

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	: A & R CUSTOM BUTCHERING	Owner	: DWAYNE CASTEEL
Site Address	: 1055 MAIN ST	Owner Address	: 19971 RED BANK ST
Facility ID	: FA0001567	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002747	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002965	Program:	: 1619 - Retail Market 6K Sq Feet-15K
Person in Charge	:		: Sq Feet 2 Prep
Inspection Date	: 4/11/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009785	Result	: 02 - Failed To Meet 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:

File shall be made with ALL food handler/Serve Safe Manager certificates available for review.

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:

Disinfection at 3 compartment sink NOT approved in a Cal-Code food facility. Please discontinue use at this time. Bleach is an approved alternative.

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:

Please have accessible reports from vector control specialist.

Overall Inspection Comments

Facility looks good. But please correct required issues.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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Site Address	: 1055 MAIN ST	Owner Address	: 19971 RED BANK ST
Facility ID	: FA0001567	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002747	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002965	Program:	: 1619 - Retail Market 6K Sq Feet-15K
Person in Charge	:		: Sq Feet 2 Prep
Inspection Date	: 4/20/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0009817	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Previous previous violations are addressed. Thank you.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: AMERICAN THAI PEPPER CAFE	Owner	: NOU GORDEN
Site Address	: 8051 HWY 99E	Owner Address	: PO BOX 241
Facility ID	: FA0000593	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000213	Inspector Phone	: Not Specified
License/Permit Number	: 2196-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/6/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009775	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Previous violations have been corrected, facility looking much better. Thank You.

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	: 4/11/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009782	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:

Please keep an eye on the refrigerator temperature and turn down the thermostat if it's not maintaining a temperature below 41F.

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 monitor sanitizer concentration. If it is not reaching a concentration of 50ppm, please have serviced.

Overall Inspection Comments

The kitchen looks great, thank you.

Currently serving ca. 335 for lunch; 200-250 breakfast.

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BASKIN ROBBINS	Owner	: MEYERS MOTELS
Site Address	: 333 S MAIN ST B	Owner Address	: 4480 PLUMAS ST
Facility ID	: FA0000495	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000098	Inspector Phone	: Not Specified
License/Permit Number	: 2016-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/25/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009821	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:

Ice machine has a serious mold build-up. Clean and wipe down the ice deflector at twice weekly.

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 keep all food product off the floor (including in the walk-in) at all times.

Overall Inspection Comments

Please implement changes as discussed. Thank you.

Received By: _____

Date _____

Jana Gosselin

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BERRENDOS SCHOOL	Owner	: BERRENDOS SCHOOL
Site Address	: 401 CHESTNUT AVE	Owner Address	: 401 CHESTNUT AVE
Facility ID	: FA0000497	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000102	Inspector Phone	: Not Specified
License/Permit Number	: 2019-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/11/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009783	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:

Please monitor fruit / salad bar refrigerator temperatures and try to maintain them as close to 41F as possible. Food is on carts for less than one hour.

Overall Inspection Comments

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	: BERTA'S TACOS	Owner	: BERTA AND JOSE SANCHEZ
Site Address	: 660 SOLANO ST	Owner Address	: 804 SOUTH ST
Facility ID	: FA0001501	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002647	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002863	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 4/20/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009816	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please contact this office when you receive HCD approval. Please remember to have dedicated thermometers in all refrigeration units. Thank you .

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BEST TOWN MARKET	Owner	: GEORGINA LOMELI BARRERA
Site Address	: 1705 WALNUT ST	Owner Address	: 1705 WALNUT ST
Facility ID	: FA0001525	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002680	Inspector Phone	: Not Specified
License/Permit Number	: PT0002898	Program:	: 1616 - Retail Market >15,000 Sq
Person in Charge	:		: Feet No Prep
Inspection Date	: 4/20/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0009815	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

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:

Both handwashing sinks full of dishes/soda cans. The most accessible sink had no soap or paper towels. How are workers washing their hands? This is an on-going violation. HANDWASHING SINKS MUST BE ACCESSIBLE AND PROPERLY STOCKED AT ALL TIMES.

