND FERRY ROAD	Owner Address	: 22270 BEND FERRY RD
Facility ID	: FA0000496	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000100	Inspector Phone	: Not Specified
License/Permit Number	: 2018-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/27/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008740	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

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

Corrective Description:

Inspector Comments:

Please keep all food stored in refrigerator covered at all times to protect from contamination.

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:

An on-demand hot water heater should be installed at the sink in the food-prep area. The inspector ran water for 5 over minutes and could not get hot water to the sink. Water should quickly reach 120F for proper sanitation.

Overall Inspection Comments

All lunches received from Evergreen Elementary School. Breakfasts packaged on site.

*Please make sure to have bleach on hand for sanitizing the limited dishes that must be washed. Bleach should be at 100 ppm in sanitizer water.

*Please have Angela's food handler card available for inspection on site.

*The popcorn popper appears to have been stored dirty. Please clean after use and before storing.

Thank you!

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BEST WESTERN OF CORNING	Owner	: BEST WESTERN OF CORNING
Site Address	: 910 HIGHWAY 99 W	Owner Address	: 910 HIGHWAY 99
Facility ID	: FA0000707	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000364	Inspector Phone	: Not Specified
License/Permit Number	: 3602-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/7/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008643	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:

Observed mini dairy refrigeration unit holding at 44°F, please ensure refrigeration unit is working properly and within temperature at all times. Ensure potentially hazardous foods are within temperature of 41°F or below for cold foods and 135°F or higher for hot holding foods.

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:

Observed no 3 compartment sink for dishwashing. If using a single sink ensure proper steps are being followed of wash, rinse, and sanitize. No sanitizer strips were shown at time of inspection, ensure sanitizer strips are available and are used to maintain proper sanitation concentration.

Overall Inspection Comments

David Lopez

Received By:

Date

David Lopez

Date

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Red Bluff CA 96080
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BUBBA Q	Owner	: MARK OLSEN
Site Address	: 706 4TH ST	Owner Address	: 1422 YOLO ST
Facility ID	: FA0001467	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002592	Inspector Phone	: Not Specified
License/Permit Number	: PT0002802	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 4/29/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008752	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

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:

Microwave had excessive food build up inside, please clean and maintain.

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:

Potentially hazardous food shall be maintained at 41°F or below when being refrigerated and 135°F or higher when hot holding.

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 provide sanitizer test strips to ensure proper sanitizing concentration is being used.

Overall Inspection Comments

Facility is clean other wise.

Received By:

Date

David Lopez

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CASA RAMOS MEXICAN RESTAURANT	Owner	: M.K. AND A. LLC
Site Address	: 636 EDITH AVE	Owner Address	: P.O. BOX 808
Facility ID	: FA0000506	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000112	Inspector Phone	: Not Specified
License/Permit Number	: 2037-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 4/9/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008652	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

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:

Observed beans and meat in front walk-in that was uncovered. Please follow proper cooling techniques, once food reaches proper cold temperature of 41°F or below cover containers.

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:

Observed meat being left out to thaw, please follow proper thawing techniques when thawing out foods.

Overall Inspection Comments

David Lopez

Received By:

Date

David Lopez

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CASA RAMOS MEXICAN RESTAURANT	Owner	: LARRY BIRDSON
Site Address	: 2001 N MAIN ST	Owner Address	: 185 MAIN ST
Facility ID	: FA0000507	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000113	Inspector Phone	: Not Specified
License/Permit Number	: 2038-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 4/5/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0008635		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please cover food once food reaches proper temperature in walk-in. Facility is very clean otherwise.

Received By: _____

Date _____

David Lopez _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CENTENNIAL	Owner	: CORNING UNION HIGH SCHOOL
Site Address	: 250 E FIG LANE	Owner Address	: 643 BLACKBURN AVE
Facility ID	: FA0000694	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000351	Inspector Phone	: Not Specified
License/Permit Number	: 2404-16F-1	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 4/22/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008713	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility is clean, receives food from Corning High School.

Received By:

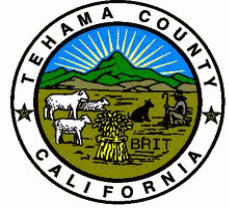
Date

David Lopez

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CIRCLE K #1103	Owner	: CIRCLE K STORES INC #1103
Site Address	: 315 S JACKSON ST	Owner Address	: 255 E RINCON ST
Facility ID	: FA0000512	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000119	Inspector Phone	: Not Specified
License/Permit Number	: 2044-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 4/26/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008733	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

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:

Sink in back room must be maintained as a viable handwashing sink! No garbage, no expired food, no empty soda and beverage containers inside. It must have soap and paper towels available at all times. The paper towel dispenser in the restroom needs to be replaced as does the back on the toilet tank.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

Corrective Description:

Inspector Comments:

The store floor and countertops must be kept cleaner. The floor shall be mopped nightly and the customer self-serve areas wiped down frequently throughout the day. The floor drain in the front self-serve area is dirty and has garbage in it. Additionally, the backroom needs a thorough cleaning and the BACKDOOR MUST STAY UNOBSTRUCTED. This is a critical safety issue.

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:

Nozzle on self-serve creamer to be cut at a 45-degree angle.

Overall Inspection Comments

Re-inspection required. The facility needs to be in a more sanitary state at all times. After one re-inspection, fees will apply.

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : CIRCLE K #1103
Site Address : 315 S JACKSON ST

Owner : CIRCLE K STORES INC #1103
Owner Address : 255 E RINCON ST

Jana Gosselin

Received By: _____ Date _____

Jana Gosselin _____ Date _____

County of Tehama
Department of Environmental Health
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Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: COLUMBIA ACADEMY	Owner	: CORNING UNION ELEM SCHOOL
Site Address	: 1785 COLUMBIA AVE	Owner Address	: 1590 SOUTH ST
Facility ID	: FA0000688	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000345	Inspector Phone	: Not Specified
License/Permit Number	: 2390-16F-1	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 4/22/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008714	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility only holds milk, food comes from Olive View Elementary.

Received By:

Date

David Lopez

Date

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Department of Environmental Health
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Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CORNING CHEVRON	Owner	: GURMIT KHINDA
Site Address	: 820 HWY 99W	Owner Address	: 820 HWY 99W
Facility ID	: FA0000987	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001241	Inspector Phone	: Not Specified
License/Permit Number	: 7071-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 4/9/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008651	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 HOLDING TEMPERATURE - 16 11

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving shall be brought to a temperature of 165°F. (114014, 114016)

Corrective Description:

Inspector Comments:

Ensure food is hot holding above 135°F when food is placed out for customers.

