

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	: AIRPARK PIZZA & DELI	Owner	: ELIZABETH GORDON
Site Address	: 19632 LAKE CALIFORNIA DR	Owner Address	: 19691 SWEET BRIER PLACE
Facility ID	: FA0000569	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000185	Inspector Phone	: Not Specified
License/Permit Number	: 2155-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/14/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009528	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Following are the items we discussed today:

\*All equipment shall be for commercial use (NSF rated).

\*A mop sink shall be installed or retrofitted. Mop bucket can be filled from existing hose but grey water shall be disposed of to the sewer system.

\*All refrigerators and freezers shall have dedicated thermometers and be monitored daily.

\*At least one person shall hold a food safety manager's training certificate within 60 days. All other employees shall have food handler cards within 30 days of hire.

Received By:

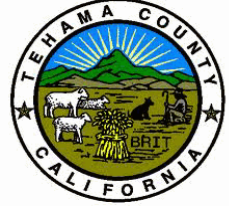
Date

Jana Gosselin

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ALCATRAZ RESTAURANT AND TAQUERIA	Owner	: ADELAIDA SOTELO AND JUAN GABRIEL SANT
Site Address	: 343 S MAIN ST	Owner Address	: 5180 LUNING AVE
Facility ID	: FA0000106	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002587	Inspector Phone	: Not Specified
License/Permit Number	: PT0002797	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 12/9/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009522	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

#### FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Managers ServSafe Food Handler card is lacking, at least one person shall have Managers Food Handler Card within 60 days of 12/9/2021 inspection date.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

- A) Cabbage was noted to be sitting directly on rack in prep refrigerator and shrimp was noted to be in open bags inside freezer at time of inspection. All food shall be in a container or a closed container to protect it from cross contamination.
- B) Multiple food containers were lacking lids through out the facility, food containers shall be covered/closed when not in use to avoid the possibility of cross 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:*

- A) Ice scoop by server drink station was inside ice bin during inspection, scoop shall be kept outside of ice bin to avoid cross contamination. Violation was corrected on site.
- B) Ice scoop in back room for ice machine was sitting on top of ice machine, scoop shall be put inside a clean container to avoid possible contamination.
- C) Back ice machine is showing signs of mold, ice shall be removed and ice machine. Machine shall be properly cleaned and sanitized before continued use.

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : ALCATRAZ RESTAURANT AND TAQUERIA  
Site Address : 343 S MAIN ST

Owner : ADELAI DA SOTELO AND JUAN GABRIEL SANT  
Owner Address : 5180 LUNING AVE

**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:*

Beans in steam table were noted to be at 120°F, Hot Potentially Hazardous Foods shall be reheated to 165°F and held above 135°F. Beans were reheated at time of inspection.

**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:*

Walk-in racks and prep refrigerator racks are dirty with food and debris, racks shall be cleaned as soon as possible and maintained. Vents inside prep refrigerator have food debris and stains, clean and sanitize as soon as possible and maintain.

**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:*

- A) Paper towel dispensers in both dispensers were empty, dispensers shall be properly stocked at all times.
- B) Back room hand sink was missing paper towel dispenser and hand washing faucet is missing hot water handle, please repair or replace missing equipment.

**Overall Inspection Comments**

Show proof of managers food handler card to this office within 60 days of 12/9/2021 inspection.

Received By:

Date

David Lopez

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: AMIGOS DE ACAPULCO	Owner	: MELECIO HUERTA
Site Address	: 3600 HIGHWAY 99 W	Owner Address	: 926 SHERIDAN AVE
Facility ID	: FA0000489	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000090	Inspector Phone	: Not Specified
License/Permit Number	: 2005-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 12/21/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009552	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:*

No managers food safety certificate available still. Employee is almost done taking the required classes and should be taking the test this week. Proof of managers food safety certificate shall be made available to this office as soon as possible.

### Overall Inspection Comments

Previous violations have been corrected continue to work on keeping food properly covered and installing bug screens after cleaning.