HAND WASHING REQUIRED - 16 5

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

Corrective Description:

Inspector Comments:

Employees must wash their hands frequently when handling raw meat. Since handwashing sinks were not stocked or accessible, handwashing was not occurring when inspector was on site.

ALL UTENSILS 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:

Walk in freezer leaking. Huge frozen ice block in middle of floor. While dripping poses a contamination hazard to getting on food. Repair immediately.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : BEST TOWN MARKET Owner : GEORGINA LOMELI BARRERA
Site Address : 1705 WALNUT ST Owner Address : 1705 WALNUT ST

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:

One employee shall have food safety manager's training within 60 days, all other employees will have food handler training within 30 days.

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:

Counter refrigerators not below 41F. Adjust temperature down and monitor daily.

Overall Inspection Comments

Handwashing is the number one component of your food safety program. Handwashing sinks will not be used for storage or dishes. REPEAT VIOLATION. All refrigeration must be working correctly and maintaining potentially hazardous food at temperature. All employees need food handler training. Re-inspection required.

Received By: _____

Date _____

Jana Gosselin

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BIDWELL SCHOOL	Owner	: BIDWELL SCHOOL
Site Address	: 1256 WALNUT ST	Owner Address	: 1535 DOUGLASS ST
Facility ID	: FA0000498	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000104	Inspector Phone	: Not Specified
License/Permit Number	: 2022-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/13/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009796	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The kitchen looks good, thank you.

Currently serving ca. 315 lunches

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BURGER KING	Owner	: QUIKSERVE RESTAURANTS INC.
Site Address	: 210 ANTELOPE BLVD	Owner Address	: 25 E AIRWAY BLVD
Facility ID	: FA0000503	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000109	Inspector Phone	: Not Specified
License/Permit Number	: 2033-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 4/4/2022	Result	: 03 - Minor Violations
Inspection Number	: DA0009767		
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:

Seven containers of cooked bacon were found to be setting below the sandwich prep station at 72F. Manager indicated they were okay to sit there for 2 days. While the moisture content is low and the salt content high, why risk a food-borne illness event? Please keep no more than the current day's bacon at room temperature.

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:

Baffles in both hoods in the kitchen are missing sections. This is an on-going problem that needs to be remedied ASAP.

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:

Women's restroom needs an "employees must wash hands before returning to work" sign.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : BURGER KING Owner : QUIKSERVE RESTAURANTS INC.
Site Address : 210 ANTELOPE BLVD Owner Address : 25 E AIRWAY BLVD

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 food handler training certificates available for inspection at all times.

Overall Inspection Comments

114172. Pressurized cylinders

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

*CO2 canister needs to be secured. This is a safety hazard to all employees

Many of the on-going violations are still in place. I am anticipating a re-model in the near future but today's violations require immediate attention.

Veronica was very helpful today, thank you.

Received By:

Date

Jana Gosselin

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	: EE0000005 - Tia Branton
Record ID	: PR0000351	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2404-16F-1	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 4/13/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009799	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All food comes prepackaged from Corning High School

Tia Branton

Received By:

Date

Tia Branton

Date

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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	: EE0000005 - Tia Branton
Record ID	: PR0000345	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2390-16F-1	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 4/12/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009794	Result	: 05 - Reinspection Required
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please call office to discuss Satellite Food requirements.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CORNING CHINESE RESTAURANT	Owner	: XUE ZHEN CHEN
Site Address	: 1944 SOLANO ST	Owner Address	: 815 TOOMES AVE
Facility ID	: FA0000514	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000121	Inspector Phone	: Not Specified
License/Permit Number	: 2049-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/6/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009774	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:

Please continue working to keeping food covered when not in use.

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:

Multiple food bins were noted to be lacking labels, please label all food bins storing dry food to avoid the possibility of cross contamination.

Overall Inspection Comments

Hood system is due for service, have a licensed professional service hood system soon.

Received By:

Date

David Lopez

Date

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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	: EE0000005 - Tia Branton
Record ID	: PR0000124	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2054-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/13/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009800	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please make sure copies of all food handler cards are available for inspection.