Overall Inspection Comments

Facility is very clean.

David Lopez

Received By:

Date

David Lopez

Date

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	: CORNING SHELL	Owner	: FAST BREAK, INC.
Site Address	: 2176 SOLANO St	Owner Address	: PO BOX 506
Facility ID	: FA0000970	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001080	Inspector Phone	: Not Specified
License/Permit Number	: 7037-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 4/5/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008636	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

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not Specified

Not In Compliance

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:

Observed ready to eat burritos without proper labeling please provide the correct information on all labeling products.
114089. (b) Label information shall include the following:
(1) The common name of the food, or absent a common name, an adequately descriptive identity statement.
(2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.
(3) An accurate declaration of the quantity of contents.
(4) The name and place of business of the manufacturer, packer, or distributor.
(5) Except as exempted in the Federal Food, Drug, and Cosmetic Act (Section 403(Q)(3)-(5) (21 U.S.C. Sec. 343(q)(3)-(5), incl.)), nutrition labeling as specified in 21 C.F.R. 101-Food Labeling and 9 C.F.R. 317 Subpart B Nutrition Labeling.

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:

Observed grime build up around the door of the smoothie making machine. Please clean and maintain.

Overall Inspection Comments

Facility is clean other than violations noted.

Received By:

Date

David Lopez

Date

County of Tehama
Department of Environmental Health
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Red Bluff CA 96080
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CORNING SENIOR CENTER	Owner	: CITY OF CORNING
Site Address	: 1015 4TH AVE	Owner Address	: 1015 4TH AVE
Facility ID	: FA0000516	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000123	Inspector Phone	: Not Specified
License/Permit Number	: 2052-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/29/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008753	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All prepackaged foods being handed out at this time.

Received By:

Date

David Lopez

Date

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Department of Environmental Health
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Red Bluff CA 96080
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CORNING UNION HIGH SCHOOL	Owner	: CORNING UNION HIGH SCHOOL
Site Address	: 643 BLACKBURN AVE	Owner Address	: 643 BLACKBURN AVE
Facility ID	: FA0000517	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000124	Inspector Phone	: Not Specified
License/Permit Number	: 2054-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/30/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008754	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

FOOD SHALL BE KEPT IN APPROVED CONTAINERS, LABELED AND STORED OFF OF FLOOR - 16 30

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6# above the floor on approved shelving.
(114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))

Corrective Description:

Inspector Comments:

Please have all containers properly labeled at all times.

Overall Inspection Comments

Facility looks great.

David Lopez

Received By: _____

Date _____

David Lopez _____

Date _____

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DENNY'S	Owner	: CENTRAL VALLEY DINER
Site Address	: 2120 SOUTH AVE	Owner Address	: 3550 MOWRY AVE
Facility ID	: FA0001103	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001857	Inspector Phone	: Not Specified
License/Permit Number	: 8453-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 4/16/2021	Result	: 03 - Minor Violations
Inspection Number	: DA0008687		
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 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:

- A) Floor was very dirty, please clean kitchen area flooring and maintain.
- B) Grill area needs deep clean, please ensure grill area stainless is clean and grease free.
- C) Microwaves were noted to have heavy build up, please clean and maintain at all times.

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:

Please ensure butter and meat line refrigeration units are holding temperature of 41°F or lower.

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 ensure employees are trained to check sanitizer concentrations daily, Violation fixed on-site.

Overall Inspection Comments

Please keep ice scope outside of ice machine and work on cleaning and maintaining floor in kitchen area.

Received By: _____

Date _____

David Lopez

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DISCOVERY ACADEMY	Owner	: CORNING UNION ELEM SCHOOL
Site Address	: 1785 COLUMBIA AVE	Owner Address	: 1590 SOUTH ST
Facility ID	: FA0000142	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002677	Inspector Phone	: Not Specified
License/Permit Number	: PT0002895	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 4/23/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008726	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

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:

Refrigerator was noted to be at 44°F please ensure refrigeration unit is able to hold temperature of 41°F and below.

Overall Inspection Comments

Receives food from Olive View Elementary, Facility is clean.

David Lopez

Received By: _____

Date _____

David Lopez _____

Date _____

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DOLLAR GENERAL STORE #17266	Owner	: DOLGEN CALIFORNIA, LLC
Site Address	: 9820 W HWY 99	Owner Address	: 100 MISSION RDG
Facility ID	: FA0001458	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002578	Inspector Phone	: Not Specified
License/Permit Number	: PT0002788	Program:	: 1615 - Retail Market 6K Sq.
Person in Charge	:		: Feet-15K Sq Feet No Prep
Inspection Date	: 4/12/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008658	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

DEDICATED WORKING THERMOMETER SHALL BE AVAILABLE AT ALL TIMES - 16 39

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 °F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

Corrective Description:

Inspector Comments:

All refrigeration units shall have a dedicated working thermometer.

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

"Comply by Date" Not Specified

Not In Compliance

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:

Observed no paper towels in wall mounted dispenser, ensure bathrooms are stocked at all times.

Overall Inspection Comments

Facility is clean otherwise.

Received By:

Date

David Lopez

Date

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
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www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ENJOY THE STORE	Owner	: BRANDON GRISSOM
Site Address	: 615 MAIN ST	Owner Address	: 584 SYKES AVE
Facility ID	: FA0001198	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002080	Inspector Phone	: Not Specified
License/Permit Number	: PT0002170	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 4/1/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008630	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

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:

Observed no hand washing sink, stated that was removed during remodeling. Please install a dedicated hand washing sink that was hot water, hand washing soap, and towels or drying device shall be provided in dispensers.

Overall Inspection Comments

Please ensure all food handler cards are on the premise and available to be viewed at all times. Facility is very clean otherwise.

Received By: _____

Date _____

David Lopez

Date _____

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www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: E'S LOCKER ROOM	Owner	: ELENA TOMASETTI
Site Address	: 1075 LAKESIDE DR	Owner Address	: 524 EL CERRITO DR
Facility ID	: FA0000527	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0000135	Inspector Phone	: Not Specified
License/Permit Number	: 2077-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/2/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008670	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

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:

Tests were observed to be lacking in the food facility. Provide appropriate test strips to ensure the correct sanitizing solution concentration.

ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - 16 35

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All utensils and equipment shall be fully operative and in good repair. (114175) All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

Inspector Comments:

The mechanical dishwasher was observed to not be ANSI certified. Provide a specification sheet to this department to verify the equipment is approved.

