

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	: EE0000017 - Jana Gosselin
Record ID	: PR0002747	Inspector Phone	: Not Specified
License/Permit Number	: PT0002965	Program:	: 1619 - Retail Market 6K Sq Feet-15K
Person in Charge	:		: Sq Feet 2 Prep
Inspection Date	: 8/24/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009209	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

##### Violation Description:

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

##### Corrective Description:

##### Inspector Comments:

Sanitizer currently being used is Dodecylbenzenesulfonic Acid. While this sanitizer is approved by the EPA for sanitizing food contact surfaces, it is not approved for dish washing in Cal Code. The following dish sanitizers are permitted:

- (1) Contact with a solution of 100 ppm available chlorine solution for at least 30 seconds.
- (2) Contact with a solution of 25 ppm available iodine for at least one minute.
- (3) Contact with a solution of 200 ppm quaternary ammonium for at least one minute.
- (4) Contact with a solution of ozone that meets the requirements of Section 180.940 of Title 40 of the Code of Federal Regulations and that is generated by a device located onsite at the food facility that meets all of the following requirements:

When the current bottle of sanitizer that is currently in use runs out, please replace with either chlorine (bleach) or quaternary ammonium. Have test strips on hand so you can adequately test the concentration.

Also, please set up a spray bottle with sanitizer for sanitizing the knives at the front sink.

#### 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:

Please set up sanitizing buckets with bleach (or other sanitizer) and keep wiping cloths inside. Change water in buckets every 4 hours.

#### 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:

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : A & R CUSTOM BUTCHERING  
Site Address : 1055 MAIN ST

Owner : DWAYNE CASTEEL  
Owner Address : 19971 RED BANK ST

Please put dedicated thermometers in every refrigerator unit.

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### Overall Inspection Comments

The facility looks very good, nice and clean. I would recommend you change the spigot on the front sink so that it reaches all three sinks. Thank you.

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Received By:

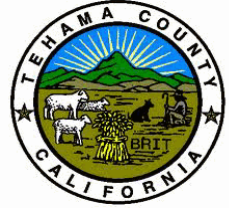
Date

Jana Gosselin

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	: 8/27/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009218	Result	: 04 - Major Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

#### Inspection Violations

##### FOOD 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 Handling card was noted to be lacking after 60 days, Managers Food Handling card shall be attained within 30 days of inspection of 8/27/2021.

##### 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:*

FRP was noted to be lacking by kitchen hand washing sink and prep table. FRP shall be installed behind hand sink and prep table wall as soon as possible.

##### 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:*

Excessive flies were noted to be flying in kitchen area, facility shall be kept free from vermin at all times.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : AMERICAN THAI PEPPER CAFE  
Site Address : 8051 HWY 99E  
Owner : NOU GORDEN  
Owner Address : PO BOX 241

*Corrective Description:*

*Inspector Comments:*

Standing reach-in refrigerator by back wall of kitchen was noted to be at 50°F, refrigeration unit shall be able to maintain temperature of 41°F or below. Refrigeration unit shall be fixed immediately, if unit is unable to hold temperature of 41°F or below it shall be repaired or replaced.

**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:*

Card board build up was noted to be in spare back room area, card board shall be discarded as soon as possible to avoid the possibility of rodent infestation.

**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 was noted to be missing baffles during the time of inspection. Baffles shall be properly mounted in hood system during operational hours to avoid grease build up in ventilation system.

**ALL POISONOUS SUBSTANCES SHALL BE STORED SEPARATELY - 16 29**

**"Comply by Date" Not Specified** Not In Compliance

*Violation Description:*

All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2)

*Corrective Description:*

*Inspector Comments:*

Can of vermin repellent was noted to be on prep table while employee was prepping food on the same table.

**Overall Inspection Comments**

Set up a temperature log for refrigeration units (checked 2x daily) to ensure refrigeration units are working properly. Follow up inspection will be within 14 days of 8/27/2021 inspection. If re-inspection is needed after follow up inspection re-inspection fees will begin to incur.

*David Lopez*

Received By:

Date

David Lopez

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BUNS ON THE RUN	Owner	: SALVADOR CALDERON & JASON SERVERA
Site Address	: 2650 MAIN ST	Owner Address	: 22807 ANTELOPE BLVD
Facility ID	: FA0000668	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000319	Inspector Phone	: Not Specified
License/Permit Number	: 2340-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 8/4/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009153	Result	: 01 - Meets Standards
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

#### 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 one employee take a manager's food safety training course within 60 days.

### Overall Inspection Comments

The facility looks great. Juliana was very helpful, thank you.

Received By: \_\_\_\_\_

Date \_\_\_\_\_

Jana Gosselin \_\_\_\_\_

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BURRITO BANDITO	Owner	: PAUL LABARBERA
Site Address	: 525 ADOBE ROAD F	Owner Address	: 3339 DODSON LN
Facility ID	: FA0000692	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000349	Inspector Phone	: Not Specified
License/Permit Number	: 2402-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 8/2/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009143	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 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:*

Mens restroom ventilator was noted to be half off and hanging, ensure equipment is properly mounted and functioning.

