

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	: 2 BUDS	Owner	: STEVEN JOINER
Site Address	: 592 ANTELOPE BLVD	Owner Address	: 23422 VOLCANO RD
Facility ID	: FA0000635	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000271	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002853	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/26/2020	Total Inspection Time	: 120 min.
Inspection Number	: DA0008102	Result	: 05 - Reinspection Required
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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

Inspection Violations

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:

Ceiling in all areas where food is stored or prepared shall be constructed properly and not allow for rain/animal entry. All doors/windows shall be sealed to keep out vectors. Floors shall be redone completely with coving as required.

RAW WHOLE PRODUCE SHALL BE WASHED PRIOR TO PREPARATION - 16 28

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Raw, whole produce shall be washed prior to preparation. (113992)

Corrective Description:

Inspector Comments:

Currently facility has no prep sink. Install if any defrosting of meat or cleaning of vegetables will take place.

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 replace all wood shelving with non porous, easily cleanable shelving. Also, stainless steel racks currently in use are showing signs of age and shall be replace/refinished.

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:

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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	: 8/27/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008106	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:

Left hand side of pizza fridge not holding temperature. Please monitor and repair if necessary. Also keep an eye on the small black refrigerator in front.

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 moldy. Please increase cleaning frequency.

Overall Inspection Comments

Restaurant look good. Please keep an eye on two small refrigerators as discussed. 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	: EE0000005 - Tia Branton
Record ID	: PR0000090	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2005-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 8/6/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008001	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 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:

Please clean ANSUL system as discussed.

Overall Inspection Comments

Install screens...Facility looks good. Thank you!

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BARTELS' GIANT BURGER	Owner	: DENNIS BARTELS
Site Address	: 22355 CORNING RD	Owner Address	: 941 SPRING GULCH RD
Facility ID	: FA0000494	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000096	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2015-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/13/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008030	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 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 let this office when planned remodel will actually take place. All wood shelving/cabinets/food contact surfaces shall be removed.

Overall Inspection Comments

Tia Branton

Received By:

Date

Tia Branton

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	: 8/14/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008043	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 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 work ice machine cleaning into regular cleaning schedule.

Overall Inspection Comments

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	: BURGER KING	Owner	: BURGER KING CORPORATION
Site Address	: 210 ANTELOPE BLVD	Owner Address	: P O BOX 527023
Facility ID	: FA0000503	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000109	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2033-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 8/4/2020	Result	: 02 - Failed To Meet Standards
Inspection Number	: DA0007998		
Purpose of Inspection	: 003 - Complaint 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:

Food/grease buildup on floors/walls/coving and any surface that doesn't get used regularly. Please keep entire facility clean at all times.

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:

Ants and other vectors continue to be a problem due to lack of cleaning. Increase pest control service frequency. Follow their directions (keep facility clean).

Overall Inspection Comments

Tia Branton

Received By:

Date

Tia Branton

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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	: EE0000017 - Jana Gosselin
Record ID	: PR0000113	Inspector Phone	: Not Specified
License/Permit Number	: 2038-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 8/11/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008027	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All dining currently outside. Please keep uncooked rice in bin covered. Restaurant very clean, it looks great! Thank you.

Received By: _____

Date _____

Jana Gosselin

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CHINA DOLL	Owner	: HUAN YAN WONG
Site Address	: 182 S MAIN ST	Owner Address	: 182 S MAIN ST
Facility ID	: FA0000653	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000299	Inspector Phone	: Not Specified
License/Permit Number	: 2312-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/27/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008111	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

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:

Cockroaches appear to be flourishing in spite of pest control service. Frequency of service should be increased to 2x per month.

Overall Inspection Comments

Thank you for all the improvements, the restaurant is looking much better. Please consider increasing the frequency of pest control service. Food handler cards will be delivered or emailed to Tehama County Environmental Health by 8/31/2020.

Received By:

Date

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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	: EE0000005 - Tia Branton
Record ID	: PR0000121	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2049-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/6/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008002	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 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:

Time to clean ANSUL system.

Overall Inspection Comments

Facility in good shape. Please keep under equipment and in "nooks and crannies" clean.

Received By: _____

Date _____

Tia Branton

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	: 8/17/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008052	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

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:

Please provide soap at employee handwashing sink in back room.