Overall Inspection Comments

The facility shall submit plans to this department in the future for all remodel or equipment replacement.

Received By: _____

Date _____

Jay Bhakta _____

Date _____

County of Tehama
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Red Bluff CA 96080
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: EVERGREEN MIDDLE SCHOOL	Owner	: EVERGREEN UNION SCHOOL DIST
Site Address	: 19500 LEARNING WAY	Owner Address	: 19500 LEARNING WAY
Facility ID	: FA0000840	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000707	Inspector Phone	: Not Specified
License/Permit Number	: 5283-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/27/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008741	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

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:

Sanitizer not at concentration in dishwasher. Custodian will look at machine.

Overall Inspection Comments

Everything looks great. Please keep an eye on the temperature of the new hot holding unit being used to hold food for pick-up. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

County of Tehama
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633 Washington St., Rm 36
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FAST TRACK	Owner	: DAVINDER KOONER
Site Address	: 8099 HWY 99E	Owner Address	: 3196 LA MANTIA DR
Facility ID	: FA0000989	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001259	Inspector Phone	: Not Specified
License/Permit Number	: 7073-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 4/14/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008680	Result	: 05 - Reinspection Required
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

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

"Comply by Date" Not Specified

Not In Compliance

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:

Employee restroom was noted to not having a permanently installed toilet paper dispenser, toilet paper dispenser shall be wall mounted and in proper working order at all times.

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:

- A) Refrigeration unit holding lunchables was noted to be at 47°F, ensure food products are within the load limit to ensure PHF are within temperature of 41°F.
- B) Corn dog in hot holding case was noted to be at 111°F, please ensure PHF are above 135°F and checked every 30 min to ensure proper temperature. Corn dogs were corrected on-site and voluntarily condemned.
- C) Walk-in refrigerator holding dairy was noted to be 44°F, please ensure walk-in is working properly and holding temperature at 41°F for dairy products.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

Corrective Description:

Inspector Comments:

Observed open wiring and possible mold in walk-in refrigerator, fix wire safety issue and clean off mold from ceiling and walls with a bleach solution immediately.

County of Tehama
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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 : FAST TRACK Owner : DAVINDER KOONER
Site Address : 8099 HWY 99E Owner Address : 3196 LA MANTIA DR
DEDICATED WORKING THERMOMETER SHALL BE AVAILABLE AT ALL TIMES - 16 39 "Comply by Date" Not Specified Not In Compliance

Violation Description:

An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 °F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

Corrective Description:

Inspector Comments:

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:

Microwave noted to have food build up in the interior of microwave, please clean and maintained regularly.

Overall Inspection Comments

Re-inspection will be in 2 weeks form initial inspection of 4-13-2021.

Received By:

Date

David Lopez

Date

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	: FAST TRACK	Owner	: DAVINDER KOONER
Site Address	: 8099 HWY 99E	Owner Address	: 3196 LA MANTIA DR
Facility ID	: FA0000989	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001259	Inspector Phone	: Not Specified
License/Permit Number	: 7073-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 4/30/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008759	Result	: 04 - Major Violations
Purpose of Inspection	: 104 - Follow-Up 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:

Sandwich refrigerator is not holding temperature products were noted to be at 60°F, if refrigerator is unable to hold temperature of 41°F then it must be replaced.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

Corrective Description:

Inspector Comments:

- A) Walk-in refrigerator is still showing exposed wiring, fix wiring immediately.
- B) Walk-in still shows signs of possible mold, clean walls and roof of walk-in with bleach solution as soon as possible!

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:

Microwave was noted to have food build up in the interior of microwave, please clean and maintain regularly.

DEDICATED WORKING THERMOMETER SHALL BE AVAILABLE AT ALL TIMES - 16 39

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 °F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

Corrective Description:

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : FAST TRACK
Site Address : 8099 HWY 99E

Owner : DAVINDER KOONER
Owner Address : 3196 LA MANTIA DR

Inspector Comments:

Overall Inspection Comments

Re-inspection will be in 2 weeks of inspection date 4-30-2021.

David Lopez

Received By:

Date

David Lopez

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FLOURNOY SCHOOL	Owner	: FLOURNOY SCHOOL
Site Address	: 15850 PASKENTA RD	Owner Address	: 15850 PASKENTA RD
Facility ID	: FA0000537	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000146	Inspector Phone	: Not Specified
License/Permit Number	: 2100-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/1/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008629	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

observed faulty code on cafeteria refrigeration unit, please keep an eye on temperature. Facility is very clean.

Received By: _____

Date _____

David Lopez _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: G&K COUNTRY STORE	Owner	: PAVITER KULLAR
Site Address	: 17585 RANCHO TEHAMA RD 1	Owner Address	: 17585 RANCHO TEHAMA RD
Facility ID	: FA0000984	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001213	Inspector Phone	: Not Specified
License/Permit Number	: 7068-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 4/5/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008634	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

HANDWASHING AND TOILET FACILITIES MUST BE AVAILABLE WITH CORRECT SIGNAGE - 16 47

**"Comply by Date" Not
Specified**

Not In Compliance

Violation Description:

Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)).

Corrective Description:

Inspector Comments:

Observed no hand washing signage in employee restroom, please provide correct signage in restrooms as soon as possible.

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:

Observed 3 compartment sink full of debris and clutter, sink had no faucet in place. 3 compartment sink must be clean, in working order and fully stocked at all times.

Overall Inspection Comments

114172. All pressurized cylinders shall be securely fastened to a rigid structure.

David Lopez

Received By: _____

Date _____

David Lopez _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: GERBER UNION ELEMENTARY SCHOOL DISTRICT	Owner	: SCHOOL DISTRICT
Site Address	: 23014 CHARD Ave	Owner Address	: 23014 CHARD AVE
Facility ID	: FA0001018	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001442	Inspector Phone	: Not Specified
License/Permit Number	: 8086-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/27/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008736	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility is clean and well maintained. Still doing cold lunches and breakfast (all prepackaged).

Received By:

Date

David Lopez

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: GOTT COUNTRY STORE	Owner	: HARTEJ SINGH GREWAL AND RAJINDER SINGH
Site Address	: 18371 BOWMAN RD	Owner Address	: 317 W WOODHAVEN DR
Facility ID	: FA0000965	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001022	Inspector Phone	: Not Specified
License/Permit Number	: 7007-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 4/27/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008743	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The store is looking really good. Thank you!