#### 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) Cooling fans on back wall for beans were noted to be dusty.
  - B) Microwave door was noted to be dirty with food debris.
  - C) The shelf under front steam table was noted have grease build up.
  - D) Floor under grill area was noted to have grease and food build up.
  - E) Customer soda machine's splash guard was noted to have syrup build up.
- All areas shall be cleaned as soon as possible and maintained.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Sanitizer strips were noted to be lacking for the 3 compartment sink, sanitizer strips shall be available and tested to ensure proper concentration is being used.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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 : BURRITO BANDITO Owner : PAUL LABARBERA  
Site Address : 525 ADOBE ROAD F Owner Address : 3339 DODSON LN

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:*

- A) Industrial can opener was noted to be dirty with food build up, can opener shall be cleaned and maintained more frequently.
- B) Ice machine was noted to be dirty with mold like growth, ice scoop was also noted to be on top of ice machine. Ice scoop shall be in a clean container, ice machine shall be cleaned and maintained as soon as possible.

**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:*

Paper towel dispenser near small dry pantry storage room and standing reach-in refrigerator was noted to be in-operable. Ensure paper towel dispenser is properly stocked and functioning.

**Overall Inspection Comments**

Please make changes in cleaning schedule to ensure areas are not neglected.

Received By:

Date

David Lopez

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CHATAS CHURROS LLC	Owner	: LISA LOMELI
Site Address	: 2075 SOLANO ST	Owner Address	: 646 FRIPP AVE
Facility ID	: FA0001610	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002806	Inspector Phone	: Not Specified
License/Permit Number	: PT0003039	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/10/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009167	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

All previous violations have been corrected, thank you.

Received By:

Date

David Lopez

Date



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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : CIRCLE 7 DAYS	Owner : Khinda Gas & Food, INC
Site Address : 1055 WALNUT St	Owner Address : 1384 KIRSTEN CT
Facility ID : FA0000972	Inspector : EE0000017 - Jana Gosselin
Record ID : PR0001099	Inspector Phone : Not Specified
License/Permit Number : 7039-16F-1	Program: : 1617 - Retail Market <6000 Sq Feet
Person in Charge :	: 1 Prep Area
Inspection Date : 8/30/2021	Total Inspection Time : 30 min.
Inspection Number : DA0009228	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

<b>WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING MATERIALS TO VERIFY CHEMICAL CONC - 16 34</b>	<b>"Comply by Date" Not Specified</b>	Not In Compliance
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*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:*

All dishes must be sanitized every time they're washed. Sanitize in 100 ppm chlorine or 200 ppm quaternary ammonium. Have test strips available to confirm sanitizer concentration.

<b>ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14</b>	<b>"Comply by Date" Not Specified</b>	Not In Compliance
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*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. Increase frequency of cleaning and sanitizing soda nozzles.

<b>ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31</b>	<b>"Comply by Date" Not Specified</b>	Not In Compliance
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*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Keep open food in freezer covered at all times to protect from contamination.

<b>LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22</b>	<b>"Comply by Date" Not Specified</b>	Not In Compliance
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*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Floor drain near warewashing sink needs a screen.

<b>FOOD TRAINING - 16 1</b>	<b>"Comply by Date" Not Specified</b>	Not In Compliance
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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : CIRCLE 7 DAYS  
Site Address : 1055 WALNUT St  
Owner : Khinda Gas & Food, INC  
Owner Address : 1384 KIRSTEN CT

*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 training certificates available for review upon request at all times.

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**Overall Inspection Comments**

Please implement dish sanitizing protocols immediately! Kayla and Monica were very helpful. Thank you.

---

Received By:

Date

Jana Gosselin

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CIRCLE K #1103	Owner	: CIRCLE K STORES INC #1103
Site Address	: 315 S JACKSON ST	Owner Address	: 255 E RINCON ST
Facility ID	: FA0000512	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000119	Inspector Phone	: Not Specified
License/Permit Number	: 2044-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 8/4/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009152	Result	: 02 - Failed To Meet Standards
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

#### 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:*

Freezer in back at 45 degrees. All food thawed. Operator told to dispose of all food, said they would.

#### 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:*

The store is filthy. The parking lot is full of trash, the sidewalk in front of the store is filthy, doors to store (and door handles) are dirty, floors are dirty, back sink is full of spoiled milk and other items.

### Overall Inspection Comments

Store is in process of ownership change. They are currently running only one employee per shift. Food in back freezer to be taken out of inventory and disposed of, but they have to do it between customers. A commercial freezer must replace failing one that is not commercial. Hopeful that conditions will change under new ownership.

Sandwich refrigerator at temp.

Received By:

Date

Jana Gosselin

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BURGER KING	Owner	: BURGER KING
Site Address	: 888 HIGHWAY 99 W	Owner Address	: 930 EXECUTIVE WAY
Facility ID	: FA0000504	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000110	Inspector Phone	: Not Specified
License/Permit Number	: 2034-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 8/16/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009185	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 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:*

Hamburger meat was noted to be uncovered in meat freezer, food shall be stored in appropriate containers and closed to avoid the possibility of cross contamination.

#### 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:*

Kitchen hand washing sink was noted to be broken and non functional, Hand washing sink shall be repaired or replaced as soon as possible.

