

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	: ADOBE MINIMART	Owner	: NAVENDU PATEL
Site Address	: 2370 MAIN St	Owner Address	: 2370 N MAIN DR
Facility ID	: FA0000981	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001182	Inspector Phone	: Not Specified
License/Permit Number	: 7063-16F-1	Program:	: 1618 - Retail Market <6000 Sq Feet
Person in Charge	:		: 2 Prep Areas
Inspection Date	: 12/14/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008419	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 place a hand-washing sign in the restroom on the right hand side.

Overall Inspection Comments

Store is very clean, thank you!

Received By: _____

Date _____

Jana Gosselin

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: AFC SUSHI @ RALEY'S #233	Owner	: AFC SUSHI @ RALEYS #233
Site Address	: 725 S MAIN ST	Owner Address	: 19205 LAUREL PARK RD
Facility ID	: FA0000486	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000087	Inspector Phone	: Not Specified
License/Permit Number	: 2001-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/29/2020	Total Inspection Time	: 15 min.
Inspection Number	: DA0008453	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The front storage refrigerator and the panini refrigerator are both struggling to maintain temperatures below 41F. Please repair.

Overall Inspection Comments

Sushi area very clean and tidy. Operator is aware of refrigerator issues and avoids prolonged use. The refrigerators need to be serviced. Thank you.

Received By: _____

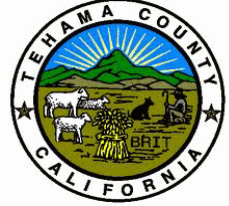
Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: APPLEBEE'S	Owner	: APPLEBEES
Site Address	: 220 ANTELOPE BLVD	Owner Address	: 930 EXECUTIVE WAY
Facility ID	: FA0000488	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000089	Inspector Phone	: Not Specified
License/Permit Number	: 2004-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 12/17/2020	Result	: 03 - Minor Violations
Inspection Number	: DA0008426		
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please keep open food stored in freezer covered at all times to protect it from contamination.

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:

Men's restroom needs an "Employees must wash hands" sign.

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:

Proper drainage of the floor is an on-going issue. Keep floor drains free of garbage and debris and squeegee floor frequently to prevent water accumulation.

Overall Inspection Comments

Thank you for addressing these issues.

Jana Gosselin

Received By: _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CARLITO'S MEXICAN RESTAURANT	Owner	: JORGE HERNANDEZ
Site Address	: 480 ANTELOPE BLVD	Owner Address	: 5045 DEBBIE LN
Facility ID	: FA0000540	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000153	Inspector Phone	: Not Specified
License/Permit Number	: 2106-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 12/29/2020	Result	: 01 - Meets Standards
Inspection Number	: DA0008451		
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:

Food training certificates still not available on site. Please place all food safety/ handler certificates in a file and have them available to the inspector at all times. Make sure that the employee in charge knows where they are kept. Thank you.

Overall Inspection Comments

Thank you for repairing the handwashing sink and cleaning the hood. They look much better.

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 2 BUDS	Owner	: STEVEN JOINER
Site Address	: 592 ANTELOPE BLVD	Owner Address	: 23422 VOLCANO RD
Facility ID	: FA0000635	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002638	Inspector Phone	: Not Specified
License/Permit Number	: PT0002854	Program:	: 1630 - Catering Services With
Person in Charge	:		: Restaurant
Inspection Date	: 12/28/2020	Total Inspection Time	: 10 min.
Inspection Number	: DA0008442	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Currently no catering operations due to Covid-19.

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Date _____

Jana Gosselin _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ALGER VINEYARD & WINERY	Owner	: JOHN H. ALGER
Site Address	: 31636 FORWARD RD	Owner Address	: 31636 FORWARD RD
Facility ID	: FA0001442	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002557	Inspector Phone	: Not Specified
License/Permit Number	: PT0002766	Program:	: 1642 - Caterer
Person in Charge	:		:
Inspection Date	: 12/28/2020	Total Inspection Time	: 15 min.
Inspection Number	: DA0008439	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

No catering due to Covid-19.