Overall Inspection Comments

Facility very clean. Thank you.

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: EGG ROLL KING	Owner	: HONG YING CO.
Site Address	: 55 ANTELOPE BLVD	Owner Address	: 55 ANTELOPE BLVD
Facility ID	: FA0000528	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000136	Inspector Phone	: Not Specified
License/Permit Number	: 2078-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/26/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008097	Result	: 05 - Reinspection Required
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

FOOD TRAINING - 16 1

Comply by 9/3/2020

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:

All employees shall complete food handler training and proof of training shall be available for inspection 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:

Handwashing sink shall not be used for dishes. Hot water, soap and single serve drying towels shall be available at all times at handwashing sink.

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:

Do not store the ice scoop in the ice!

WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING MATERIALS TO VERIFY CHEMICAL CONC - 16 34

Comply by 9/3/2020

Not In Compliance

Violation Description:

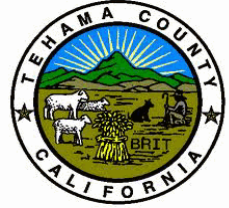
Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

Corrective Description:

Inspector Comments:

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : EGG ROLL KING Owner : HONG YING CO.
Site Address : 55 ANTELOPE BLVD Owner Address : 55 ANTELOPE BLVD

All dishes that are hand washed must be sanitized and allowed to air dry. Test strips must be used to determine appropriate sanitizer concentration. Please buy test strips and train all kitchen personnel on how to use them.

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 label all containers with bulk food so the contents are identifiable.

DEDICATED WORKING THERMOMETER SHALL BE AVAILABLE AT ALL TIMES - 16 39 Comply by 9/3/2020 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 refrigerators need a dedicated thermometer inside.

Overall Inspection Comments

All items must be corrected by Sept 3, 2020. Following this, reinspection fees will apply.

Received By: _____ Date _____ Jana Gosselin _____ Date _____

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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	: EE0000017 - Jana Gosselin
Record ID	: PR0000135	Inspector Phone	: Not Specified
License/Permit Number	: 2077-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/13/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008040	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The following items will need to be upgraded in the upcoming weeks/months/year:

*Handwashing sink - consider placing a handwashing sink next to existing 3-compartment sink. Sink in bar area to be re-plumbed. Please install soap and single-serve paper towel dispensers adjacent to hand washing area(s).

*All kitchen equipment to be commercial grade (ANSI or NSF certified). Until new refrigerator arrives, please set up a temperature log for both refrigerators (stand alone and walk-in) and record temps daily.

*FRP (fiberglass reinforced plastic) or stainless steel installed above ware-washing sink.

*All wood shelving and cabinetry to be replaced with non-absorbent, durable, easily cleanable material. Begin with food contact surfaces first.

*Provide hot water to all hand washing sinks, including restrooms.

*Doors that are left ajar for airflow need to be screened to prevent insects and rodents from entering the facility.

*Floor coving installed at juncture of floor and wall with a 3/8" minimum radius coving and shall extend at least 4" up the wall.

Please provide Tehama County Environmental Health with an estimated timeline for facility improvements. Thank you.

Received By: _____

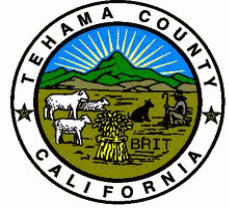
Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FIREHOUSE PIZZA	Owner	: FRANCISCO BOBADILLA
Site Address	: 734 MAIN ST	Owner Address	: 216 PINE ST
Facility ID	: FA0000604	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000227	Inspector Phone	: Not Specified
License/Permit Number	: 2219-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 8/26/2020	Result	: 01 - Meets Standards
Inspection Number	: DA0008098		
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 keep all food off floor in walk in refrigerator.

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:

Time to deep clean the hood.

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:

Please work on cleaning the cracks and crevices in the floor.