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	: CORNING VALERO	Owner	: REDDING OIL COMPANY
Site Address	: 790 EDITH Ave	Owner Address	: P O BOX 990280
Facility ID	: FA0000985	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001221	Inspector Phone	: Not Specified
License/Permit Number	: 7069-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 4/6/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009773	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:

Cappuccino and powdered creamer nozzles were noted to have crystallized sugar and powder build up, nozzles shall be cleaned and maintained in a weekly basis. Increase cleaning frequency if needed.

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 place a cold dedicated thermometer in close proximity to where milk is stored in walk-in to ensure milk is at or below 41°F or below.

Overall Inspection Comments

Facility looks great otherwise.

Received By:

Date

David Lopez

Date

County of Tehama
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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	: EE0000005 - Tia Branton
Record ID	: PR0002677	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002895	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 4/12/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009792	Result	: 05 - Reinspection Required
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please contact this office to discuss "Satellite" food facility approved operations.

Tia Branton

Received By:

Date

Tia Branton

Date

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DOLLAR GENERAL #14473	Owner	: DOLGEN CALIFORNIA, LLC
Site Address	: 755 WALNUT St	Owner Address	: 100 MISSION RDG
Facility ID	: FA0001200	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002082	Inspector Phone	: Not Specified
License/Permit Number	: PT0002172	Program:	: 1615 - Retail Market 6K Sq.
Person in Charge	:		: Feet-15K Sq Feet No Prep
Inspection Date	: 4/11/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009781	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:

Please keep an eye on the refrigerator that is the 7th door from the right. It temped warm today but the adjacent shelves were at temperature.
Maybe a customer had had it open, maybe it's a fan issue.

Overall Inspection Comments

Thank you for placing dedicated thermometers in each refrigerator/freezer. It makes a big difference!

The store looks great, Amber was very helpful today. Thank you.

Received By: _____

Date _____

Jana Gosselin

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DOLLAR GENERAL #14292	Owner	: DOLGEN CALIFORNIA, LLC
Site Address	: 460 ANTELOPE Blvd	Owner Address	: 100 MISSION RDG
Facility ID	: FA0000549	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000163	Inspector Phone	: Not Specified
License/Permit Number	: 2125-16F-1	Program:	: 1620 - Retail Market >15K Sq Feet 1
Person in Charge	:		: Prep
Inspection Date	: 4/26/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009824	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

LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

All liquid waste must drain to an approved fully functioning sewage disposal system. (114197)

Corrective Description:

Inspector Comments:

Restrooms currently closed due to septic failure. Please ensure system is fully functional ASAP. On-going problems need to be reported to the Department of Environmental Health.

Overall Inspection Comments

The store meets standards because it is very clean and well tended. The septic failure needs to be addressed and repaired immediately. Emerald was very helpful today. Thank you.

Received By: _____

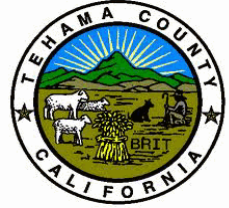
Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DOLLAR TREE #01230	Owner	: DOLLAR TREE STORES, INC.
Site Address	: 398 S MAIN St	Owner Address	: 641 FULTON AVE
Facility ID	: FA0000525	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000133	Inspector Phone	: Not Specified
License/Permit Number	: 2074-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 4/4/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009766	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 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:

All food must be stored off the ground, including in the walk-in refrigerator and freezer.

*corrected while inspector on site.

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:

ON-GOING VIOLATION - employee restrooms shall be kept clean, with paper towels and toilet paper mounted in permanently affixed dispensers.

Overall Inspection Comments

Please improve the quality of the employee restrooms. This is an on-going problem and it is not sanitary.

Maria was very helpful today, thank you.

Received By: _____

Date _____

Jana Gosselin

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FLOURNOY COUNTRY STORE	Owner	: FLOURNOY COUNTRY STORE
Site Address	: 16140 PASKENTA RD	Owner Address	: PO BOX 2318
Facility ID	: FA0000536	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000144	Inspector Phone	: Not Specified
License/Permit Number	: 2099-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 4/27/2022	Total Inspection Time	: 90 min.
Inspection Number	: DA0009835	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Prior to opening deli:

*please ensure prep refrigerator can maintain a temperature of 41F or below.

*screen floor drain

*get test strips for sanitizer. Chlorine concentration should equal 100 ppm.