Received By:

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CARLITO'S MEXICAN RESTAURANT	Owner	: JORGE HERNANDEZ
Site Address	: 480 ANTELOPE BLVD	Owner Address	: 5045 DEBBIE LN
Facility ID	: FA0000540	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002636	Inspector Phone	: Not Specified
License/Permit Number	: PT0002852	Program:	: 1630 - Catering Services With
Person in Charge	:		: Restaurant
Inspection Date	: 12/28/2020	Total Inspection Time	: 10 min.
Inspection Number	: DA0008443	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Currently no catering operations due to Covid-19.

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Jana Gosselin _____

Date _____

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Facility Name	: FIREHOUSE PIZZA	Owner	: FRANCISCO BOBADILLA
Site Address	: 734 MAIN ST	Owner Address	: 216 PINE ST
Facility ID	: FA0000604	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002663	Inspector Phone	: Not Specified
License/Permit Number	: PT0002881	Program:	: 1630 - Catering Services With
Person in Charge	:		: Restaurant
Inspection Date	: 12/28/2020	Total Inspection Time	: 15 min.
Inspection Number	: DA0008438	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

No catering operations due to Covid-19.

Jana Gosselin

Received By:

Date

Jana Gosselin

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Tim Potanovic, REHS - Director

Facility Name	: FROM THE HEARTH BAKERY & CAFE	Owner	: JOHN DIX
Site Address	: 638 WASHINGTON ST	Owner Address	: 1405 RIDGE DR
Facility ID	: FA0000518	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000125	Inspector Phone	: Not Specified
License/Permit Number	: 2056-16F-1	Program:	: 1630 - Catering Services With
Person in Charge	:		: Restaurant
Inspection Date	: 12/28/2020	Total Inspection Time	: 10 min.
Inspection Number	: DA0008444	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Currently no catering operations due to Covid-19.

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Tim Potanovic, REHS - Director

Facility Name	: HIGHLAND RANCH LLC	Owner	: KEVIN WILSEY
Site Address	: 41515 E HWY 36E	Owner Address	: 1856 YERBA WAY
Facility ID	: FA0001361	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002563	Inspector Phone	: Not Specified
License/Permit Number	: PT0002773	Program:	: 1630 - Catering Services With
Person in Charge	:		: Restaurant
Inspection Date	: 12/28/2020	Total Inspection Time	: 10 min.
Inspection Number	: DA0008441	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Currently no catering due to Covid-19.

Jana Gosselin

Received By:

Date

Jana Gosselin

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SNACK BOX CATERING	Owner	: JOSEPH & SUZANNE MANDOLFO
Site Address	: 12040 HAPPY TRAILS DR	Owner Address	: 12040 HAPPY TRAILS DR
Facility ID	: FA0000638	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000277	Inspector Phone	: Not Specified
License/Permit Number	: 2281-16F-1	Program:	: 1642 - Caterer
Person in Charge	:		:
Inspection Date	: 12/28/2020	Total Inspection Time	: 10 min.
Inspection Number	: DA0008440	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

No catering due to Covid-19.

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Jana Gosselin

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CHINA DOLL	Owner	: HUAN YAN WONG
Site Address	: 182 S MAIN ST	Owner Address	: 182 S MAIN ST
Facility ID	: FA0000653	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000299	Inspector Phone	: Not Specified
License/Permit Number	: 2312-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/4/2021	Total Inspection Time	: 15 min.
Inspection Number	: DA0008456	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Thank you for your continued efforts on facility improvement. The dishwasher appears to be working correctly, please keep an eye on it and use the test strips to ensure it's sanitizing the dishes correctly. If not, please have it repaired. Also, keep a close eye on all temperatures. 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	: 12/9/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008411	Result	: 05 - Reinspection Required
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14 **Comply by 12/23/2020** Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Soda machine nozzles are dirty. The frequency of cleaning and sanitizing the nozzles needs to be increased.

TOILET FACILITY MUST BE CLEAN, SUPPLIED AND PROPERLY CONSTRUCTED - 16 43 **Comply by 12/23/2020** Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The toilet does not have a cover on the tank. This was written up 6 months ago. This needs to be corrected ASAP.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44 **Comply by 12/23/2020** 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 back area near the sink MUST BE CLEANED UP. It is a SAFETY HAZARD to employees. All cardboard, boxes, excess equipment and garbage must be removed, the sink and the backdoor must be accessible at all times. The self service area in the front of the store needs to be clean, all litter picked up, floors swept and mopped daily.