Overall Inspection Comments

Facility looks good. Just need a little work on some deep cleaning. 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	: GLYN PYE VENDING/WAL*MART DISTRIBUTION (Owner	: GLYN PYE
Site Address	: 10815 W HWY 99	Owner Address	: 945 W SECOND ST
Facility ID	: FA0001345	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002324	Inspector Phone	: Not Specified
License/Permit Number	: PT0002406	Program:	: 1643 - Perishable Vending
Person in Charge	:		: Machines
Inspection Date	: 8/4/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007993	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Temperature 40F. There are burritos that have expired in the past couple days. Walmart employee states that unit should be serviced tomorrow.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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Red Bluff CA 96080
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: GUADALAJARA RESTAURANT	Owner	: A B & C RINCON INC.
Site Address	: 860 MAIN ST	Owner Address	: 860 MAIN ST
Facility ID	: FA0000608	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000232	Inspector Phone	: Not Specified
License/Permit Number	: 2225-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/19/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008071	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 ensure all employees have received food handler training and certificates are on-site and available for inspection.

Overall Inspection Comments

Facility very clean and well organized. Staff very helpful and courteous. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: GUYS CORNER MARKET	Owner	: NARINDERJIT SINGH
Site Address	: 500 SAN BENITO AVE	Owner Address	: 500 SAN BENITO AVE
Facility ID	: FA0000974	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0001118	Inspector Phone	: (530) 527-8020
License/Permit Number	: 7044-16F-1	Program:	: 1615 - Retail Market 6K Sq.
Person in Charge	:		: Feet-15K Sq Feet No Prep
Inspection Date	: 8/13/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008031	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:

All refrigeration units shall maintain 41 Degree F or lower at all times, in all areas of unit.

Overall Inspection Comments

Ice machine very dirty...cleaned at time of inspection, but should be kept clean at all times in the future.

Tia Branton

Received By:

Date

Tia Branton

Date

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www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HAMPTON INN & SUITES	Owner	: FLOYD E DAMSCHEN
Site Address	: 520 ADOBE ROAD	Owner Address	: 701 LASSEN AVE
Facility ID	: FA0000671	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000323	Inspector Phone	: Not Specified
License/Permit Number	: 2354-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/11/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008021	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Restaurant only serving grab and go bags. Kitchen closed.

Received By:

Date

Jana Gosselin

Date

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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	: HOLIDAY INN	Owner	: KUMAR HOTELS, INC
Site Address	: 2810 MAIN ST	Owner Address	: 2810 MAIN ST
Facility ID	: FA0001149	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002086	Inspector Phone	: Not Specified
License/Permit Number	: PT0002176	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 8/11/2020	Result	: 00 - Not Applicable
Inspection Number	: DA0008019		
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Currently only serving grab and go bags. Refrigeration at temp, kitchen looks good.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JACK IN THE BOX #3489	Owner	: KOBRA ASSOCIATES INC.
Site Address	: 3098 HIGHWAY 99 W	Owner Address	: 3001 LAVA RIDGE CT
Facility ID	: FA0000553	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000167	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2134-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/3/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007980	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

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:

Microwaves and equipment VERY DIRTY. Please do thorough cleaning immediately.

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:

Floors walls and coving thick with old grease and food behind equipment. Must be kept clean.

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:

Until such time as dishwasher sanitizer is fixed, all dishes shall be washed in three compartment sink. Wash/rinse sanitize and air dry.

Overall Inspection Comments

Please clean all areas as discussed.

Received By: _____

Date _____

Tia Branton

Date _____

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Department of Environmental Health
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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	: JACK IN THE BOX #3403	Owner	: FOOD SERVICE MANAGEMENT INC
Site Address	: 1075 S MAIN ST	Owner Address	: 2251 DOUGLAS BLVD
Facility ID	: FA0000552	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000166	Inspector Phone	: Not Specified
License/Permit Number	: 2133-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/11/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008028	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

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:

Floor in walk-in freezer very dirty with debris under shelves. Please clean.

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:

Please ensure toilet paper is kept in dispensers at all times.

Overall Inspection Comments

Please clean up drive-thru area. There is a lot of dropped garbage on the ground. Thank you.