#### 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:*

Icee machine and soda back splash guard were noted to have syrup build up, both machines shall be properly cleaned and maintained.

#### 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:*

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 : BURGER KING  
Site Address : 888 HIGHWAY 99 W  
Owner : BURGER KING  
Owner Address : 930 EXECUTIVE WAY

*Inspector Comments:*

Facility was noted to be very dirty;

- A) Three compartment sink FRP was noted to be very dirty with grime build up.
  - B) Air vents near worker break room were noted to be very dusty as well as not properly mounted.
  - C) Build cards by the front of the line were noted to be very dusty.
  - D) Freezer and walk-in fan covers were noted to be dusty.
  - E) Dairy refrigeration unit side was noted to have chocolate stains as well as having leaky piping in back of the unit.
  - F) Drive Thru FRP was noted to have coffee stains, ketchup splatter, and shake mix spills.
  - G) Behind frosty machine and refrigeration units trash and discarded cups were noted to be building up.
  - H) Ceiling tiles were noted to be stained yellow from build up grease over the years.
- Please clean all necessary items as soon as possible and work on building cleanliness.

**Overall Inspection Comments**

Follow up inspection is required, follow up inspection will be within 2 weeks of inspection date of 8/16/2021. Please fix all necessary items as soon as possible if re-inspection is needed after follow up inspection, re-inspection fees will begin to incur.

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	: BURGER KING	Owner	: QUIKSERVE RESTAURANTS INC.
Site Address	: 888 HIGHWAY 99 W	Owner Address	: 25 E AIRWAY BLVD
Facility ID	: FA0000504	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000110	Inspector Phone	: Not Specified
License/Permit Number	: 2034-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 8/30/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009224	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:*

Hamburger meat was noted to be uncovered in meat freezer, food shall be stored in appropriate containers and closed to avoid the possibility of cross 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:*

- A) Air vents near worker break room were noted to be very dusty as well as not properly mounted
  - B) Build cards by the front of the line were noted to be very dusty.
  - C) Freezer and walk-in fan covers were noted to be dusty.
  - D) Ceiling tiles were noted to be stained yellow from build up grease over the years
- Please clean all necessary items as soon as possible and work on building cleanliness.

### Overall Inspection Comments

Please continue to work on cleanliness.

Received By: \_\_\_\_\_

Date \_\_\_\_\_

David Lopez \_\_\_\_\_

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DAISY'S ICE CREAM	Owner	: EFRAIN ABUNDIZ BRAVO
Site Address	: 1309 SOLANO ST	Owner Address	: 7931 HWY 99W
Facility ID	: FA0000564	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000178	Inspector Phone	: Not Specified
License/Permit Number	: 2148-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/11/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009173	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:*

Agua Fresca on back counter was noted to be uncovered and open, please keep all food containers with a lid on to protect food/drink from the possibility of 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:*

Ice scoop was noted to be inside ice machine, please keep ice scoop outside in a sanitary container to avoid the possibility of cross contamination of ice.

#### 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:*

Meat was noted to be at 110°F, Hot holding PHF shall be heated to 165°F and kept at 135°F or above. Meat was reheated at time of inspection.

#### 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:*

Granola containers by front cash register were noted to be lacking labels, please provide labels to avoid the possibility of cross contamination.

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Red Bluff CA 96080  
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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

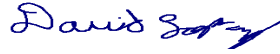
Facility Name : DAISY'S ICE CREAM  
Site Address : 1309 SOLANO ST

Owner : EFRAIN ABUNDIZ BRAVO  
Owner Address : 7931 HWY 99W

---

**Overall Inspection Comments**

Turn in Change of Ownership application once all bank paper work is completed.



---

Received By:

Date

David Lopez

Date



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



Tim Potanovic, REHS - Director

Facility Name	: EGG ROLL KING	Owner	: HONG YING CO.
Site Address	: 55 ANTELOPE BLVD	Owner Address	: 55 ANTELOPE BLVD
Facility ID	: FA0000528	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000136	Inspector Phone	: Not Specified
License/Permit Number	: 2078-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/18/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009192	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Remember to follow proper cooling procedures at all times. Previous violations have been corrected.

*David Lopez*

Received By: \_\_\_\_\_

Date \_\_\_\_\_

David Lopez \_\_\_\_\_

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: EL TACO ASADO	Owner	: LUIS LOPEZ
Site Address	: 17585 RANCHO TEHAMA RD	Owner Address	: 1309 COLUSA ST
Facility ID	: FA0001618	Inspector	: EE0000019 - David Lopez
Record ID	: PR0003145	Inspector Phone	: Not Specified
License/Permit Number	: PT0003378	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 8/6/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009166	Result	: 03 - Minor Violations
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

#### 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:*

Wall mounted soap dispenser was noted to be lacking, provide a wall mounted soap dispenser close to hand washing sink before opening.

#### 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) Flooring was noted to have grime build up under the grill and on the side of small sandwich top refrigerator.
  - B) Gasket around door for standing reach in refrigerator was noted to be dirty.
  - C) Prep table legs were noted to have grime on each leg.
- Please clean each area thoroughly and maintain.