*when fountain machine comes back on line, please ensure CO2 canisters are secured.

Facility looks great, thank you!

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FLYING BOAT	Owner	: LI YAN ZHU
Site Address	: 1522 SOLANO ST	Owner Address	: 1880 AUBURN OAK WAY
Facility ID	: FA0000538	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000148	Inspector Phone	: Not Specified
License/Permit Number	: 2101-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/6/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009776	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:

Hand washing sink was lacking hand soap and a working paper towel dispenser. Hand soap shall be fully stocked at all times. Paper towel dispenser shall be repaired/replaced within 1 week of 4/6/2022 inspection date and be fully stocked 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:

Raw chicken was noted to be left out in preparation to be fried was at 72°F, raw chicken shall be kept at or below 41°F at all times. Use smaller portioned containers for raw chicken that will be fried.

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 multiple food containers in walk-in and prep refrigerator, all food containers shall be covered when not in use.

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:

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : FLYING BOAT Owner : LI YAN ZHU
Site Address : 1522 SOLANO ST Owner Address : 1880 AUBURN OAK WAY

Mechanical dish washer did not have correct sanitizer concentration, dishes shall be washed manually with correct ware washing procedures of wash, rinse, sanitize until dishwasher is fixed. Dishwasher shall be repaired/replaced within 1 week of 4/6/2022 inspection date. Dishwasher shall be checked daily to ensure it is operating with correct sanitizer concentration.

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:

Hood system has a large amount of grease build up, hood shall be serviced by a licensed professional within 30 days of 4/6/2022 inspection date.

Overall Inspection Comments

Re-inspection will be within 1 week, ensure all required changes are made to avoid re-inspections and possible re-inspection fees.

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	: EE0000005 - Tia Branton
Record ID	: PR0001442	Inspector Phone	: (530) 527-8020
License/Permit Number	: 8086-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/27/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0009830	Result	: 00 - Not Applicable
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks good. Thank you.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: GREEN BARN WHISKEY KITCHEN	Owner	: BRUCE GEVEDEN
Site Address	: 5 CHESTNUT AVE	Owner Address	: PO BOX 1579 RD
Facility ID	: FA0000543	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000157	Inspector Phone	: Not Specified
License/Permit Number	: 2115-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 4/5/2022	Result	: 01 - Meets Standards
Inspection Number	: DA0009770		
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:

Broiler reach-in refrigerator above 41F. Please place a dedicated thermometer in unit and monitor temperature.

Overall Inspection Comments

*Your fire suppression ANSUL system is tagged as a "non-compliant" system. I would recommend having it repaired for the safety of your cooks, employees and guests.

*Please keep food handler certificates together in a file and have available for inspection at all times. Food manager certificates should be displayed.

Thank you.

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HIGH POINT ASSEMBLY OF GOD	Owner	: HIGH POINT ASSEMBLY OF GOD
Site Address	: 625 LUTHER ROAD	Owner Address	: 625 LUTHER RD
Facility ID	: FA0000689	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000346	Inspector Phone	: Not Specified
License/Permit Number	: 2392-16F-1	Program:	: 1650 - Approved Commercial
Person in Charge	:		: Kitchen
Inspection Date	: 4/19/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009812	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 replace sanitizer on dishwasher, I think it is old and no longer usable. After replacing, please test to ensure concentration is reaching 50 ppm. (Sanitizer concentration should be 100 ppm for wiping counter tops and other food contact surfaces).

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 place at least one dedicated thermometer in the refrigerator and the freezer.

Overall Inspection Comments

The kitchen is nice and clean, thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: IZZY'S BAGELS	Owner	: ELIZABETH MENDENHALL
Site Address	: 807 LINCOLN ST	Owner Address	: 807 LINCOLN ST
Facility ID	: FA0001634	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0003168	Inspector Phone	: Not Specified
License/Permit Number	: PT0003401	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 4/15/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009809	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:

Please ensure previously-cooked hot food is reheated to 165F or above before it is placed in hot holding. Hot holding must be maintained at 135F or above. Please keep a probe thermometer at the hot holding and check product regularly to make sure it's being held at the correct temperature.

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 safety manager's training shall be completed within 30 days.