Received By:

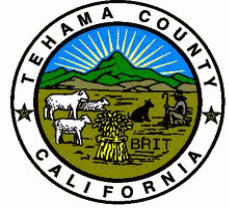
Date

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	: JILL'S FRESHSTOP MARKET & DELI	Owner	: JILL'S FRESHSTOP MARKET & DELI
Site Address	: 11625 HWY 99E	Owner Address	: 11625 HIGHWAY 99
Facility ID	: FA0000991	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001276	Inspector Phone	: Not Specified
License/Permit Number	: 7075-16F-1	Program:	: 1618 - Retail Market <6000 Sq Feet
Person in Charge	:		: 2 Prep Areas
Inspection Date	: 8/17/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008051	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:

Automatic sanitizer not working properly. Will have serviced. Please manually add sanitizer to water in the interim.

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 set up a temperature log for the small prep refrigerator in the kitchen. If it is not holding temperature please repair.

Overall Inspection Comments

Thank you for continuing to replace lights with coated LEDs. Facility very clean, thank you!

Received By: _____

Date _____

Jana Gosselin _____

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	: JULIA'S FRUIT STAND	Owner	: JULIAS FRUIT STAND
Site Address	: 11475 HIGHWAY 99E	Owner Address	: 11475 HIGHWAY 99E
Facility ID	: FA0000685	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000340	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2386-16F-1	Program:	: 1612 - Produce Stand
Person in Charge	:		:
Inspection Date	: 8/12/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008032	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Tia Branton

Received By: _____

Date _____

Tia Branton

Date _____

County of Tehama
 Department of Environmental Health
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 www.co.tehama.ca.us

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	: 8/17/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008050	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

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7 **Comply by 8/31/2020** Not In Compliance

Violation Description:

Potentially hazardous foods shall be held at or below 41/ 45øF or at or above 135øF. (113996, 113998, 114037, 114343(a))

Corrective Description:

Inspector Comments:

Big refrigerator in back not holding temperature. Must be repaired or replaced ASAP!

WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING MATERIALS TO VERIFY CHEMICAL CONC - 16 34 **Comply by 8/31/2020** 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:

Dishes not being sanitized after washing. No test strips available, employee did not know where sanitizer was located or how to properly sanitize dishes.

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:

Blue ice scoop in ice machine moldy and dirty. Silver scoop laying in ice. Ice scoops must be clean and kept out of ice!

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 freezer chest and near dishwashing area not covered and protected from contamination. Food should not be stored near dishwashing area!

County of Tehama
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www.co.tehama.ca.us

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

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

"Comply by Date" Not Not In Compliance
Specified

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:

Floors wearing through to sub-floor.

Overall Inspection Comments

Follow-up inspection required. Refrigerator must be able to maintain temperature, dishes must be sanitized and all foods must be protected from contamination.

Received By:

Date

Jana Gosselin

Date

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



Tim Potanovic, REHS - Director

Facility Name	: LAKE CLUB	Owner	: LAKE CLUB
Site Address	: 22431 RIO ALTO DR	Owner Address	: 22431 RIO ALTO DR
Facility ID	: FA0000562	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000176	Inspector Phone	: Not Specified
License/Permit Number	: 2146-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/27/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008105	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:

Far left side of undercounter refrigerator not holding temp. Perishable food removed, will 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:

All open food in refrigerators/freezers shall be covered.

Overall Inspection Comments

Facility very clean. Please make sure handwashing sinks are used only for handwashing, no dishes or other items placed in sink. Also, food safety training certificates need to be available for inspection, particularly the manager's. Thank you!

Received By:

Date

Jana Gosselin

Date

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Department of Environmental Health
633 Washington St., Rm 36
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Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LARIAT BOWL	Owner	: LARIAT BOWL
Site Address	: 365 S MAIN ST	Owner Address	: P O BOX 129
Facility ID	: FA0000570	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000186	Inspector Phone	: Not Specified
License/Permit Number	: 2156-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 8/18/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008056	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility currently closed due to Covid-19.

Received By:

Date

Jana Gosselin

Date

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Department of Environmental Health
633 Washington St., Rm 36
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LETTI CAFE	Owner	: WAL*MART DISTRIBUTION CENTER
Site Address	: 10815 HWY 99W	Owner Address	: 10815 HWY 99W
Facility ID	: FA0000662	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000312	Inspector Phone	: Not Specified
License/Permit Number	: 2326-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/4/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007994	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 use test strips daily on warewashing machine to ensure sanitizer concentration is correct.