#### MOBILE SIGNAGE - 16 39B

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

(a) Except as specified in subdivision (c), the business name or name of the operator, city, state, ZIP Code, and name of the permittee, if different from the name of the food facility, shall be legible, clearly visible to consumers, and permanently affixed on the consumer side of the mobile food facility and on a mobile support unit. (114299) (b) The business name shall be in letters at least 3 inches high. Letters and numbers for the city, state, and ZIP Code shall not be less than one inch high. The color of each letter and number shall contrast with its background. (c) Notwithstanding subdivision (a), motorized mobile food facilities and mobile support units shall have the required identification on two sides.

*Corrective Description:*

*Inspector Comments:*

County of Tehama  
Department of Environmental Health  
633 Washington St., Rm 36  
Red Bluff CA 96080  
Phone # (530) 527-8020  
www.co.tehama.ca.us

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : EL TACO ASADO Owner : LUIS LOPEZ  
Site Address : 17585 RANCHO TEHAMA RD Owner Address : 1309 COLUSA ST

Food trailer was noted to be missing an address and phone number, please include correct address and phone signage with 1" lettering.

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

**"Comply by Date" Not  
Specified**

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Sandwich top refrigerator was noted to be at 50°F, Refrigerator shall be able to maintain temperature of 41°F or below. Unit shall be repaired or replaced as soon as possible.

**Overall Inspection Comments**

Please set up a temperature log for both refrigerators (checked 2x daily) to ensure refrigerators are working properly until next inspection, facility is ok to open.

Received By: \_\_\_\_\_

Date \_\_\_\_\_

David Lopez \_\_\_\_\_

Date \_\_\_\_\_

County of Tehama  
Department of Environmental Health  
633 Washington St., Rm 36  
Red Bluff CA 96080  
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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	: EE0000019 - David Lopez
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	: 8/25/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009205	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Please set up a temperature log (checked 2x daily) for case refrigeration unit to ensure refrigerator maintains temperature of 41°F or below.

Received By:

Date

David Lopez

Date

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



Tim Potanovic, REHS - Director

Facility Name	: FOOD MAXX #476	Owner	: SAVE MART SUPERMARKETS
Site Address	: 94 BELLE MILL RD	Owner Address	: P.O. BOX 4664 DR
Facility ID	: FA0000539	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000149	Inspector Phone	: Not Specified
License/Permit Number	: 2103-16F-1	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 8/17/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009189	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Please add "employees must wash hands before returning to work signs" in restrooms.

#### **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:*

Floor under shelves in dairy walk-in and bottom rack of refrigerator case (particularly near the salsa and yogurt) in need of a thorough scrubbing.

### Overall Inspection Comments

Please watch load limits in bottoms of refrigerator cases. Condenser unit in meat freezer has significant icing. A work order has been placed. Overall, the store looks good, thank you.

Received By:

Date

Jana Gosselin

Date

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



Tim Potanovic, REHS - Director

Facility Name	: IKKYU JAPANESE RESTAURANT	Owner	: TOMOYO M. KOJIMA
Site Address	: 645 ANTELOPE BLVD	Owner Address	: 19095 BONITA RD
Facility ID	: FA0001282	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002222	Inspector Phone	: Not Specified
License/Permit Number	: PT0002313	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 8/27/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0009214		
Purpose of Inspection	: 106 - Pre-Opening Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Everything looks very good. Please keep an eye on the sanitizer concentration in the dishwasher. 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  
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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JACK IN THE BOX #3403	Owner	: FOOD SERVICE MANAGEMENT INC
Site Address	: 1075 S MAIN ST	Owner Address	: 2251 DOUGLAS BLVD
Facility ID	: FA0000552	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000166	Inspector Phone	: Not Specified
License/Permit Number	: 2133-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/13/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009181	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Facility is looking a lot better, please continue to implement cleanliness tasks through out the week.

Received By:

Date

David Lopez

Date

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



Tim Potanovic, REHS - Director

Facility Name	: JAVA LANES	Owner	: KENDALL & NICOLE MATHISEN
Site Address	: 2075 SOLANO ST	Owner Address	: 1214 MARGUERITE AVE
Facility ID	: FA0001117	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002216	Inspector Phone	: Not Specified
License/Permit Number	: PT0002307	Program:	: 1626 - Bar Prepackaged Foods Only
Person in Charge	:		:
Inspection Date	: 8/10/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009168	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Previous violations have been corrected, thank you.

Received By:

Date

David Lopez

Date



County of Tehama  
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	: JOHNNY BOY'S TACOS	Owner	: ROSA E GONALEZ & JAVIER L. ORELLANA
Site Address	: 2185 SOLANO ST	Owner Address	: 4810 BARHAM AVE
Facility ID	: FA0001148	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001974	Inspector Phone	: Not Specified
License/Permit Number	: 8523-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 8/30/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009220	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:*

Sopes were noted to be in an open container inside sandwich top refrigeration unit, foods not in use shall be covered at all times to avoid the possibility of cross contamination.

### Overall Inspection Comments

Ensure new refrigeration equipment is properly adjusted and able to hold temperature of 41°F or below.