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

Date \_\_\_\_\_

David Lopez

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ASIAN GARDEN	Owner	: CHIN-LIEN YEH
Site Address	: 908 HIGHWAY 99W C	Owner Address	: 908 HWY 99W C
Facility ID	: FA0000066	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002780	Inspector Phone	: Not Specified
License/Permit Number	: PT0003009	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/20/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009539	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine 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	: BREEZYS WINGS & WHEELS	Owner	: BRIANNA & MATHEW SCOTT
Site Address	: 1760 AIRPORT BLVD	Owner Address	: 18820 NEWMAN RD
Facility ID	: FA0000499	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000105	Inspector Phone	: Not Specified
License/Permit Number	: 2026-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/28/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009561	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

The restaurant looks good, thank you.

During the inspection, the freezer in the supply room was noted to be at 10.5F. The digital readout said -1. Please place a dedicated thermometer in the freezer and monitor to ensure the temperature is not drifting upward.

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

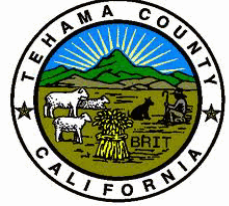
Date \_\_\_\_\_

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

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CIRCLE K	Owner	: RONALD & MICHELLE SANGUINETTI
Site Address	: 315 S JACKSON ST	Owner Address	: 3267 N DUNCAN RD
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	: 12/28/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009562	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

#### HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Operator states that new soap and paper towel dispensers are coming for both the sink and the restroom this week. Please ensure soap and single use paper towels are available for hand washing at all times.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Please place dedicated thermometers in all refrigerators and freezers containing potentially hazardous foods.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Please clean out bottom of dairy refrigerator.

### Overall Inspection Comments

Store still settling in from recent sale. Please submit remodel plans to Environmental Health prior to beginning work.

Please place a permanent "Employees must wash hands before returning to work" sign in the employee restroom.

Thank you.

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

Owner : RONALD & MICHELLE SANGUINETTI  
Owner Address : 3267 N DUNCAN RD

*Jana Gosselin*

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 SINGH
Site Address	: 7948 E HWY 99	Owner Address	: 1931 NORTH ST
Facility ID	: FA0001017	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001431	Inspector Phone	: Not Specified
License/Permit Number	: 8084-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 12/1/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009503	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

**Inspection Violations**

**ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14** **"Comply by Date" Not Specified**      Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

- A) Dairy nozzle clamp is dirty with debris and possible mold, clean and sanitize as soon as possible and maintain.
- B) Cappuccino machine nozzles have sugar build up and staining, nozzles shall be cleaned more frequently or rotated through out the week.
- C) Dough nut case has food crumbs around the edges and on bottom rack of case, case shall be cleaned regularly to avoid crumb build up.

**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 lacking at time of inspection, correct sanitizer strips shall be ordered and used to ensure the correct amount of sanitizer concentration is being used.

**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:*

All cold ready to eat foods shall be properly labeled with a best by date before offering foods to consumers.

**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 0F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : COST U LESS  
Site Address : 7948 E HWY 99

Owner : HARDEEP SINGH  
Owner Address : 1931 NORTH ST

*Corrective Description:*

*Inspector Comments:*

Dedicated metal probe thermometer was noted to be lacking at time of inspection, metal probe thermometer shall be available and used to check PHF temperatures periodically.

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**Overall Inspection Comments**

*David Lopez*

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Received By:

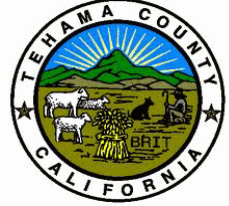
Date

David Lopez

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: COTTONWOOD CHEVRON	Owner	: PAUL RANDHAWA
Site Address	: 19845 MAIN St	Owner Address	: 723 WOODACRE DR
Facility ID	: FA0000967	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001052	Inspector Phone	: Not Specified
License/Permit Number	: 7025-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/2/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009507	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

#### 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:*

Hot holding unit not at temperature. Replaced heat lamp while inspector on site but still not at 135F. Please repair or replace.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Soda nozzles dirty.  
Microwave dirty.  
Please increase cleaning frequency.

#### 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:*

#### 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:*

Angela needs to complete food handler training within 30 days.

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : COTTONWOOD CHEVRON  
Site Address : 19845 MAIN St

Owner : PAUL RANDHAWA  
Owner Address : 723 WOODACRE DR

**Overall Inspection Comments**

Thank you for your continued store improvements.