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 set up a temperature log on the under-counter refrigerator near the grill and record temperature daily. If not holding temp, please repair ASAP.

Overall Inspection Comments

Please work on removing buckets of grease from kitchen area. Facility looks good. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

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	: LITTLE COUNTRY STORE	Owner	: JOHN & KEVEL KUCHLE
Site Address	: 21931 CHIMNEY ROCK DR	Owner Address	: 22029 RAINBOW RIDGE PLACE DR
Facility ID	: FA0000511	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000118	Inspector Phone	: Not Specified
License/Permit Number	: 2042-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 8/27/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008107	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Store 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	: MARCOS PIZZA	Owner	: TAYLOR ENTERPRISES
Site Address	: 2116 SOLANO ST	Owner Address	: 416 STANMAR DR
Facility ID	: FA0000586	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000206	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2185-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/10/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008006	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 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:

Pest control shall come no less than monthly. All food stuffs/water leaks shall be kept clean so as to not encourage cockroaches.

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:

Towels need laundered more frequently or kept in different container. Attracting flies and other pest.

Overall Inspection Comments

Please continue working on keeping facility cleaner.

Tia Branton

Received By: _____

Date _____

Tia Branton _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MCBRAYERS HOMETOWN CAFE	Owner	: JOI GONZALEZ AND THERON THURSTON
Site Address	: 1081 SOLANO ST A	Owner Address	: 1081 SOLANO ST "A"
Facility ID	: FA0000667	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000318	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2338-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/6/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008003	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 meat on bottom rack as discussed so cross contamination can not take place. Thank you.

Overall Inspection Comments

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MCDONALD'S CORNING	Owner	: BURLINGTON ENT. LLC
Site Address	: 3375 SUNRISE WAY	Owner Address	: 2289 IVY ST
Facility ID	: FA0000590	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000210	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2192-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/10/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008005	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

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:

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:

Overall Inspection Comments

Previous violations corrected. However...facility need thorough cleaning. All surfaces appear dirty and greasy.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MOBILE GAS STATION	Owner	: NMSO INC.
Site Address	: 65 N ANTELOPE BLVD	Owner Address	: 1040 N BENSON AVE
Facility ID	: FA0001343	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001192	Inspector Phone	: Not Specified
License/Permit Number	: 7064-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 8/25/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008090	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

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	: OLIVE PIT	Owner	: OLIVE PIT
Site Address	: 2156 SOLANO ST	Owner Address	: 2156 SOLA ST
Facility ID	: FA0000600	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000222	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2213-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/10/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008007	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

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: PUMPKINLAND	Owner	: PUMPKINLAND
Site Address	: 12000 HIGHWAY 99 E	Owner Address	: 12000 HIGHWAY 99
Facility ID	: FA0000805	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000588	Inspector Phone	: Not Specified
License/Permit Number	: 5153-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 8/14/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008041	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Temporarily closed due to Covid.

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RINA'S MINI MART #1	Owner	: RINA'S MINI MART
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	: 8/24/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008081	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:

Please clean inside of microwave oven and coffee syrup dispensers (very dirty)!

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:

Milk may not be stored on the floor of the refrigerator. Please ensure it is on shelving at least 6" off the floor.

Overall Inspection Comments

Please keep service counters wiped down and make sure sanitizer test strips are available for use. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ROUND TABLE PIZZA	Owner	: SISCO ENTERPRISES
Site Address	: 116 W BELLE MILL RD	Owner Address	: 500 EAST AVE
Facility ID	: FA0000633	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000269	Inspector Phone	: Not Specified
License/Permit Number	: 2269-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 8/24/2020	Result	: 03 - Minor Violations
Inspection Number	: DA0008082		
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 food handler cards available for inspection 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:

Small prep refrigerator behind pizza oven not holding temp. Food voluntarily removed. Please repair.

Overall Inspection Comments

Restaurant looks good. Please make sanitizer test strips are available at all times and that employees are trained on importance of using them! Thank you.