*David Lopez*

Received By: \_\_\_\_\_

Date \_\_\_\_\_

David Lopez \_\_\_\_\_

Date \_\_\_\_\_

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



Tim Potanovic, REHS - Director

Facility Name	: LA CORONA	Owner	: LAMAR BAYLES
Site Address	: 914 WALNUT ST	Owner Address	: 900 WALNUT ST
Facility ID	: FA0000566	Inspector	: EE0000017 - Jana Gosselin
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	: 45 min.
Inspection Date	: 8/12/2021	Result	: 04 - Major Violations
Inspection Number	: DA0009178		
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 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:*

No available handwashing station except restroom. Handwashing station in kitchen required.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Sanitizer not at concentration. Operator states brand new sanitizer. Call for service and hand wash dishes until resolved.

#### 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 and filters greasy. Time to clean.

#### 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:*

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

All open food in refrigerators and freezers needs to be kept covered at all times to prevent contamination.

**PROPER COOLING METHOD - 16 9**

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

*Corrective Description:*

*Inspector Comments:*

Food cooling in 5-gallon buckets is dangerous. Use shallow pans, cool to 70°F within 2 hours and then to 41°F within 4 hours. See below for other appropriate cooling methods.

**Overall Inspection Comments**

Follow up inspection required. Correct all violations immediately. After one re-inspection, fee will apply. 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	: LARIAT BOWL	Owner	: LARIAT BOWL
Site Address	: 365 S MAIN ST	Owner Address	: P O BOX 129
Facility ID	: FA0000570	Inspector	: EE0000019 - David Lopez
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	: 8/13/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009179	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:*

Pretzels in under counter refrigerator was noted to be in an open container, please keep all food containers closed when not in use 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:*

Silverware container was noted to be dirty with dust, please clean and maintain regularly.

### Overall Inspection Comments

Facility looks great thank you.

Received By: \_\_\_\_\_

Date \_\_\_\_\_

David Lopez \_\_\_\_\_

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LEGENDARY	Owner	: MEISHA MANAS
Site Address	: 613 MAIN ST	Owner Address	: 4 ENTERPRISE CT
Facility ID	: FA0001530	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002687	Inspector Phone	: Not Specified
License/Permit Number	: PT0002905	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 8/18/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0009190		
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

For your bakery goods that are unpackaged, please implement the following labeling practice(s):

Cottage Food labeling (Cal Code 114088):

\*identify to the consumer that the product is homemade on the menu, menu board or other location that would reasonably inform a consumer of its homemade status

\*include language stating that the product may contain: milk, eggs, tree nuts, wheat, peanuts, soybeans (choose those that are relevant to the product)

The 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	: LOS MONTES	Owner	: HILDA LOPEZ LOPEZ
Site Address	: SIXTH & SOLANO ST	Owner Address	: 4795 HOUGHTON AVE
Facility ID	: FA0000509	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000115	Inspector Phone	: Not Specified
License/Permit Number	: 2040-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 8/18/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009193	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 noted to be blocked during time of inspection. Hand washing sink shall only be used for hand washing and not the three compartment 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:*

Beans in water were noted to be uncovered, ensure all food containers are closed when not in use 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:*

Refrigeration door handles and gaskets were noted to be dirty and having food build up, clean and maintain.

### Overall Inspection Comments

*David Lopez*

Received By:

Date

David Lopez

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: M & M RANCH HOUSE	Owner	: M & M RANCH HOUSE
Site Address	: 645 ANTELOPE BLVD 1	Owner Address	: P O BOX 702
Facility ID	: FA0000520	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000127	Inspector Phone	: Not Specified
License/Permit Number	: 2067-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 8/12/2021	Result	: 03 - Minor Violations
Inspection Number	: DA0009174		
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

#### ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not  
Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Ceiling tiles over prep table was noted to be dusty from swap cooler vents, clean and maintain ceiling tiles above prep tables.

#### 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 noted to be lacking in the kitchen, hand washing sink shall be properly installed as soon as possible with easy access to a wall mounted hand soap dispenser and paper towel dispenser.

### Overall Inspection Comments

Facility is very clean otherwise.

Received By:

Date

David Lopez

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MARSHALLS	Owner	: MARSHALLS
Site Address	: 1025 S MAIN ST	Owner Address	: 1025 S MAIN ST
Facility ID	: FA0001509	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002659	Inspector Phone	: Not Specified
License/Permit Number	: PT0002877	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 8/24/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009203	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Prepackaged food only. No violations noted at time of inspection.

Received By: \_\_\_\_\_

Date \_\_\_\_\_

Jana Gosselin \_\_\_\_\_

Date \_\_\_\_\_



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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MCDONALD'S	Owner	: MIKE & JULIE ROBIK
Site Address	: 215 ANTELOPE BLVD	Owner Address	: 471000 CIRCLE DR
Facility ID	: FA0000589	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000209	Inspector Phone	: Not Specified
License/Permit Number	: 2191-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 8/5/2021	Result	: 03 - Minor Violations
Inspection Number	: DA0009163		
Purpose of Inspection	: 104 - Follow-Up Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

New dishwasher installed but still not making temperature. Repair person has been called. Sanitizer at concentration.  
Food handler cards renewed.  
Handwashing sink now operational. Paper towel dispenser on back order.  
New ice machine on back order.  
New hood filters on back order.  
Danny will email with update.