Overall Inspection Comments

Re-inspection required. The store (particularly the back area near the sink) needs to be cleaned up and organized in two weeks. The toilet tank needs a cover. After one re-inspection, fees may apply. 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	: 12/29/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008454	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The store is looking better, thank you. New toilet tank cover to arrive January 30th. Please continue to work on keeping the back area clean and clutter free. The back door must be accessible for emergency exit at all times.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: COMFORT INN	Owner	: SINGH HOTEL GROUP
Site Address	: 90 SALE LANE	Owner Address	: 90 SALE LN
Facility ID	: FA0000710	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000370	Inspector Phone	: Not Specified
License/Permit Number	: 3606-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/17/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008424	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Refrigerator in kitchen and small counter refrigerator in guest area are a little warm. Please turn down thermostats and keep an eye on thermometers.

Overall Inspection Comments

Please make signs telling guests to use new plates and utensils if they are getting second servings. Also label the containers holding the knives, forks and spoons to reduce the amount of touching of utensils. If they are labeled people won't have to pull one out of the container to see what it is. Thank you!

Received By: _____

Date _____

Jana Gosselin

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: COST U LESS	Owner	: HARDEEP
Site Address	: 7948 E HWY 99	Owner Address	: 1931 NORTH ST
Facility ID	: FA0001017	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0001431	Inspector Phone	: (530) 527-8020
License/Permit Number	: 8084-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 12/1/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008389	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

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 # 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5)

Corrective Description:

Inspector Comments:

Please cut bulk creamer/milk nipples at a minimum 45 degree angle.

Overall Inspection Comments

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DENNY'S	Owner	: CENTRAL VALLEY DINER
Site Address	: 2120 SOUTH AVE	Owner Address	: 3550 MOWRY AVE
Facility ID	: FA0001103	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001857	Inspector Phone	: Not Specified
License/Permit Number	: 8453-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 12/18/2020	Result	: 01 - Meets Standards
Inspection Number	: DA0008432		
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL FOOD SHALL BE SEPERATED AND PROTECTED FROM CONTAMINATION - 16 27

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c))

Corrective Description:

Inspector Comments:

Please keep all open food covered while it is in the walk-in refrigerator.

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

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please increase frequency of soda nozzle cleaning and sanitation.

Overall Inspection Comments

Thank you for working so hard during this difficult time.

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DOLLAR GENERAL #14507	Owner	: DOLGEN CALIFORNIA, LLC
Site Address	: 7921 HWY 99E	Owner Address	: 5601 GRANITE PKWY 260
Facility ID	: FA0001197	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002079	Inspector Phone	: Not Specified
License/Permit Number	: PT0002169	Program:	: 1616 - Retail Market >15,000 Sq
Person in Charge	:		: Feet No Prep
Inspection Date	: 12/18/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008430	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

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

For sanitary purposes, please keep toilet paper and paper towels on dispensers.

Overall Inspection Comments

Store looks good, new refrigerators and freezers are very nice. Thank you!

Received By: _____

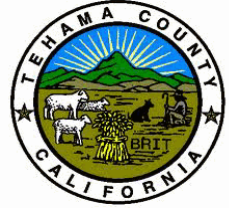
Date _____

Jana Gosselin

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	: DOMINO'S PIZZA	Owner	: DOMINOS PIZZA
Site Address	: 333 S MAIN ST A	Owner Address	: 916 E CYPRESS AVE
Facility ID	: FA0000526	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000134	Inspector Phone	: Not Specified
License/Permit Number	: 2075-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/17/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008427	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

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 place an "employees must wash hands" sign in the employee restroom.

Overall Inspection Comments

The restaurant looks good. Thank you!

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: EL CHINO TACO'S	Owner	: LORENA FUENTES
Site Address	: 1723 SOLANO ST	Owner Address	: 1146 TOOMES AVE
Facility ID	: FA0001244	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002177	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002268	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 12/28/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008446	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL FOOD SHALL COME FROM APPROVED SOURCE - 16 15

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All food shall be obtained from an approved source. (113980, 113982, 114021-114031, 114041)

Corrective Description:

Inspector Comments:

Please complete attached Commissary letter and return to this office immediately.