Received By:

Date

Jana Gosselin

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: E'S LOCKER ROOM	Owner	: ELENA TOMASETTI
Site Address	: 1075 LAKESIDE DR	Owner Address	: 524 EL CERRITO DR
Facility ID	: FA0000527	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000135	Inspector Phone	: Not Specified
License/Permit Number	: 2077-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/2/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009508	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

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

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

No sanitizer delivering to dishwasher. Service person was on site yesterday, dishwasher less than 6 months old. Will call technician for service.

### Overall Inspection Comments

Restaurant looks good. Thank you.

Received By:

Date

Jana Gosselin

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FAST TRACK	Owner	: DAVINDER KOONER
Site Address	: 8099 HWY 99E	Owner Address	: 3196 LA MANTIA DR
Facility ID	: FA0000989	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001259	Inspector Phone	: Not Specified
License/Permit Number	: 7073-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 12/6/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009510	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, ok to do hot food prep.

Received By:

Date

David Lopez

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FOOD MART VALERO	Owner	: REDDING OIL COMPANY
Site Address	: 1 SUTTER ST	Owner Address	: PO BOX 990280
Facility ID	: FA0001572	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002778	Inspector Phone	: Not Specified
License/Permit Number	: PT0003000	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 12/20/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009538	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:*

Cold ready to sell items shall be properly labeled with a best by date or prepared on date.

#### 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:*

Mens restroom still does not have correct signage of "employees must wash hands", ensure signage is available 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:*

Ice machine has mold growing inside bin. Bin shall be properly cleaned and sanitized before use again.

#### 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:*

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 MART VALERO  
Site Address : 1 SUTTER ST

Owner : REDDING OIL COMPANY  
Owner Address : PO BOX 990280

*Inspector Comments:*

No sanitizer test strips were available at time of inspection. Test strips shall be available to ensure proper sanitizing concentration is being used.

**Overall Inspection Comments**

Please start implementing correct label procedures to ensure cold ready to eat items are correctly labeled.

*David Lopez*

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

Date \_\_\_\_\_

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

Date \_\_\_\_\_



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



Tim Potanovic, REHS - Director

Facility Name	: 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	: 12/13/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009525	Result	: 03 - Minor Violations
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:*

Refrigerator unit A3 at 45F

Unit A5 at 47F -

Milk refrigerator at 46F

Unit A6 needs a dedicated thermometer.

Inspection conducted at approximately 2:15 pm so high temperatures due to the noon rush should have been recovered. Please have three refrigerators with elevated temperatures serviced immediately.

### Overall Inspection Comments

Please have refrigerators serviced immediately, especially the large walk-in.

Hot holding temperatures at 187F and 167F, dishwasher sanitizer at concentration, pest control service up to date. Complaint closed.

Overall the kitchen was very clean. Thank you!

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

Date \_\_\_\_\_

Jana Gosselin

Date \_\_\_\_\_

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



Tim Potanovic, REHS - Director

Facility Name	: GOOD DOGS	Owner	: MEAGGAN YOUNG
Site Address	: 645 ANTELOPE BLVD	Owner Address	: 530 WEST AVE
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	: 12/21/2021	Result	: 03 - Minor Violations
Inspection Number	: DA0009548		
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:*

Beans in hot holding found to be at 105F. All food held in hot holding units to be heated to 165F and then placed in hot holding unit. Food is not to be heated in hot holding unit! This is very important!

Food pulled from hot holding unit and re-heated while inspector on site (allowed since they were just opening). Please note: this is a very dangerous temperature for beans!

#### 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 at hand-washing station not operational. Please repair.

#### 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:*

Ice machine drain tube needs to be elevated above floor drain to protect against back-siphonage!

A drain cover needs to be placed over hole in floor drain to protect sanitary sewer system.

#### 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)

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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 : GOOD DOGS  
Site Address : 645 ANTELOPE BLVD  
Owner : MEAGGAN YOUNG  
Owner Address : 530 WEST AVE

*Corrective Description:*

*Inspector Comments:*

All facilities to have test strips to verify sanitizer concentration. Employee didn't know what they were or where they were located.

**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:*

Microwave dirty. Please clean.

### Overall Inspection Comments

Please ensure all employees are trained on all aspects of running the hot dog stand including the importance of appropriate food temperatures, hand-washing, and sanitizing.