Received By: \_\_\_\_\_

Date \_\_\_\_\_

Jana Gosselin

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MORE FOR LESS #26	Owner	: CONVENIENCE ACQUISITION CO., LLC
Site Address	: 1715 WALNUT St	Owner Address	: 3336 BRADSHAW RD
Facility ID	: FA0001016	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001418	Inspector Phone	: Not Specified
License/Permit Number	: 8083-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 8/10/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009170	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 UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - 16 35**

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Pizza heating display was noted to not be functioning properly, Pizza display shall be repaired or replaced as soon as possible.

**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:*

Pizza was noted to be at 100°F, hot Potentially Hazardous Foods shall be heated to at least 165°F and kept at 135°F or above.

**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:*

Metal probe thermometer was noted to be lacking at time of inspection, metal probe thermometer shall be used to check PHF temperature periodically.

**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:*



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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MOUNTAIN MIKES PIZZA	Owner	: HARMINDER SAHOTA
Site Address	: 905 S MAIN ST	Owner Address	: 11805 CORINO WAY
Facility ID	: FA0000078	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002819	Inspector Phone	: Not Specified
License/Permit Number	: PT0003052	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/30/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009229	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Please label all food bins.

#### 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:*

Please screen the floor drain by the dishwasher. Manager indicates screen is on order.

#### 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:*

No sanitizer in wiping cloth buckets. Manager will call for service.

### Overall Inspection Comments

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	: ARBY'S	Owner	: GOLDEN BEAR RESTAURANT GROUP
Site Address	: 1065 S MAIN ST	Owner Address	: 681 LAKE ST
Facility ID	: FA0000491	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000092	Inspector Phone	: Not Specified
License/Permit Number	: 2010-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/11/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009171	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

**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:*

Coving by drive thru window is severally damaged and missing a piece, coving shall be fixed as soon as possible with roper coving.

**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:*

- A) Ceiling light covers over front prep area was noted to have dust build up, clean as soon as possible and maintain of food contamination.
- B) Floor under prep tables of front lines were noted to have food build-up and trash, clean as soon as possible and maintain to reduce the possibility of vermin.
- C) Cut down card board build up was noted by the back door, trash shall be taken out more frequently to avoid trash build up and the possibility of vermin infestation.

**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:*

Fry freezer was noted to have open food products at time of inspection, food containers shall be closed when not in use to avoid the possibility of cross contamination.

### Overall Inspection Comments

Please focus on cleanliness when possible.

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : ARBY'S  
Site Address : 1065 S MAIN ST

Owner : GOLDEN BEAR RESTAURANT GROUP  
Owner Address : 681 LAKE ST

*David Lopez*

Received By: \_\_\_\_\_ Date \_\_\_\_\_

David Lopez \_\_\_\_\_ 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	: EE0000019 - David Lopez
Record ID	: PR0000109	Inspector Phone	: Not Specified
License/Permit Number	: 2033-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 8/10/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009172	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:*

Ice machine was noted to be dusty and leaking on the outside, on the inside it was noted to have mildew growing. Clean ice machine as soon as possible and maintain.

#### 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:*

- A) Hood system was noted to be greasy and have grease droplets around the edges of the hood. Clean and maintain hood system.
- B) Baffles were noted to be damaged and ill fitting on all hood systems, baffles shall be replaced as to allow proper ventilation.

#### 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:*

- A) During inspection, facility was noted to be very dusty. Priority shall be focused over hot holding area. Hot holding unit top was noted to be very dusty as well as the menu board above it.
- B) Air vents were noted to be very dusty at time of inspection.
- C) Floor in both walk-in and freezer were noted to have food build up around the edges, freezer was also noted to have damaged and missing tiles.
- D) Cabinets on opposite side of 3 compartment sink was noted to have dirt and grime build up.
- E) FRP on right side of fryer hood was noted to be yellow from grease exhaust and have dust build up.

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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  
**A FOOD FACILITY SHALL NOT BE OPEN FOR BUSINESS WITHOUT A VALID PERMIT - 16** "Comply by Date" Not Not In Compliance  
**49** Specified

*Violation Description:*

A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114387)

*Corrective Description:*

*Inspector Comments:*

A change of ownership was noted to have occurred a week prior without the notification of this office, a change of owner ship application has been emailed out to new owners. Fill out change of ownership application and pay necessary fees as soon as possible.

---

**Overall Inspection Comments**

Follow up inspection will be required please make necessary changes before follow up inspection. If re-inspection is needed after follow-up inspection re-inspection fees will begin to incur.

*David Lopez*

---

Received By:

Date

David Lopez

Date



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Phone # (530) 527-8020  
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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	: EE0000019 - David Lopez
Record ID	: PR0000109	Inspector Phone	: Not Specified
License/Permit Number	: 2033-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 8/24/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009202	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

#### 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:

- A) Hood system was noted to be greasy and have grease droplets around the edges of the hood. Clean and maintain hood system.
- B) Baffles were noted to be damaged and ill fitting on all hood systems, baffles shall be replaced as to allow proper ventilation.