Jana Gosselin

Received By: _____

Date _____

Jana Gosselin _____

Date _____

County of Tehama
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Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HEART TALK CAFE	Owner	: KARLA STROMAN
Site Address	: 2498 S MAIN ST	Owner Address	: 17750 HIGHWAY 36W
Facility ID	: FA0000546	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000160	Inspector Phone	: Not Specified
License/Permit Number	: 2121-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/23/2021	Total Inspection Time	: 20 min.
Inspection Number	: DA0008724	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All violations cleared. Thank you for providing food handler training certificates.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HOLIDAY EXPRESS	Owner	: HOLIDAY EXPRESS
Site Address	: 3350 SUNRISE WAY	Owner Address	: 44413 SEMINOLE TER
Facility ID	: FA0000719	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000383	Inspector Phone	: Not Specified
License/Permit Number	: 3617-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/7/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008642	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

DEDICATED WORKING THERMOMETER SHALL BE AVAILABLE AT ALL TIMES - 16 39

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 °F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

Corrective Description:

Inspector Comments:

HANDWASHING AND TOILET FACILITIES MUST BE AVAILABLE WITH CORRECT SIGNAGE - 16 47

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)).

Corrective Description:

Inspector Comments:

Observed restroom without proper signage, ensure proper signage stating employees must wash hands after using restroom are posted at all times.

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:

Observed breakfast food items temping at 100°F, ensure potentially hazardous foods are cooked to 165°F before placing in hot holding of 135°F. Hot holding equipment shall be working properly and able to maintain temperature of 135°F.

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))

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : HOLIDAY EXPRESS
Site Address : 3350 SUNRISE WAY

Owner : HOLIDAY EXPRESS
Owner Address : 44413 SEMINOLE TER

Corrective Description:

Inspector Comments:

Observed no paper towels in paper towel dispenser, ensure dispenser is stocked at all times and in good repair.

Overall Inspection Comments

David Lopez

Received By:

Date

David Lopez

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: IRON SKILLET/PETRO STOPPING CENTERS	Owner	: TA OPERATING LLC
Site Address	: 2151 SOUTH AVE	Owner Address	: P O BOX 451100
Facility ID	: FA0000610	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000234	Inspector Phone	: Not Specified
License/Permit Number	: 2227-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 4/19/2021	Result	: 03 - Minor Violations
Inspection Number	: DA0008698		
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

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 have correct testing material to ensure proper sanitizer concentration, employees shall have proper knowledge of testing concentration and concentration shall be checked daily.

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:

Middle walk-in temperature was noted to be 49°F, please ensure refrigeration units are maintain temperature of 41°F or below. Products of middle walk-in were moved at time of inspection.

Overall Inspection Comments

Received By: _____

Date _____

David Lopez _____

Date _____

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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	: EE0000019 - David Lopez
Record ID	: PR0000166	Inspector Phone	: Not Specified
License/Permit Number	: 2133-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/15/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008684	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

Corrective Description:

Inspector Comments:

Garbage/recycle at back of the facility has boxes sitting on the floor from previous delivery. Breakdown boxes when discarded and put into recycle bin as soon as possible. If necessary increase trash pick up days.

Overall Inspection Comments

Most of previous violations were corrected. Please work in maintain trash area clean to avoid possible vermin infestation.

Received By: _____

Date _____

David Lopez _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JACK'S PLACE	Owner	: ALEX RIVERA
Site Address	: 7875 HIGHWAY 99 E	Owner Address	: 5075 CLARK RD
Facility ID	: FA0000643	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000284	Inspector Phone	: Not Specified
License/Permit Number	: 2289-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/23/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008725	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Previous violations have been corrected, thank you.

Received By:

Date

David Lopez

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JACKSON HEIGHTS ELEMENTARY	Owner	: RED BLUFF UNION SCHOOL DIST
Site Address	: 225 S JACKSON ST	Owner Address	: 1535 DOUGLASS ST
Facility ID	: FA0000555	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000169	Inspector Phone	: Not Specified
License/Permit Number	: 2136-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/22/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008717	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All temperatures good, kitchen looks great. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JACKSON PRESCHOOL	Owner	: TEHAMA COUNTY DEPT / EDUCATION
Site Address	: 224 JACKSON ST	Owner Address	: 1135 LINCOLN ST
Facility ID	: FA0001520	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002672	Inspector Phone	: Not Specified
License/Permit Number	: PT0002890	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 4/22/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008716	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All food prep done at Jackson Heights Elementary School cafeteria. Facility looks good, thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JAVA DETOUR	Owner	: EXCELSIOR JD CO LLC
Site Address	: 550 MAIN ST	Owner Address	: 172 GOLDEN GATE AVE
Facility ID	: FA0000557	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000171	Inspector Phone	: Not Specified
License/Permit Number	: 2138-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/26/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008735	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:

"Red Bull refrigerator" not holding temperature. No dedicated thermometer. Please place a dedicated thermometer inside and monitor the temperature. Do not store potentially hazardous food in refrigerator until it is repaired or a temperature log indicates it is maintaining an internal temperature of 41F or below.

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:

Pitchers of espresso need to be covered to protect from overhead contamination.

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 have test strips near the warewashing sink so they can be used to verify sanitizer concentration.

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:

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Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : JAVA DETOUR Owner : EXCELSIOR JD CO LLC
Site Address : 550 MAIN ST Owner Address : 172 GOLDEN GATE AVE

Manager's food safety certification expires on 5/23/21 (Victoria Ellis). Please renew within 60 days of expiration.

Overall Inspection Comments

Kaylee was very helpful today. Thank you.

Jana Gosselin

Received By:

Date

Jana Gosselin

Date

County of Tehama
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Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JOHNNY BOY'S TACOS	Owner	: ROSA E GONALEZ & JAVIER L. ORELLANA
Site Address	: 2185 SOLANO ST	Owner Address	: 4810 BARHAM AVE
Facility ID	: FA0001148	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001974	Inspector Phone	: Not Specified
License/Permit Number	: 8523-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 4/20/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008706	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:

Multiple food items were noted to be below 135°F, please check temperatures of hot holding foods periodically to ensure proper temperature of 135°F or above.

Refrigeration must be able to hold temperature of 41°F or below.

Overall Inspection Comments

David Lopez

Received By: _____

Date _____

David Lopez _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: KIRKWOOD ELEMENTARY SCHOOL	Owner	: KIRKWOOD ELEMENTARY SCHOOL
Site Address	: 2049 KIRKWOOD RD	Owner Address	: 2049 KIRKWOOD RD
Facility ID	: FA0000683	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000336	Inspector Phone	: Not Specified
License/Permit Number	: 2383-16F-1	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 4/22/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008715	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility is clean and well maintained.