Overall Inspection Comments

The facility looks good. Please purchase a probe thermometer and have it available at your hot holding at all times. Thank you!

Received By: _____

Date _____

Jana Gosselin

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: KEVIN'S DONUTS	Owner	: ELENA SUSTAITA
Site Address	: 218 S MAIN ST	Owner Address	: 519 ANTELOPE BLVD #8
Facility ID	: FA0001319	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002295	Inspector Phone	: Not Specified
License/Permit Number	: PT0002386	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 4/19/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009813	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:

The main refrigerator was noted to be 47F. Please re-implement the refrigerator log and track the temperature. All potentially hazardous food removed. If unit cannot maintain temperature below 41F, it must be repaired.

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:

Dough hook on mixer was noted to be dirty. Please clean after every use.

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:

Flour bin noted to be open. Keep food bins closed at all times (except when in use) and protect food from contamination.

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:

Your Ansul fire suppression system is due for an inspection.

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Phone # (530) 527-8020
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : KEVIN'S DONUTS
Site Address : 218 S MAIN ST

Owner : ELENA SUSTAITA
Owner Address : 519 ANTELOPE BLVD #8

Overall Inspection Comments

Please work on reducing clutter and unused equipment. This will allow for better cleaning and sanitation. The refrigerator is an on-going problem. The thermometer on the shelf is at eye level and very easy to read. Potentially hazardous food cannot be stored at 47F. Please monitor and repair, as necessary. Thank you.

Received By:

Date

Jana Gosselin

Date

County of Tehama
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Phone # (530) 527-8020
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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	: EE0000005 - Tia Branton
Record ID	: PR0000336	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2383-16F-1	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 4/26/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009822	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great. Thank you very much!

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	: LA CORONA	Owner	: LAMAR BAYLES
Site Address	: 914 WALNUT ST	Owner Address	: 900 WALNUT ST
Facility ID	: FA0000566	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000180	Inspector Phone	: Not Specified
License/Permit Number	: 2150-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 4/5/2022	Result	: 03 - Minor Violations
Inspection Number	: DA0009772		
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:

Managers food safety certificates are expired, Managers food safety certificates shall be renewed within 60 days of 4/5/2022 inspection date. Owner told inspector that he will be renewing food safety certificate on the 18th of April.

HAND WASHING REQUIRED - 16 5

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

Corrective Description:

Inspector Comments:

Observed cook handle raw fish and meat without hand washing and changing gloves in between. Hand washing shall be done after handling raw fish or chicken as well as changing gloves.

WIPING CLOTHES KEPT CLEAN - 16 40

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1 114185.3 (d-e))

Corrective Description:

Inspector Comments:

Observed cook use dry wiping clothes to clean food contact surfaces. Cook shall use a sanitizer bucket that is at correct concentration and clean wiping clothe. Bucket shall be changed out every 4 hours or as soon as it becomes cloudy.

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:

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : LA CORONA Owner : LAMAR BAYLES
Site Address : 914 WALNUT ST Owner Address : 900 WALNUT ST

Inspector Comments:

- A) Carnitas was noted to be at 55°F, cooked meat shall either be cooled to 41°F or below or kept at or above 135°F at all times.
- B) Eggs from the morning were noted to be left out and at 72°F, eggs were voluntarily discarded. Eggs shall be kept at 41°F or below at all times.
- C) Raw packaged chicken was noted to be left out from the mornings delivery, all cold PHF shall be put away within 30 minutes of delivery.

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:

- A) Raw meat was stored on mid rack in reach-in freezer and on top shelf in walk-in. Meat shall be stored on lowest possible shelf and 6 inches off the ground, all other products shall be stored above meat.
- B) Multiple open food containers were observed in walk-in and prep refrigerator in cook station. Food shall be covered when not in use to protect it from possible contamination.

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:

Inspector Comments:

Walk-in fan coolers and ceiling have dust build up, walk-in fans and ceiling shall be wiped to avoid the possibility of cross contamination.

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) Drying racks ere observed to have dust and grime, racks shall be cleaned and maintained.
- B) Walk-in food storage racks were noted to have dust and grime build up, racks shall be cleaned and maintained within 2 weeks of 4/5/2022 inspection date.