#### 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:

- A) Air vents were noted to be very dusty at time of inspection.
- B) Floor in both walk-in and freezer were noted to have food build up around the edges, freezer was also noted to have damaged and missing tiles.
- C) Cabinets on opposite side of 3 compartment sink was noted to have dirt and grime build up.
- D) FRP on right side of fryer hood was noted to be yellow from grease exhaust and have dust build up.

### Overall Inspection Comments

*David Lopez*

Received By:

Date

David Lopez

Date

County of Tehama  
Department of Environmental Health  
633 Washington St., Rm 36  
Red Bluff CA 96080  
Phone # (530) 527-8020  
www.co.tehama.ca.us

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JACK IN THE BOX #3403	Owner	: FOOD SERVICE MANAGEMENT INC
Site Address	: 1075 S MAIN ST	Owner Address	: 2251 DOUGLAS BLVD
Facility ID	: FA0000552	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000166	Inspector Phone	: Not Specified
License/Permit Number	: 2133-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/5/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009165	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

**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:*

Restaurant was observed to be very dirty. Sides of the grill was noted to have food build up, floor was noted to have trash build up through out cooking area, floor was noted to be greasy and slippery, top of dish washer was noted to have dirt and debris, walls by 3 compartment sink were noted to be very dirty, walls by prep table were noted to be dirty, dish rack was noted to have grime build up, hand sink was noted to be stained. Clean all areas as soon as possible and maintain cleanliness.

### Overall Inspection Comments

Follow up inspection will be required, re-inspection fees have begun to incur Re-inspection will be in 1 week of 8/5/2021. Please make changes as discussed.

Received By:

Date

David Lopez

Date

County of Tehama  
Department of Environmental Health  
633 Washington St., Rm 36  
Red Bluff CA 96080  
Phone # (530) 527-8020  
www.co.tehama.ca.us

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED GATE RANCH	Owner	: JUDY L. CHAGNON
Site Address	: 19020 STATE HIGHWAY 36 WEST	Owner Address	: 4120 CASTERSON CT
Facility ID	: FA0001391	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002441	Inspector Phone	: Not Specified
License/Permit Number	: PT0002655	Program:	: 1612 - Produce Stand
Person in Charge	:		:
Inspection Date	: 8/18/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009191	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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### Inspection Violations

No violations cited.

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### Overall Inspection Comments

Facility has no violations and in good standing.

---

Received By:

Date

David Lopez

Date

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Department of Environmental Health  
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## 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	: EE0000019 - David Lopez
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	: 8/13/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009180	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

#### ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Burritos, sandwiches, and muffins were noted to be lacking proper labeling of best buy dates. Labels shall be on packages before being offered to consumers.

#### 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:*

Paper towels were noted to be on top of paper towel dispenser in employee restroom, paper towels shall be properly stocked inside paper towel dispenser at all times.

### Overall Inspection Comments

CO2 tanks shall be properly secured to a fixed structure at all times.

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	: 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	: 8/31/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009231	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:*

Ice machine noted to be moldy. Please increase cleaning frequency.

### Overall Inspection Comments

Restaurant looks very good. Please consider installing splash guard between hand washing station and salad plates. 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	: ROUND TABLE PIZZA	Owner	: SISCO ENTERPRISES
Site Address	: 116 W BELLE MILL RD	Owner Address	: 500 EAST AVE
Facility ID	: FA0000633	Inspector	: EE0000019 - David Lopez
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	: 30 min.
Inspection Date	: 8/27/2021	Result	: 03 - Minor Violations
Inspection Number	: DA0009219		
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:*

Air ducts over ware washing equipment were noted to have dust build up, air ducts shall be cleaned and maintained to avoid the possibility of food contamination.

**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 Servsafe was noted to be lacking at time of inspection, at least 1 Managers Servsafe certificate shall be on premises at all times.

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

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Pizza oven rollers were noted to have food and grease build up, rollers shall be properly cleaned and maintained.

**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:*

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : ROUND TABLE PIZZA  
Site Address : 116 W BELLE MILL RD

Owner : SISCO ENTERPRISES  
Owner Address : 500 EAST AVE

*Inspector Comments:*

Walk-in ceiling was noted to have dust build up, clean and maintain ceiling to avoid the possibility of food contamination.

**Overall Inspection Comments**

---

*David Lopez*

Received By: \_\_\_\_\_

Date \_\_\_\_\_

David Lopez

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SAFEWAY 2295	Owner	: SAFEWAY, INC.
Site Address	: 600 EDITH AVE	Owner Address	: 14841 BLACK CANYON HWY
Facility ID	: FA0000634	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000270	Inspector Phone	: Not Specified
License/Permit Number	: 2271-16F-1	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 8/3/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009148	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

All previous violations have been corrected, Facility is clean and well maintained.

Received By: \_\_\_\_\_

Date \_\_\_\_\_

David Lopez \_\_\_\_\_

Date \_\_\_\_\_



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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SINGH'S ICE CREAM	Owner	: SURAT S. DEOL
Site Address	: 170 GURNSEY AVE	Owner Address	: 170 GURNSEY AVE
Facility ID	: FA0001569	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002750	Inspector Phone	: Not Specified
License/Permit Number	: PT0002968	Program:	: 1629 - Food Vehicle Prepackaged
Person in Charge	:		: Food Only
Inspection Date	: 8/25/2021	Total Inspection Time	: 20 min.
Inspection Number	: DA0009204	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Pre-packaged food only. Truck looks good. Thank you.