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: THE SHABBY SISTERHOOD	Owner	: SUSAN HARMS
Site Address	: 707 WALNUT ST	Owner Address	: 12849 WILDER RD
Facility ID	: FA0001580	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002767	Inspector Phone	: Not Specified
License/Permit Number	: PT0002988	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/24/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008080	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

At next inspection sanitizer test strips will be available; hot holding and all refrigerators will be temped.
Planning to open Labor Day weekend.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SPEEDWAY #1999	Owner	: TESORO MARKETING WESTERN REFINING RE
Site Address	: 782 ANTELOPE BLVD	Owner Address	: 19100 RIDGEWOOD PARKWAY
Facility ID	: FA0001453	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002571	Inspector Phone	: Not Specified
License/Permit Number	: PT0002781	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	: TESORO MARKETING		: 1 Prep Area
Inspection Date	: 8/26/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008095	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Keep working on organizing food handler cards and having them available for inspection. Milk dispensing tubes to be cut on the diagonal with not more than 1" protruding. Store looks good, thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: STARBUCKS COFFEE #10581	Owner	: STARBUCKS COFFEE #10581
Site Address	: 535 ADOBE ROAD	Owner Address	: 535 ADOBE RD
Facility ID	: FA0000673	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000326	Inspector Phone	: Not Specified
License/Permit Number	: 2362-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/17/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008049	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

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:

Automatic sanitizer not working, no chemical agent in water. New test strips had to be located, no test strips at sink. All staff (that will be washing dishes) must be trained on purpose of test strips and importance of using them daily. In this way the lack of sanitizer in the water will be discovered, when the automatic system quits working.

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:

More frequent wiping down of all counters required.

Overall Inspection Comments

Call placed to correct sanitizer concentration in water. Please develop a manual back-up system for sanitizing dishes. Sanitizing product can be added to water and test strips used to determine appropriate concentration. Thank you.

Received By:

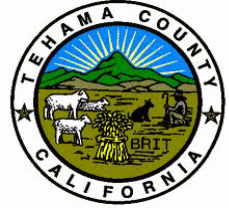
Date

Jana Gosselin

Date

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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	: STARBUCKS COFFEE COMPANY #24030	Owner	: STARBUCKS COFFEE COMPANY #24030
Site Address	: 265 ANTELOPE BLVD	Owner Address	: 2401 S UTAH AVE SSDIO
Facility ID	: FA0001293	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002273	Inspector Phone	: Not Specified
License/Permit Number	: PT0002364	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/13/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008039	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:

Hot water at handwashing sink an ongoing issue. No paper towels at hand washing sink. Sink very dirty. Please encourage frequent handwashing by making it as accessible an activity as possible, including providing warm water, paper towels to dry hands and a clean sink.

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:

All sinks in front service area need a deep, thorough scouring and scrubbing.

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:

Dish sanitizer not at concentration. Please test daily to ensure automatic system is functioning properly.

Overall Inspection Comments

Please work on cleanliness. All front work counters and surfaces need more frequent wiping down and sanitizing. Thank you!

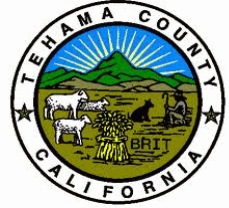
Received By:

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OFFICIAL FOOD INSPECTION REPORT

Tim Potanovic, REHS - Director

Facility Name	: SUBWAY	Owner	: DELIGHT FOODS INC.
Site Address	: 608 LUTHER RD	Owner Address	: 1134 PINE ST
Facility ID	: FA0001402	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002457	Inspector Phone	: Not Specified
License/Permit Number	: PT0002669	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/19/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008069	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:

Automatic sanitizer not delivering sanitizer. Please repair. A back-up container of sanitizer would be advisable to allow manual application of sanitizing solution to the water when the automatic system isn't functioning properly.

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 a close eye on the temperature log for the front counter refrigerator. It appears to be struggling to maintain a safe temperature of 41F or less. If it isn't holding temperature, please repair.

Overall Inspection Comments

Restaurant very clean and well organized. It looks great! Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TACOS COTIJA FOOD TRUCK	Owner	: LAURA MENDOZA
Site Address	: 215 S. MAIN ST	Owner Address	: PO BOX 594
Facility ID	: FA0001507	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002657	Inspector Phone	: Not Specified
License/Permit Number	: PT0002875	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 8/12/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008108	Result	: 05 - Reinspection Required
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:

Small prep fridge still not holding temperature. Temp log stopped on 8/3/20. This is to be maintained until refrigerator is consistently holding temperature. Non-negotiable.