Overall Inspection Comments

Please add 2 more cold dedicated thermometers inside the walk-in, one on each side of walk-in to ensure walk-in is able to hold proper temperature of 41°F or below.

Re-inspection will be in 2 weeks of 4/5/2022 inspection date, please make changes as discussed to avoid future follow-up inspections or possible re-inspection fees.

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 VIEW ELEMENTARY SCHOOL	Owner	: LASSEN VIEW SCHOOL
Site Address	: 10818 HIGHWAY 99	Owner Address	: 10818 HIGHWAY 99
Facility ID	: FA0001024	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0001469	Inspector Phone	: (530) 527-8020
License/Permit Number	: 8104-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/27/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0009833	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please repair ceiling paint as discussed.

Proof of food handler training shall be printed out (even just email confirmation) and available at time of inspection.

Facility very clean. Thank you!

Tia Branton

Received By: _____

Date _____

Tia Branton _____

Date _____

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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	: EE0000005 - Tia Branton
Record ID	: PR0000697	Inspector Phone	: (530) 527-8020
License/Permit Number	: 5281-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/27/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0009832	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks good. Thank you. Please keep on eye on freezer and ice build-up.

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	: LOS MOLINOS HIGH SCHOOL	Owner	: LOS MOLINOS ELEMENTARY SCHOOL
Site Address	: 7900 SHERWOOD Blvd	Owner Address	: 7851 HIGHWAY 99E
Facility ID	: FA0000837	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000692	Inspector Phone	: (530) 527-8020
License/Permit Number	: 5280-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/27/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009831	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks good. Please keep frozen foods separated like refrigerated foods. Thank you.

Tia Branton

Received By:

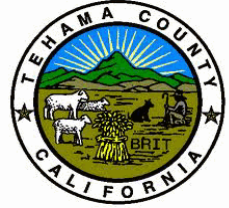
Date

Tia Branton

Date

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 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	: LUCKY CHINESE RESTAURANT	Owner	: SHENG LIN CAO
Site Address	: 1137 WALNUT ST	Owner Address	: 1137 WALNUT ST
Facility ID	: FA0000582	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000200	Inspector Phone	: Not Specified
License/Permit Number	: 2179-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/19/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009814	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 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:

Protect all open food from contamination at all times. Containers are covered, meat is stored in enclosed bags, etc.

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:

Dishwasher must be professionally repaired. This is an on-going violation. Sanitizer concentration must be 50 ppm 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:

All food must be stored at least 6" off the floor at all times.

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:

The hood needs to be cleaned.

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 : LUCKY CHINESE RESTAURANT
Site Address : 1137 WALNUT ST

Owner : SHENG LIN CAO
Owner Address : 1137 WALNUT ST

Overall Inspection Comments

The dishwasher must be properly repaired. This is an on-going violation. Also, please work on wiping down surfaces and reducing clutter in the kitchen area. 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	: MAYWOOD SCHOOL	Owner	: CUESD
Site Address	: 1666 MARGUERITE AVE	Owner Address	: 1590 SOUTH ST
Facility ID	: FA0000588	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000208	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2190-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/13/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0009798	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks good. Thank you.

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	: 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	: 4/12/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009788	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The kitchen looks great, thank you!

*currently serving ca. 360 - 380 lunch; 200 breakfast

*grease trap pumped this month

*all employees have food handler or managers food safety training

*school uses washable plates

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	: OLIVE VIEW SCHOOL	Owner	: CUESD
Site Address	: 1402 FIG ST	Owner Address	: 1590 SOUTH ST
Facility ID	: FA0000601	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000223	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2214-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/12/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009793	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:

At least one person in the kitchen shall have a Food Managers Certificate and all other food workers need to have Food Handler Cards (available for review on site)

Overall Inspection Comments

At least one person in the kitchen shall have a Food Managers Certificate and all other food workers need to have Food Handler Cards (available for review on site). Please call this office to discuss Satellite Food operations at Discovery and Columbia Academy.
Facility very clean. Thank you.