Received By:

Date

David Lopez

Date

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	: LA PLAZA MARKET/DELI	Owner	: LOUIS DAVIES
Site Address	: 903 SOLANO ST	Owner Address	: 911 SOLA ST
Facility ID	: FA0000568	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000184	Inspector Phone	: Not Specified
License/Permit Number	: 2154-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/6/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008640	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

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:

Observed no sanitizer test strips, please ensure sanitizer strips are available and all employees know how to test for proper sanitation.

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

"Comply by Date" Not Specified

Not In Compliance

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:

DEDICATED WORKING THERMOMETER SHALL BE AVAILABLE AT ALL TIMES - 16 39

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 °F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

Corrective Description:

Inspector Comments:

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:

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 : LA PLAZA MARKET/DELI Owner : LOUIS DAVIES
Site Address : 903 SOLANO ST Owner Address : 911 SOLA ST

Please have all food handler cards up to date and easily accessible at the facility at all times. Have at least one person with an up to date servsafe certificate. Servafe certificate shall be completed within 2 months.

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:

Observed no paper towel dispenser for hand washing sink, please ensure there is a dedicated paper towel dispenser by hand washing sink.

Overall Inspection Comments

Please ensure all foods are covered once foods are at proper temperature in refrigerator. Facility is clean otherwise.

Received By: _____

Date _____

David Lopez _____

Date _____

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	: LAS KORITAS	Owner	: LAS KORITAS
Site Address	: 7949 HIGHWAY 99 E	Owner Address	: P O BOX 75
Facility ID	: FA0000681	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000334	Inspector Phone	: Not Specified
License/Permit Number	: 2378-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 4/19/2021	Total Inspection Time	: 645 min.
Inspection Number	: DA0008690	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:

- A) Refrigeration unit holding meat was noted to be at 48°F, potentially hazardous foods must be kept at 41°F or below. Please ensure refrigeration unit is working properly at all times. Meat and dairy products were moved at time of inspection.
- B) Cooked rice was noted to be at 90°F, please ensure hot holding temperature is maintained at 135°F.

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:

Observed 3 compartment sink used as a hand washing station, 3 compartment sink shall only be used for dishes.

DEDICATED WORKING THERMOMETER SHALL BE AVAILABLE AT ALL TIMES - 16 39

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 °F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

Corrective Description:

Inspector Comments:

Please ensure refrigeration unit has a easily readable thermometer placed in the warmest part of the refrigerator. Metal probe thermometer shall be available at all times.

Overall Inspection Comments

Please work on cleaning vents, facility is clean otherwise.

David Lopez

Received By: _____

Date _____

David Lopez

Date _____

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	: LAS KORITAS	Owner	: LAS KORITAS
Site Address	: 7949 HIGHWAY 99 E	Owner Address	: P O BOX 75
Facility ID	: FA0000681	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000334	Inspector Phone	: Not Specified
License/Permit Number	: 2378-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 4/30/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008757	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please keep an eye on refrigeration unit to ensure a consistent temperature of 41°F and do not over load it, all previous violations have been corrected.

David Lopez

Received By: _____

Date _____

David Lopez _____

Date _____

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	: LASSEN MINERAL LODGE STORE	Owner	: JAMES & BETH GLENN
Site Address	: HIGHWAY 36 E	Owner Address	: P O BOX 160
Facility ID	: FA0000571	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000188	Inspector Phone	: Not Specified
License/Permit Number	: 2158-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 4/28/2021	Total Inspection Time	: 90 min.
Inspection Number	: DA0008746	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The store looks good, thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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	: LASSEN VIEW ELEMENTARY SCHOOL	Owner	: LASSEN VIEW SCHOOL
Site Address	: 10818 HIGHWAY 99	Owner Address	: 10818 HIGHWAY 99
Facility ID	: FA0001024	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001469	Inspector Phone	: Not Specified
License/Permit Number	: 8104-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/27/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008737	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

Overall Inspection Comments

Facility is clean and well maintained.

David Lopez

Received By:

Date

David Lopez

Date

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	: LIQUOR CABINET #2	Owner	: JAGTAR SINGH SANDHU
Site Address	: 3090 HWY 99 W	Owner Address	: 5090 MONETTA LN
Facility ID	: FA0000577	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000195	Inspector Phone	: Not Specified
License/Permit Number	: 2169-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 4/13/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008675	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

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

"Comply by Date" Not Specified

Not In Compliance

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:

Observed mold forming in ice machine, clean immediately and maintain regularly.

PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

Corrective Description:

Inspector Comments:

Observed box build-up in front of the store and in between isles, dispose of empty boxes to minimize chances of vermin infestation.

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

"Comply by Date" Not Specified

Not In Compliance

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:

Facility must have clean working employee restroom.

HANDWASHING AND TOILET FACILITIES MUST BE AVAILABLE WITH CORRECT SIGNAGE - 16 47

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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 : LIQUOR CABINET #2
Site Address : 3090 HWY 99 W
Owner : JAGTAR SINGH SANDHU
Owner Address : 5090 MONETTA LN

Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)).

Corrective Description:

Inspector Comments:

Restroom must be properly stocked and in working order. Toilet paper dispenser must be properly mounted.

Overall Inspection Comments

David Lopez

Received By:

Date

David Lopez

Date

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	: LITTLE CAESARS PIZZA	Owner	: BHUPINDER SINGH & KAMALDEEP SINGH
Site Address	: 108 MAIN ST C	Owner Address	: 1646 REDHAVEN AVE
Facility ID	: FA0000696	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000353	Inspector Phone	: Not Specified
License/Permit Number	: 2406-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/9/2021	Total Inspection Time	: 20 min.
Inspection Number	: DA0008664	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All violations from inspection dated 2/18/2021 cleared. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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	: RED BLUFF LITTLE LEAGUE	Owner	: RAY HOBBS
Site Address	: 225 S JACKSON	Owner Address	: 133 MANZANITA AVE
Facility ID	: FA0000086	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002635	Inspector Phone	: Not Specified
License/Permit Number	: PT0002851	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 4/12/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0008662		
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The snack bar looks great! Please work to implement the following recommendations:

*Please get a thermometer for the hot-holding unit. Thoroughly cooked food shall be held at 135F or above.

*When BBQ-ing outside, please bring meat into the snack bar before slicing or otherwise altering it, to prevent contamination.

*When washing dishes, dishes shall be washed, rinsed and then sanitized (soak for 30 seconds, air dry) in a 100 ppm bleach solution. Please get test strips to ensure sanitizer concentration is correct.

Thank you!