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	: GOTT COUNTRY STORE	Owner	: HARTEJ SINGH GREWAL AND RAJINDER SINGH
Site Address	: 18371 BOWMAN RD	Owner Address	: 317 W WOODHAVEN DR
Facility ID	: FA0000965	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001022	Inspector Phone	: Not Specified
License/Permit Number	: 7007-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 12/15/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009530	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:*

Produce in refrigerator shall be placed on shelves above meat products to protect produce from contamination.

#### 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:*

Sandwiches in refrigerator case need date labels. Please see vendor information for date timelines.

#### 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 bar soap allowed at handwashing sinks! This can be a source of contamination. A soap dispenser is required at the handwashing station next to the restroom.

#### 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:*

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 : GOTT COUNTRY STORE  
Site Address : 18371 BOWMAN RD

Owner : HARTEJ SINGH GREWAL AND RAJINDER SINGH  
Owner Address : 317 W WOODHAVEN DR

*Inspector Comments:*

Please ensure there are dedicated thermometers in all refrigerators and freezers, including the back freezer.

**Overall Inspection Comments**

Additionally:

\*please place a drain cover in the sink in the front of the store to protect the sewer system.

\*It is time to either re-paint or replace the counters in the front of the store.

Shannon was very helpful, thank you!

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

Date \_\_\_\_\_

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

Date \_\_\_\_\_

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



Tim Potanovic, REHS - Director

Facility Name	: GUADALAJARA RESTAURANT	Owner	: A B & C RINCON INC.
Site Address	: 860 MAIN ST	Owner Address	: 860 MAIN ST
Facility ID	: FA0000608	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000232	Inspector Phone	: Not Specified
License/Permit Number	: 2225-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/21/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009549	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:*

Ensure all employees have taken a basic food Handler class and have finished Food Handler Certificate on premises s soon as possible.  
Follow up inspection will be in 30 days of 12-21-2021, if re-inspection is still needed after follow up inspection fees may begin to incur.

### Overall Inspection Comments

Please ensure all employees complete food handler course as soon as possible and have food handler certificates in a easily accessible place.

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

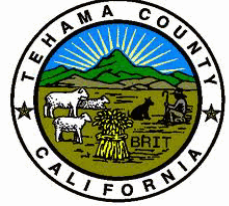
Date \_\_\_\_\_

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	: HAMPTON INN & SUITES	Owner	: FLOYD E DAMSCHEN
Site Address	: 520 ADOBE ROAD	Owner Address	: 701 LASSEN AVE
Facility ID	: FA0000671	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000323	Inspector Phone	: Not Specified
License/Permit Number	: 2354-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/21/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009543	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:*

Dishes shall be washed using the "wash, rinse, sanitize" technique. Employees shall be trained how to correctly wash dishes upon hire. Sanitizer test strips shall be available to check sanitizer concentration at all times.

#### 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:*

Karina needs to complete a food handler training course within 30 days of hire.

### Overall Inspection Comments

It is critical that new employees are properly trained on the proper way to wash dishes in a food facility. Karina was very helpful today, 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	: HOLIDAY INN	Owner	: KUMAR HOTELS, INC
Site Address	: 2810 MAIN ST	Owner Address	: 2810 MAIN ST
Facility ID	: FA0001149	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002086	Inspector Phone	: Not Specified
License/Permit Number	: PT0002176	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 12/21/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0009545		
Purpose of Inspection	: 102 - Routine Inspection		

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### Inspection Violations

No violations cited.

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### Overall Inspection Comments

The kitchen looks great, thank you.

---

Received By:

Date

Jana Gosselin

Date



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



Tim Potanovic, REHS - Director

Facility Name	: IKKYU JAPANESE RESTAURANT	Owner	: MIKI FUJITA
Site Address	: 645 ANTELOPE BLVD	Owner Address	: 645 ANTELOPE BLVD
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	: 12/20/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0009537		
Purpose of Inspection	: 104 - Follow-Up Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Following is a list of previous violations and response:

\*prep fridge by window no at temp - refrigerator at 38F and with a dedicated thermometer - please keep an eye on the temperature of the refrigerator.

\*dishwasher sanitizer not at concentration - dishwasher serviced. Sanitizer at concentration.

\*hot holding temperature - no rice today but operator states he is checking hot holding temperature and keeping rice above 135F.