Overall Inspection Comments

Re-inspection fees may apply moving forward. All refrigeration must maintain a temperature of 41F or below.

Received By: _____

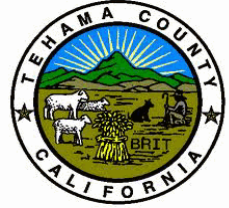
Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TACOS COTIJA FOOD TRUCK	Owner	: LAURA MENDOZA
Site Address	: 215 S. MAIN ST	Owner Address	: PO BOX 594
Facility ID	: FA0001507	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002657	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002875	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 8/27/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008116	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

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 units not able to hold temperatures throughout the day. New procedures are required.

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 clean all areas of food truck

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please clean all areas of food truck

Overall Inspection Comments

Mobile unit closed until such time as procedures are in place to assure that refrigeration units can hold temp throughout the day.
Please thoroughly clean Mobile.
Call for reinspection before reopening.

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	: TRAVEL CENTERS OF AMERICA GENERAL STOF	Owner	: TA OPERATING LLC
Site Address	: 3524 S HWY 99 W	Owner Address	: P O BOX 451100
Facility ID	: FA0000657	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000306	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2317-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/3/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007983	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

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:

Counter tops/ work areas dirty. Keep clean at all times.

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:

Floors/walls/coving dirty with significant grease buildup. Must be cleaned immediately and kept clean at all times.

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:

Mop sink and FRP around mop sink very old and showing signs of mold. Please clean/replace/repair.

Overall Inspection Comments

Please clean facility as discussed.

Received By:

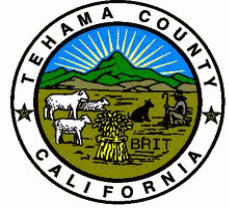
Date

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	: TRAVEL CENTERS OF AMERICA GENERAL STOF	Owner	: TA OPERATING LLC
Site Address	: 3524 S HWY 99 W	Owner Address	: P O BOX 451100
Facility ID	: FA0000657	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000304	Inspector Phone	:
License/Permit Number	: 2317-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/3/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007982	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:

Faucets at three compartment sink leaking. Piping is leaking underneath sink as well. Please replace/repair.

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 meat line cooler not holding temperature. Daily log shows temps within correct range. Please temp a minimum of three times per day to reflect hotter temperatures and heavier useage.

Overall Inspection Comments

Manager very helpful. 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
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TRAVEL CENTERS OF AMERICA GENERAL STOF	Owner	: TA OPERATING LLC
Site Address	: 3524 S HWY 99 W	Owner Address	: P O BOX 451100
Facility ID	: FA0000657	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000305	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2317-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 8/3/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007981	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Paper towels placed at handwashing sinks at time of 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	: WALMART #1608	Owner	: WALMART INC.
Site Address	: 608 LUTHER RD	Owner Address	: 508 SW 8TH ST 8916
Facility ID	: FA0001318	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002294	Inspector Phone	: Not Specified
License/Permit Number	: PT0002385	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 8/19/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008070	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:

Thank you for finding food training certification(s). Please have them readily available for inspection by the Health Inspector.

Overall Inspection Comments

Facility very clean. Thank you.

Received By: _____

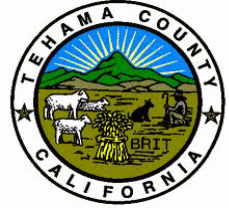
Date _____

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	: WOODSON BRIDGE MINI MART/DELI	Owner	: WOODSON BRIDGE MINI MART
Site Address	: 3770 ILLINOIS AVE	Owner Address	: 7422 LINCOLN BLVD
Facility ID	: FA0000666	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000316	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2332-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 8/17/2020	Total Inspection Time	: 90 min.
Inspection Number	: DA0008044	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

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:

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:

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:

Overall Inspection Comments

Cooking areas STILL EXTREMELY DIRTY. MUST BE CLEANED THOROUGHLY IMMEDIATELY. All cardboard boxes shall be property disposed of (not left in back of facility). All material/equipment not used on a regular basis shall be removed from food facility.

Reinspection in 1 week!

Received By: _____

Date

Tia Branton

Date