Received By: _____

Date _____

Jana Gosselin

Date _____

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	: LOS MOLINOS ELEMENTARY SCHOOL	Owner	: LOS MOLINOS ELEMENTARY SCHOOL
Site Address	: 7700 STANFORD Ave	Owner Address	: 7851 HIGHWAY 99E
Facility ID	: FA0000838	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000697	Inspector Phone	: Not Specified
License/Permit Number	: 5281-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/27/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008739	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

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:

Please keep ice scoop out of ice bin in a separate container to avoid contamination.

Overall Inspection Comments

Facility looks great.

Received By:

Date

David Lopez

Date

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	: LOS MOLINOS HIGH SCHOOL	Owner	: LOS MOLINOS ELEMENTARY SCHOOL
Site Address	: 7900 SHERWOOD Blvd	Owner Address	: 7851 HIGHWAY 99E
Facility ID	: FA0000837	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000692	Inspector Phone	: Not Specified
License/Permit Number	: 5280-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/27/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008738	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Freezer currently down and being repaired, using Los Molinos elementary school for freezer. Facility looks great.

Received By:

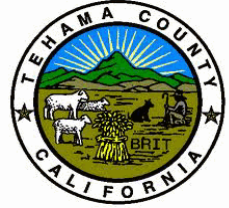
Date

David Lopez

Date

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	: LOVE'S TRAVEL STOP #410	Owner	: LOVE'S COUNTRY STORES OF CALIFORNIA
Site Address	: 2120 SOUTH Ave	Owner Address	: P.O. BOX 26210
Facility ID	: FA0000993	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001299	Inspector Phone	: Not Specified
License/Permit Number	: 7077-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 4/16/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008685	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

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 have all food handling certificates readably available upon inspection.

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:

At time of inspection sanitizer test strips were not able to be produced. Test strips shall be available to be able to test correct sanitizer concentration daily. Ensure employees are trained where test strips are located and how to be used properly.

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not Specified Not In Compliance

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:

Observed cut fruit out ready for sale without labeling, please ensure labels are put on fruit cups before offering to customers.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified Not In Compliance

Violation Description:

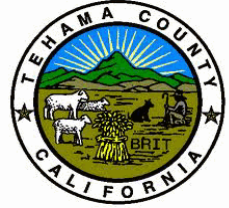
All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

Corrective Description:

Inspector Comments:

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 : LOVE'S TRAVEL STOP #410 Owner : LOVE'S COUNTRY STORES OF CALIFORNIA
Site Address : 2120 SOUTH Ave Owner Address : P.O. BOX 26210

Dirty floor drains and floor in dry storage are, please clean and maintain.

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

"Comply by Date" Not Specified

Not In Compliance

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:

Mens restroom was noted to be missing a hand washing soap dispenser as well as an empty paper towel dispenser, please ensure restroom is stocked and maintained at all times.

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

"Comply by Date" Not Specified

Not In Compliance

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:

Please cut creamer nozzles at a 45° angle.

Overall Inspection Comments

Please ensure all refrigeration units are holding a temperature of 41°F or below.

Received By: _____

Date _____

David Lopez _____

Date _____

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	: MARISCOS EL KORA	Owner	: DORA CARRILLO
Site Address	: 3070 HWY 99W ST	Owner Address	: 1710 MANZANILLO LN #2
Facility ID	: FA0001304	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000331	Inspector Phone	: Not Specified
License/Permit Number	: 2371-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 4/20/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008705	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:

Refrigeration unit was noted to be 48°F, refrigeration unit shall be able to maintain temperature of 41°F or below.

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:

Inspector Comments:

Baffle system must be flush so that grease does not build up in the ventilation system and cause a safety hazard.

Overall Inspection Comments

For more information about buying a mobile food facility call Ca Housing and Community Development (916)445-9471.

Received By:

Date

David Lopez

Date

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	: MAYWOOD SCHOOL	Owner	: CORNING UNION ELEM SCHOOL DIST
Site Address	: 1666 MARGUERITE AVE	Owner Address	: 1590 SOUTH ST
Facility ID	: FA0000588	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000208	Inspector Phone	: Not Specified
License/Permit Number	: 2190-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/19/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008693	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, thank you!

David Lopez

Received By:

Date

David Lopez

Date

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	: METTEER ELEMENTARY SCHOOL	Owner	: RED BLUFF UNION SCHOOL DIST
Site Address	: 695 KIMBALL ROAD	Owner Address	: 1755 AIRPORT BLVD
Facility ID	: FA0000591	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000211	Inspector Phone	: Not Specified
License/Permit Number	: 2194-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/21/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008707	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

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:

No sanitizer being dispensed to dishwasher. Leisa checked the lines, there was sanitizer in the dispenser, will call custodial to assess. All students currently being served on single-serve dishes.

Overall Inspection Comments

Kitchen is very clean, all refrigerators at temp. Custodial will look at the dishwasher, if they can't fix it the service technician will be contacted. Unit was serviced in the past month. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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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	: NU-WAY MARKET	Owner	: BP2 RETAIL INC
Site Address	: 8049 HIGHWAY 99 E	Owner Address	: 8049 HWY 99W
Facility ID	: FA0000598	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000219	Inspector Phone	: Not Specified
License/Permit Number	: 2207-16F-1	Program:	: 1619 - Retail Market 6K Sq Feet-15K
Person in Charge	:		: Sq Feet 2 Prep
Inspection Date	: 4/13/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008676	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

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 have at least one person with a managers level of food handling certification and all other employees with food handling certification within 60 Days from inspection date 4/13/2021.

HOT HOLDING TEMPERATURE - 16 11

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving shall be brought to a temperature of 165°F. (114014, 114016)

Corrective Description:

Inspector Comments:

BBQ items noted to be at 122°F, please ensure hot holding case is working properly and that food is maintained at 135°F or higher.

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:

Observed meat refrigeration unit in front of the meat counter to have products with temperature ranging from 44-47°F, please have a dedicated thermometer at the warmest part of the refrigeration unit and ensure unit is working properly.

Corrected on-site moved all products to back walk-in.

Overall Inspection Comments

114172. All pressurized cylinders shall be securely fastened to a rigid structure.
Facility is clean and well maintained otherwise.

Received By:

Date

David Lopez

Date

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	: OLIVE VIEW SCHOOL	Owner	: CORNING UNION ELEM SCHOOL DIST
Site Address	: 1402 FIG ST	Owner Address	: 1590 SOUTH ST
Facility ID	: FA0000601	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000223	Inspector Phone	: Not Specified
License/Permit Number	: 2214-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/19/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008692	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Clean and well maintained.