Overall Inspection Comments

Mobile quite clean thank you. Ceiling vent screen in need of scrubbing.

Tia Branton

Received By:

Date

Tia Branton

Date

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



Tim Potanovic, REHS - Director

Facility Name	: ELOTES GERARDO	Owner	: ELIA ZAMORA
Site Address	: 903 SOLANO ST	Owner Address	: 1418 CHICAGO AVE
Facility ID	: FA0001353	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002371	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002426	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 12/28/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008447	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please complete attached commissary letter and return to this office.

Tia Branton

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ELOTES SANCHEZ	Owner	: ESTEVE SANCHEZ
Site Address	: 212 S MAIN ST	Owner Address	: 13422 PRAIRIE LN
Facility ID	: FA0001493	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002634	Inspector Phone	: Not Specified
License/Permit Number	: PT0002850	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 12/8/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008406	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All potentially hazardous food must be kept below 41F at all times.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2)
Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment. (113953, 113953.1, 114067(f))

Corrective Description:

Inspector Comments:

There must be a way for the operator to wash their hands.

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:

Do not store the ice scoop in the ice.

Overall Inspection Comments

The cart must have a way for the operator to wash their hands and all potentially hazardous food must be kept cold (below 41F) at all times.

Received By:

Date

Jana Gosselin

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	: EXPEDITION COFFEE CO.	Owner	: KEN ROBINSON
Site Address	: 645 ANTELOPE BLVD #57	Owner Address	: 605 MAIN ST
Facility ID	: FA0001122	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001909	Inspector Phone	: Not Specified
License/Permit Number	: 8477-16F-1	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 12/8/2020	Result	: 05 - Reinspection Required
Inspection Number	: DA0008400		
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

Complied on 12/11/2020

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:

On-going violation. No soap at handwashing sink, no paper towels. No sink in restroom. HANDWASHING SINK MUST BE FUNCTIONAL AND IT MUST BE USED! It is not acceptable for employees to wash their hands in the warewashing sink and it is not acceptable for them to walk from the restroom to the warewashing sink to wash their hands. This must be fixed and it must be adhered to!

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:

Do not store the ice scoop in the ice. The ice machine needs to be cleaned.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Complied on 12/11/2020

Violation Description:

All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

Corrective Description:

Inspector Comments:

Food handler cards must be kept on site and be available for inspection at all times.

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

"Comply by Date" Not Specified

Complied on 12/11/2020

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 : EXPEDITION COFFEE CO. Owner : KEN ROBINSON
Site Address : 645 ANTELOPE BLVD #57 Owner Address : 605 MAIN ST

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

Corrective Description:

Inspector Comments:

Toilet paper must be on a permanently installed dispenser.

Overall Inspection Comments

Re-inspection required. Please correct all deficiencies. 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	: EXPEDITION COFFEE CO.	Owner	: KEN ROBINSON
Site Address	: 645 ANTELOPE BLVD #57	Owner Address	: 605 MAIN ST
Facility ID	: FA0001122	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001909	Inspector Phone	: Not Specified
License/Permit Number	: 8477-16F-1	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 12/29/2020	Result	: 01 - Meets Standards
Inspection Number	: DA0008450		
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All previous violations corrected. The handwashing sink looks great. Thank you for the improvements.

Received By: _____

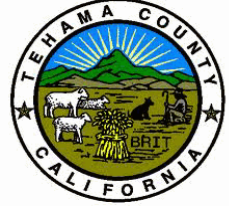
Date _____

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	: FOOD MAXX #476	Owner	: Save Mart Supermarkets
Site Address	: 94 BELLE MILL RD	Owner Address	: 809 COUNTRY CLUB 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	: 12/8/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008402	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 install handwashing signs in employee restrooms.

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

**"Comply by Date" Not
Specified**

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please keep all food products 6" off the floor.

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	: FRANCISCO TACOS	Owner	: FRANCISCO REYES
Site Address	: #8 SUTTER ST	Owner Address	: 1415 MILLER WAY
Facility ID	: FA0001483	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002616	Inspector Phone	: Not Specified
License/Permit Number	: PT0002832	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 12/1/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008390	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:

No soap or paper towels at hand washing station. Hand sanitizer is not an adequate replacement for proper hand washing. Please keep hand washing station properly stocked at all times.