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
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: PAPA MURPHY'S	Owner	: FHK RED BLUFF PARTNERS
Site Address	: 845 S MAIN ST	Owner Address	: P O BOX 8600
Facility ID	: FA0000605	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000228	Inspector Phone	: Not Specified
License/Permit Number	: 2220-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/12/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009789	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:

Please keep an eye on the temperature of the walk-in refrigerator. It was at 42F during the inspection today. If it can be turned down a little bit, please do so. If it cannot maintain temperature below 41F, please repair.

Overall Inspection Comments

The facility is very clean. 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	: PLUM VALLEY ELEM SCHOOL	Owner	: PLUM VALLEY ELEM SCHOOL
Site Address	: 29950 PLUM CREEK ROAD	Owner Address	: 29950 PLUM CREEK RD
Facility ID	: FA0000687	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000343	Inspector Phone	: Not Specified
License/Permit Number	: 2388-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/26/2022	Total Inspection Time	: 90 min.
Inspection Number	: DA0009826	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

New freezer not working. Will be repaired.
Currently serving about 22 meals/day.

The kitchen looks great, 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	: "R" SNACK BAR	Owner	: R-WILD HORSE RANCH
Site Address	: 6700 HWY 36W	Owner Address	: 6700 HIGHWAY 36
Facility ID	: FA0001094	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0001829	Inspector Phone	: (530) 527-8020
License/Permit Number	: 8442-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/14/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009806	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:

In process of obtaining Managers food training certificate now.

Overall Inspection Comments

Facility nice and clean. Thank you very much.

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	: RED BLUFF UNION HIGH SCHOOL	Owner	: RED BLUFF JOINT UNION HIGH SCHOOL DIST
Site Address	: 1260 UNION ST	Owner Address	: P.O. BOX 1507 ST
Facility ID	: FA0000623	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002066	Inspector Phone	: Not Specified
License/Permit Number	: PT0002157	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 4/26/2022	Total Inspection Time	: 15 min.
Inspection Number	: DA0009828	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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Department of Environmental Health
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Red Bluff CA 96080
Phone # (530) 527-8020
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF UNION HIGH SCHOOL	Owner	: RED BLUFF JOINT UNION HIGH SCHOOL DIST
Site Address	: 1260 UNION ST	Owner Address	: P.O. BOX 1507 ST
Facility ID	: FA0000623	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002067	Inspector Phone	: Not Specified
License/Permit Number	: PT0002157	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 4/26/2022	Total Inspection Time	: 15 min.
Inspection Number	: DA0009829	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Snack bar looks great, 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	: 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	: 4/13/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009797	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The kitchen looks great, thank you!

Currently serving ca. 315 lunches

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	: EE0000005 - Tia Branton
Record ID	: PR0000237	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2235-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/26/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009823	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great. Thank you for your hard work.

Tia Branton

Received By:

Date

Tia Branton

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	: RINA'S MINI MART #2	Owner	: TEIG RB OIL, INC.
Site Address	: 1055 S MAIN St	Owner Address	: 1055 S MAIN ST
Facility ID	: FA0001049	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001617	Inspector Phone	: Not Specified
License/Permit Number	: 8220-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 4/5/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009771	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:

Sandwiches in refrigerator found at 48F. This is an on-going violation. Sandwiches removed while inspector on site. Sandwiches must be moved to a new location in the refrigerator with a dedicated thermometer placed near-by. All subsequent re-inspections for this issue will incur re-inspection fees.

Overall Inspection Comments

113996. Hot and cold holding, potentially hazardous food
(a) Except during preparation, cooking, cooling, transportation to or from a
RETAIL FOOD FACILITY for a period of less than 30 minutes, or when
time is used as the public health control as specified under Section
114000, or as otherwise provided in this section, POTENTIALLY
HAZARDOUS FOOD shall be maintained at or above 135°F, or at or
below 41°F.

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	: ROCKIN R RESTAURANT INC.	Owner	: ROCKIN R RESTAURANT INC
Site Address	: 201 ANTELOPE BLVD	Owner Address	: 201 ANTELOPE BLVD
Facility ID	: FA0000609	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000233	Inspector Phone	: Not Specified
License/Permit Number	: 2226-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 4/4/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009768	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:

*Soup in hot holding canister found to be 121F. Food shall be heated to 165F and held above 135F at all times. (corrected while inspector on site).