David Lopez

Received By:

Date

David Lopez

Date

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	: PALETERIA MARTINEZ	Owner	: PABLO MARTINEZ SALGADO
Site Address	: 1122 BUTTE ST 2	Owner Address	: 1948 ELIZABETH AVE
Facility ID	: FA0001490	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002628	Inspector Phone	: Not Specified
License/Permit Number	: PT0002844	Program:	: 1629 - Food Vehicle Prepackaged
Person in Charge	:		: Food Only
Inspection Date	: 4/23/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008729	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility is clean and maintained.

Received By:

Date

David Lopez

Date

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	: RED BLUFF COMMUNITY CENTER	Owner	: RED BLUFF COMMUNITY CENTER
Site Address	: 1500 S JACKSON ST	Owner Address	: 1500 JACKSON ST
Facility ID	: FA0000620	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002777	Inspector Phone	: Not Specified
License/Permit Number	: PT0002999	Program:	: 1650 - Approved Commercial
Person in Charge	:		: Kitchen
Inspection Date	: 4/6/2021	Total Inspection Time	: 15 min.
Inspection Number	: DA0008638	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Kitchen not in use due to Covid-19. Karen will call in June when hood and ansul system are inspected.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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	: RED BLUFFAM/PM	Owner	: LOVEDEEP SINGH
Site Address	: 2800 MAIN St	Owner Address	: 2800 MAIN ST
Facility ID	: FA0001118	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001890	Inspector Phone	: Not Specified
License/Permit Number	: 8470-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 4/22/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008710	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The store looks great, thank you. Please have sanitizer test strips readily available near the warewashing sink and replace the hand washing sign in the all gender restroom.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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	: REEDS CREEK SCHOOL	Owner	: REEDS CREEK SCHOOL
Site Address	: 18335 JOHNSON ROAD	Owner Address	: 18335 JOHNSON RD
Facility ID	: FA0000625	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000258	Inspector Phone	: Not Specified
License/Permit Number	: 2258-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/22/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008718	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:

New hot holding unit (the one in the kitchen) not at temperature (top section). Please place a thermometer in the unit and monitor it closely. Since the bottom was at temp but the top is not, it may be a distribution problem. If the top cannot maintain temperature above 135F, please repair.

Overall Inspection Comments

Kitchen very clean, Mistee was very helpful. Please closely monitor the temperature profile in the new hot holding unit. Food must be maintained above 135F while it is being held. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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	: RICHFIELD ELEMENTARY SCHOOL	Owner	: RICHFIELD ELEMENTARY SCHOOL
Site Address	: 23875 RIVER ROAD	Owner Address	: 23875 RIVER RD
Facility ID	: FA0000613	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000237	Inspector Phone	: Not Specified
License/Permit Number	: 2235-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/19/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008691	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility is clean an well maintained.

Received By:

Date

David Lopez

Date

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	: RITE AID #6188	Owner	: THRIFTY, PAYLESS INC.
Site Address	: 640 EDITH Ave	Owner Address	: 2224 FAIR OAKS BLVD
Facility ID	: FA0000628	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000263	Inspector Phone	: Not Specified
License/Permit Number	: 2263-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 4/5/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008637	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

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:

Observed no paper towels in front hand washing sink in the thrifty ice cream serving area.

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:

Observed heavy dust build up on floor of walk-in refrigeration units, please clean and maintain.

FOOD SHALL BE KEPT IN APPROVED CONTAINERS, LABELED AND STORED OFF OF FLOOR - 16 30

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6# above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))

Corrective Description:

Inspector Comments:

Observed expired baby food on the shelf in violation of 114094.5 Part A. Please ensure all baby foods on shelves are rotated properly and removed if foods are expired.

Overall Inspection Comments

David Lopez

Received By:

Date

David Lopez

Date

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	: RINA'S MINI MART #1	Owner	: TEIG RB OIL, INC.
Site Address	: 205 ANTELOPE Blvd	Owner Address	: 1055 S MAIN ST
Facility ID	: FA0000979	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001162	Inspector Phone	: Not Specified
License/Permit Number	: 7056-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 4/1/2021	Total Inspection Time	: 20 min.
Inspection Number	: DA0008631	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All refrigerators repaired and holding temperature. Thank you!

Jana Gosselin

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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	: CYGNUS HOME SERVICE, LLC DBA SCHWAN'S F	Owner	: CYGNUS HOME SERVICE, LLC
Site Address	: 16 BELLARMINE COURT	Owner Address	: P.O. BOX 127
Facility ID	: FA0001119	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001900	Inspector Phone	: Not Specified
License/Permit Number	: PT0002424	Program:	: 1629 - Food Vehicle Prepackaged
Person in Charge	:		: Food Only
Inspection Date	: 4/29/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008760	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Truck #518640 out of chico. Travels as far north as Cone Grove Rd.

All temperatures good. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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	: SIP COFFEE BAR	Owner	: CHERI KIMBERLIN
Site Address	: 905 WALNUT ST	Owner Address	: 10848 CODY DR
Facility ID	: FA0000651	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000296	Inspector Phone	: Not Specified
License/Permit Number	: 2308-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/22/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008711	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

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 renew food safety manager's training within 60 days.

Overall Inspection Comments

The restaurant looks great, thank you. Please make sanitizer concentration at 100 ppm chlorine.

Received By: _____

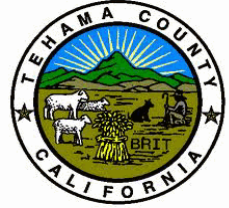
Date _____

Jana Gosselin _____

Date _____

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	: SUBWAY/KIJU	Owner	: KIP RICKEL
Site Address	: 951 HIGHWAY 99W 101	Owner Address	: 12770 RIVER HILLS DR
Facility ID	: FA0000684	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000339	Inspector Phone	: Not Specified
License/Permit Number	: 2385-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/6/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008641	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

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:

Food handler cards were not able to be produced during inspection. Please ensure all food handler cards are up to date and easily accessible at all times.

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:

Observed no paper towels in employee restroom, please ensure paper towel dispenser is fully stocked and in proper working order.

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:

Observed walk-in unit thermometer reading 50°F, ensure all equipment is properly operating. Ensure potentially hazardous foods are kept at temperature of 41°F or below.

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:

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	: TAMALES COLIMA	Owner	: JOSE AND CRISTINA CHAVEZ
Site Address	: 7866 HIGHWAY 99 E	Owner Address	: 7866 HWY 99E CT
Facility ID	: FA0000565	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000179	Inspector Phone	: Not Specified
License/Permit Number	: 2149-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 4/26/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008732	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

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 provide sanitizer test strips to ensure sanitizer is at proper concentration.