Received By: \_\_\_\_\_

Date \_\_\_\_\_

Jana Gosselin \_\_\_\_\_

Date \_\_\_\_\_

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



Tim Potanovic, REHS - Director

Facility Name	: SPEEDWAY #4964	Owner	: TESORO MARKETING WESTERN REFINING RE
Site Address	: 440 S MAIN ST	Owner Address	: 19100 RIDGEWOOD PARKWAY
Facility ID	: FA0001342	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001002	Inspector Phone	: Not Specified
License/Permit Number	: PT0002403	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 8/16/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009184	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:*

Please get a screen in the drain pipe in the floor drain under the dish washing sink.

### Overall Inspection Comments

The store looks good, thank you.

Received By: \_\_\_\_\_

Date \_\_\_\_\_

Jana Gosselin \_\_\_\_\_

Date \_\_\_\_\_

County of Tehama  
Department of Environmental Health  
633 Washington St., Rm 36  
Red Bluff CA 96080  
Phone # (530) 527-8020  
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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	: EE0000019 - David Lopez
Record ID	: PR0002457	Inspector Phone	: Not Specified
License/Permit Number	: PT0002669	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/25/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009207	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

#### 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:*

Cardboard was noted to be building up in back room, cardboard boxes shall be removed as soon as possible to avoid the possibility of vermin infestation.

#### 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:*

Paper towel dispenser in front hand washing sink area was noted to be faulty, paper towel dispenser shall be replaced and working properly.

### Overall Inspection Comments

Received By:

Date

David Lopez

Date

County of Tehama  
Department of Environmental Health  
633 Washington St., Rm 36  
Red Bluff CA 96080  
Phone # (530) 527-8020  
www.co.tehama.ca.us

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TACOS COTIJA FOOD TRUCK	Owner	: LAURA MENDOZA
Site Address	: 215 S. MAIN ST	Owner Address	: PO BOX 594
Facility ID	: FA0001507	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002657	Inspector Phone	: Not Specified
License/Permit Number	: PT0002875	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 8/12/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009175	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Please ensure deep pans are used when icing food containers to ensure correct temperature of 41°F or below. Temperature log (checked 2x daily) shall be maintained during days above 95°F or above.

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	: 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	: 8/31/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009230	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Pre-opening inspection following permit suspension due to illegal commissary and cooking in the home. New commissary is Los Mariachis.

The truck is very clean, all temperatures in range. The prep refrigerator will be rebuilt in the upcoming two weeks (currently in temp). Please have ansul system inspected and consider changing the wooden board in front of the grill for HDPE.

Thank you.

Received By: \_\_\_\_\_

Date \_\_\_\_\_

Jana Gosselin

Date \_\_\_\_\_

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

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: WILCOX OAKS GOLF CLUB	Owner	: WILCOX OAKS GOLF CLUB
Site Address	: 20995 WILCOX RD	Owner Address	: P O BOX 127
Facility ID	: FA0001050	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001628	Inspector Phone	: Not Specified
License/Permit Number	: 8227-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/5/2021	Total Inspection Time	: 20 min.
Inspection Number	: DA0009154	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 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:*

Manager's food safety training not yet renewed. He has been out sick for 2 weeks. Will renew ASAP.

Small refrigerator at temp.

### Overall Inspection Comments

Will follow-up to ensure training is renewed.

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  
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**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	: EE0000019 - David Lopez
Record ID	: PR0000316	Inspector Phone	: Not Specified
License/Permit Number	: 2332-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 8/25/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009208	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**

**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:*

Cardboard build-up was noted to be in back of premise, card board shall be discarded as soon as possible to avoid the possibility of vermin infestation. This has been a repeat violation.

**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) Fan over sandwich bar refrigerator was noted to be dusty.
  - B) Dairy product rack was noted to have dust and card board build up.
  - C) Walk-in floor was noted to be very dirty with plastic rings and cardboard.
- Clean and maintain all areas as soon as possible.

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

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Standing reach-in refrigeration unit was noted to be at 55°F, refrigeration unit shall be able to maintain temperature of 41°F. Refrigeration unit shall be repaired/ replaced as soon as possible.

**ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B**

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

County of Tehama  
Department of Environmental Health  
633 Washington St., Rm 36  
Red Bluff CA 96080  
Phone # (530) 527-8020  
www.co.tehama.ca.us

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : WOODSON BRIDGE MINI MART/DELI      Owner : WOODSON BRIDGE MINI MART  
Site Address : 3770 ILLINOIS AVE      Owner Address : 7422 LINCOLN BLVD

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 was noted to have greasy baffles, hood system shall be regularly cleaned and properly maintained.

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**Overall Inspection Comments**

Follow-up inspection will be within 2 weeks. If re-inspection is needed after follow-up inspection, re-inspection fees will begin to incur.

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Received By: \_\_\_\_\_

Date \_\_\_\_\_

David Lopez

Date \_\_\_\_\_