*Both reach-in refrigerators in kitchen above 41F. Please place dedicated thermometers in each unit and monitor to ensure they are holding food below 41F.

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:

Chicken breasts in reach-in were uncovered. Please protect from contamination.

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:

Sanitizer concentration in wiping buckets shall be at 100 ppm. Please up concentration a bit.

Overall Inspection Comments

Please monitor refrigerator temperatures as noted and temp hot holding at regular intervals throughout the day. Also, please have employee food handler cards available for inspection at all times. Clint was very helpful today, 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	: R-WILD HORSE RANCH	Owner	: R-WILD HORSE RANCH
Site Address	: 6700 HIGHWAY 36 W	Owner Address	: 6700 HIGHWAY 36
Facility ID	: FA0000614	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000239	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2237-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 4/14/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009801	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

No issues observed. Thank you.

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	: SUBWAY	Owner	: SUBWAY
Site Address	: 10 GILMORE ST	Owner Address	: 7672 AVIANCA DR C50
Facility ID	: FA0000674	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000327	Inspector Phone	: Not Specified
License/Permit Number	: 2363-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 4/5/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009769	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:

Small refrigerator behind sandwich prep line found to be at 50F. All food removed. Please repair ASAP.

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:

Soda nozzles dirty. Please increase frequency of cleaning and sanitizing soda nozzles.

Overall Inspection Comments

Your manager was very helpful today, thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TACO EL DORADO	Owner	: RAPHIELY SARAHI ANAYA AGUILAR
Site Address	: 951 HWY 99W	Owner Address	: 951 HWY 99W
Facility ID	: FA0001641	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0003179	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0003412	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 4/20/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0009818	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Mobile unit looks good. As soon as HCD approves you can be open for business.

Tia Branton

Received By:

Date

Tia Branton

Date

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: VIDA JUICE BAR	Owner	: YESENIA ZARAGOZA
Site Address	: 124 S JACKSON ST	Owner Address	: 124 S JACKSON ST
Facility ID	: FA0001478	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002611	Inspector Phone	: Not Specified
License/Permit Number	: PT0002827	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 4/26/2022	Result	: 01 - Meets Standards
Inspection Number	: DA0009825		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The facility looks good, thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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Department of Environmental Health
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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	: EE0000005 - Tia Branton
Record ID	: PR0000701	Inspector Phone	: (530) 527-8020
License/Permit Number	: 5282-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/11/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009784	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great. Thank you. All food comes from Los Molinos School District and hot/cold held at at school.

Tia Branton

Received By:

Date

Tia Branton

Date

County of Tehama
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Red Bluff CA 96080
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www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: VISTA PREPARATORY ACADEMY	Owner	: VISTA PREPARATORY ACADEMY
Site Address	: 1770 S JACKSON ST	Owner Address	: 1770 JACKSON ST
Facility ID	: FA0000660	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000310	Inspector Phone	: Not Specified
License/Permit Number	: 2324-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/12/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009786	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:

It is highly recommended that all school food handlers receive at least basic food safety training. Please provide food handler training to all cafeteria workers. The cafeteria manager has a food safety manager's certificate.

Overall Inspection Comments

The kitchen looks great, thank you.

Currently serving ca. 350 for lunch and 150 for breakfast.

Received By:

Date

Jana Gosselin

Date

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	: WEST STREET SCHOOL	Owner	: CUESD
Site Address	: 900 WEST STREET	Owner Address	: 1590 SOUTH ST
Facility ID	: FA0000663	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000313	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2327-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/12/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009791	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:

At least one person in the kitchen shall have a Food Managers Certificate and all other food workers need to have Food Handler Cards (available for review on site)

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:

Dishwasher not working correctly. Must be repaired immediately. Hand wash/rinse/sanitize until fixed.

Overall Inspection Comments

Facility very clean. Thank you.

Received By:

Date

Tia Branton

Date

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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	: WOODSON ELEMENTARY SCHOOL	Owner	: CUESD
Site Address	: NW CORNER TOOMES & GARDINER	Owner Address	: 1590 SOUTH ST
Facility ID	: FA0000664	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000314	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2329-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 4/12/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009790	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks wonderful. Thank you for all of your hard work.

Tia Branton

Received By:

Date

Tia Branton

Date