Overall Inspection Comments

Facility is clean.

Received By: _____

Date _____

David Lopez _____

Date _____

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	: TOFFEE AND MORE	Owner	: BOBBI BERG
Site Address	: 707 WALNUT ST	Owner Address	: 1808 MARLENE AVE
Facility ID	: FA0001593	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002785	Inspector Phone	: Not Specified
License/Permit Number	: PT0003018	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 4/9/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0008665		
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Everything looks great! Food handler's certificate and labels to follow electronically. OK to open.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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	: TRAVEL CENTERS OF AMERICA	Owner	: TA OPERATING LLC
Site Address	: 3524 S HWY 99 W	Owner Address	: P O BOX 451100
Facility ID	: FA0000657	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000305	Inspector Phone	: Not Specified
License/Permit Number	: 2317-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 4/13/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008677	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

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:

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:

Observed no sanitizer strips, when asked was told employees do not check regularly. Please ensure all employees know how to use sanitizer strips and check sanitizer concentration regularly.

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:

Set up temp log for front sandwich table refrigeration unit, refrigeration unit shall have a dedicated thermometer placed on the warmest part of the unit.

Overall Inspection Comments

Received By:

Date

David Lopez

Date

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	: FUEL ISLAND STORE/TRAVEL CENTERS OF AME	Owner	: TA OPERATING LLC
Site Address	: 2151 SOUTH AVE	Owner Address	: P O BOX 451100
Facility ID	: FA0000611	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000235	Inspector Phone	: Not Specified
License/Permit Number	: 2228-16F-2	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 4/19/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008696	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 HOLDING TEMPERATURE - 16 11

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving shall be brought to a temperature of 165°F. (114014, 114016)

Corrective Description:

Inspector Comments:

Hot holding temperatures were noted to be 111°F please ensure all potentially hazardous hot foods maintain a temperature of 135°F.

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:

Dairy refrigeration unit was noted to be 44°F, please ensure all refrigeration units are holding temperature of 41°F or below.

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:

Microwave for customer use was noted to be dirty, please clean and maintain.

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:

Observed open frozen food bags, please keep bags closed when not in use to avoid cross contamination. Fixed on-site.

Overall Inspection Comments

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 : FUEL ISLAND STORE/TRAVEL CENTERS OF AME Owner : TA OPERATING LLC
Site Address : 2151 SOUTH AVE Owner Address : P O BOX 451100

David Lopez

Received By: Date

David Lopez Date

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	: TRAVEL CENTERS OF AMERICA	Owner	: TA OPERATING LLC
Site Address	: 3524 S HWY 99 W	Owner Address	: P O BOX 451100
Facility ID	: FA0000657	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000306	Inspector Phone	: Not Specified
License/Permit Number	: 2317-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/13/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008679	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

HANDWASHING AND TOILET FACILITIES MUST BE AVAILABLE WITH CORRECT SIGNAGE - 16 47

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)).

Corrective Description:

Inspector Comments:

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:

Overall Inspection Comments

Facility is very clean otherwise.

Received By:

Date

David Lopez

Date

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	: TRAVEL CENTERS OF AMERICA	Owner	: TA OPERATING LLC
Site Address	: 3524 S HWY 99 W	Owner Address	: P O BOX 451100
Facility ID	: FA0000657	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000304	Inspector Phone	: Not Specified
License/Permit Number	: 2317-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/13/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008678	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility needs a wipe down of high traffic areas, facility is clean otherwise.

Received By: _____

Date _____

David Lopez _____

Date _____

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	: TRUCKER STORE/TRAVEL CENTERS OF AMERIC	Owner	: TA OPERATING LLC
Site Address	: 2151 SOUTH AVE	Owner Address	: P O BOX 451100
Facility ID	: FA0000612	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000236	Inspector Phone	: Not Specified
License/Permit Number	: 2229-16F-3	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 4/19/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008697	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

HANDWASHING AND TOILET FACILITIES MUST BE AVAILABLE WITH CORRECT SIGNAGE - 16 47

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)).

Corrective Description:

Inspector Comments:

Observed no employee hand washing sign in restrooms, please provide correct signage as soon as possible.

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:

Food handler cards shall be readably available upon request, please keep food handler cards easily available.

Overall Inspection Comments

Facility is very clean otherwise.

Received By:

Date

David Lopez

Date

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	: VINA ELEMENTARY SCHOOL	Owner	: LOS MOLINOS ELEMENTARY SCHOOL
Site Address	: 4790 D St	Owner Address	: 7851 HIGHWAY 99E
Facility ID	: FA0000839	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000701	Inspector Phone	: Not Specified
License/Permit Number	: 5282-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/26/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008730	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

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

"Comply by Date" Not Specified

Not In Compliance

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, 114185.2, 114185.5)

Corrective Description:

Inspector Comments:

Ice scoop was found in the ice machine, please keep the scoop outside of the ice machine in a separate container to avoid contamination.

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:

Refrigerator was noted to be at 44°F , please ensure refrigeration unit is able to hold temperature of 41°F as well has having a dedicated thermometer.

Overall Inspection Comments

Facility is clean.

Receives food from Los Molinos Elementary School.

Received By:

Date

David Lopez

Date

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	: VINA MARKET AND DELI	Owner	: MARIA RODRIGUEZ AND BRANDON RODRIGL
Site Address	: 4760 ROWLES ROAD	Owner Address	: P O BOX 173
Facility ID	: FA0000659	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000308	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2323-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 3/8/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008671	Result	: 04 - Major 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

FOOD FACILITY MAY BE CLOSED DUE TO IMMINENT HEALTH HAZARD - 16 51

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed.
(114409, 114405)

Corrective Description:

Inspector Comments:

Overall Inspection Comments

Due to ongoing major violations we would like to schedule an administrative hearing in our office on Wednesday April 21, 2021. Please call 530-527-8020 to schedule a time.

Tia Branton

Received By:

Date

Tia Branton

Date

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	: WEST STREET SCHOOL	Owner	: CORNING UNION ELEM SCHOOL DIST
Site Address	: 900 WEST STREET	Owner Address	: 1590 SOUTH ST
Facility ID	: FA0000663	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000313	Inspector Phone	: Not Specified
License/Permit Number	: 2327-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/22/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008712	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

Overall Inspection Comments

Facility is clean and well maintained.

David Lopez

Received By:

Date

David Lopez

Date