FOOD SHALL BE THAWED CORRECTLY - 16 26

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. (114018, 114020, 114020.1)

Corrective Description:

Inspector Comments:

Please use proper thawing techniques (see below) at all times.

Overall Inspection Comments

Thank you for taking care of the aforementioned concerns.

Received By: _____

Date _____

Jana Gosselin

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	: FROM THE HEARTH BAKERY & CAFE	Owner	: JOHN DIX
Site Address	: 638 WASHINGTON ST	Owner Address	: 1405 RIDGE DR
Facility ID	: FA0000518	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002565	Inspector Phone	: Not Specified
License/Permit Number	: PT0002775	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/16/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008422	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

Corrective Description:

Inspector Comments:

Please have new managers complete food safety training within 60 days. Please have all new employees complete food handler training within 30 days.

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please relocate employee phone charging station from top of microwave.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please increase cleaning frequency protocol for ice machine and soda nozzles.

Overall Inspection Comments

The store looks really good, thank you. Please address the (minor) issues as discussed.

Received By: _____

Date _____

Jana Gosselin

Date _____

County of Tehama
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633 Washington St., Rm 36
Red Bluff CA 96080
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HARVEY'S HOT DOGS	Owner	: KELLY SHANE
Site Address	: 1920 SOLANO ST	Owner Address	: 2840 MARGUERITE AVE
Facility ID	: FA0001570	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002751	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002969	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 12/14/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008421	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All previous violations corrected.

Tia Branton

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HARVEY'S MARKET	Owner	: HARDEEP
Site Address	: 9975 HIGHWAY 99 W	Owner Address	: 1931 NORTH ST
Facility ID	: FA0000545	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000159	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2120-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 12/15/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008423	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please provide food prep table with proper refrigeration in all areas that food will be prepared. (No ice buckets). Clean ice machine on regular basis.

Tia Branton

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LA CORONA	Owner	: LAMAR BAYLES
Site Address	: 914 WALNUT ST	Owner Address	: 900 WALNUT ST
Facility ID	: FA0000566	Inspector	: 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	: 30 min.
Inspection Date	: 12/2/2020	Result	: 01 - Meets Standards
Inspection Number	: DA0008399		
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please keep all open food covered.

Overall Inspection Comments

Please continue 6-month hood maintenance plan. Hoods look like they're ready to be cleaned. Thank you for all your work.

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	: LA NUEVA TAQUERIA	Owner	: ELVIRA VELASQUEZ
Site Address	: 7119 TRUCKEE AVE	Owner Address	: 7119 TRUCKEE AVE
Facility ID	: FA0001114	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001885	Inspector Phone	: Not Specified
License/Permit Number	: 8465-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 12/9/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008410	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please keep all open food covered while in the refrigerator to protect it from contamination.

Overall Inspection Comments

Thank you (and congratulations) for completing your food manager's training course and cleaning the ceiling screens in the truck!

Received By: _____

Date _____

Jana Gosselin

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS AMIGOS TAQUERIA & MEAT MARKET	Owner	: LOS AMIGOS TAQUERIA
Site Address	: 212 S MAIN ST	Owner Address	: 57 ELLEN LN
Facility ID	: FA0000573	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000191	Inspector Phone	: Not Specified
License/Permit Number	: 2163-16F-1	Program:	: 1618 - Retail Market <6000 Sq Feet
Person in Charge	:		: 2 Prep Areas
Inspection Date	: 12/8/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008403	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please keep an eye on the refrigerator in the back room. If it can't keep food below 41F, please repair. 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	: LOS AMIGOS LICENSE #2E15446	Owner	: LOS AMIGOS LICENSE #2E15446
Site Address	: 212 S MAIN	Owner Address	: 57 ELLEN LN
Facility ID	: FA0000529	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000137	Inspector Phone	: Not Specified
License/Permit Number	: 2079-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 12/8/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008404	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please work on an emergency exit for workers in the event of a fire. The door next to the grill should be functional so a person could exit the truck quickly in the event of an emergency. Thank you.

Received By: _____

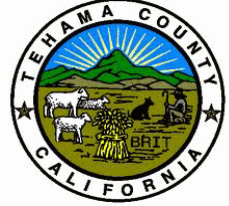
Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MCDONALD'S	Owner	: MJROBIK, INC
Site Address	: 215 ANTELOPE BLVD	Owner Address	: 871 MISSLE TOE LN
Facility ID	: 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	: 45 min.
Inspection Date	: 12/8/2020	Result	: 01 - Meets Standards
Inspection Number	: DA0008401		
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:

Front handwashing sink blocked, no soap and no paper towels. Please make sure this handwashing sink is properly stocked and available at all times. It is the only place that the front line workers can wash their hands.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Dishwasher sanitizer concentration not correct. Please repair immediately.

Overall Inspection Comments

Please increase frequency of ice machine cleanings. Thank you.

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: PUMPKINLAND	Owner	: PUMPKINLAND
Site Address	: 12000 HIGHWAY 99 E	Owner Address	: 12000 HIGHWAY 99
Facility ID	: FA0000805	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000588	Inspector Phone	: Not Specified
License/Permit Number	: 5153-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 12/10/2020	Total Inspection Time	: 15 min.
Inspection Number	: DA0008412	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Closed indefinitely due to Covid-19. Will "reopen when it's safe".

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RALEY'S 233	Owner	: THOMAS P RALEY
Site Address	: 725 S MAIN ST	Owner Address	: P O BOX 15618
Facility ID	: FA0000616	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000246	Inspector Phone	: Not Specified
License/Permit Number	: 2241-16F-1	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 12/29/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008452	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

Corrective Description:

Inspector Comments:

Please figure out a way to have a print-out of employee (food service area employees) food training log. To include employee name, type of training, date and expiration date. Please have list available for inspection at all times. Thank you.

Overall Inspection Comments

The store looks very good, thank you. Please continue to instruct employees on importance of routinely checking sanitizer concentrations in dishwashing area.

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF SHELL	Owner	: GURDEV SINGH & BAL KAUR
Site Address	: 58 ANTELOPE Blvd	Owner Address	: 22700 ANTELOPE BLVD
Facility ID	: FA0000980	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001172	Inspector Phone	: Not Specified
License/Permit Number	: 7062-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 12/17/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008425	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please implement a plan to sanitize dishes after washing. Use test strips to confirm correct concentration of sanitizer in the water (100 ppm bleach).

Overall Inspection Comments

The store looks good, thank you. Please cut creamer nozzles on a diagonal leaving no more than 1" protruding from the dispensing head.

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ROUND TABLE PIZZA	Owner	: ROUND TABLE DEVELOPMENT COMPANY
Site Address	: 680 EDITH AVE	Owner Address	: 2175 N CALIFORNIA BLVD 400
Facility ID	: FA0000632	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000268	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2268-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 12/14/2020	Result	: 01 - Meets Standards
Inspection Number	: DA0008420		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please work toward removing all wood surfaces in kitchen facility. Wire rack above sink appears to have reach a point that it will rust. Must be replaced or repaired before that happens.

Staff very helpful.
Thank you.

Tia Branton

Received By: _____

Date _____

Tia Branton

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TACO BELL	Owner	: J A SUTHERLAND INC
Site Address	: 2189 SOLANO ST	Owner Address	: 182 MAIN ST
Facility ID	: FA0000646	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000287	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2296-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 12/28/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008445	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks good. Thank you.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TACOS SANTA CRUZ	Owner	: JESUS BAUTISTA
Site Address	: 1020 MAIN ST	Owner Address	: 57 ELLEN LN
Facility ID	: FA0001201	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002083	Inspector Phone	: Not Specified
License/Permit Number	: PT0002173	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 12/1/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008391	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Truck looks good. Thank you!

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TAQUERIA MEXICANA	Owner	: JOSE RAMIREZ MADERA
Site Address	: HIGHWAY 99 E	Owner Address	: P O BOX 1092
Facility ID	: FA0000647	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000288	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2300-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/1/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008388	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks the best that it has ever looked. Thank you. Please have metal probe thermometer on hand at all times to make sure hot holding is being held. Thank you.

Tia Branton

Received By: _____

Date _____

Tia Branton _____

Date _____