\*hood filters in place - hood has been retrofitted with a temporary block. Operator states he is going to Los Angeles this week and will look for a 1/2 size hood grate.

\*screen in floor drain - completed.

\*dedicated thermometers in all refrigerators - completed.

Thank you for making these corrections.

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	: LAKE CALIFORNIA CAFE & PIZZERIA	Owner	: CALIFORNIA FUSION FOODS, LLC
Site Address	: 19632 LAKE CALIFORNIA DR	Owner Address	: 19632 LAKE CALIFORNIA DR
Facility ID	: FA0000569	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000185	Inspector Phone	: Not Specified
License/Permit Number	: 2155-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/14/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009534	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Following are the items we discussed today:

\*All equipment shall be for commercial use (NSF rated).

\*A mop sink shall be installed or retrofitted. Mop bucket can be filled from existing hose but grey water shall be disposed of to the sewer system.

\*All refrigerators and freezers shall have dedicated thermometers and be monitored daily.

\*At least one person shall hold a food safety manager's training certificate within 60 days. All other employees shall have food handler cards within 30 days of hire.

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

Date \_\_\_\_\_

Jana Gosselin

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LAKE CLUB	Owner	: LAKE CLUB
Site Address	: 22431 RIO ALTO DR	Owner Address	: 22431 RIO ALTO DR
Facility ID	: FA0000562	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000176	Inspector Phone	: Not Specified
License/Permit Number	: 2146-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/15/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009529	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 at least one person trained in a Manager's Food Safety Training course.

### Overall Inspection Comments

The facility is very clean. Thank you for having the kitchen manager trained in a manager's food safety training course.

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

Date \_\_\_\_\_

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

Date \_\_\_\_\_

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

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LASSEN MINERAL LODGE STORE	Owner	: JAMES & BETH GLENN
Site Address	: HIGHWAY 36 E	Owner Address	: P O BOX 160
Facility ID	: FA0000571	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000188	Inspector Phone	: Not Specified
License/Permit Number	: 2158-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 12/8/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009519	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 is clean and well maintained.

*David Lopez*

---

Received By:

Date

David Lopez

Date

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

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MAIN STREET DELI	Owner	: LINDSAY EWING
Site Address	: 2130 MAIN ST A	Owner Address	: 14425 VERDE HOYOS CT
Facility ID	: FA0001157	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001988	Inspector Phone	: Not Specified
License/Permit Number	: 8532-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/7/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009515	Result	: 00 - Not Applicable
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:*

Slicer blade shall be wiped or cleaned between each product. Slicer shall be cleaned and sanitized after 4 hours of use.

#### 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:*

Cold Potentially Hazardous Foods shall be kept at or below 41°F and put away within 30 minutes of delivery. 113996.

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

### Overall Inspection Comments

Please make changes during delivery days to prioritize cold PHF to be stored away as soon as possible.

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	: MELISSA'S MEXICAN FOOD	Owner	: JOSE M FELIX AISPURO
Site Address	: 796 LAY AVE	Owner Address	: 707 BEECH WAY
Facility ID	: FA0001628	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0003157	Inspector Phone	: Not Specified
License/Permit Number	: PT0003390	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 12/13/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009526	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

#### HOT AND COLD POTABLE WATER AVAILABLE - 16 21

"Comply by Date" Not  
Specified

Not In Compliance

*Violation Description:*

An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b)  
114101(a), 114189, 114192, 114192.1, 114195)

*Corrective Description:*

*Inspector Comments:*

Hot water heater shall be kept on at all times. Dishes shall be washed in hot water.

### Overall Inspection Comments

Please keep Environmental Health informed of your new commissary. Thank you!

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

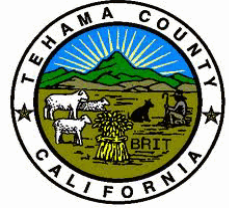
Date \_\_\_\_\_

Jana Gosselin

Date \_\_\_\_\_

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**OFFICIAL FOOD INSPECTION REPORT**



Tim Potanovic, REHS - Director

Facility Name	: RAMOS DONUT HOUSE	Owner	: RAMOS DONUT HOUSE
Site Address	: 545 MAIN ST	Owner Address	: 545 MAIN ST
Facility ID	: FA0000665	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000315	Inspector Phone	: Not Specified
License/Permit Number	: 2331-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/7/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009513	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 hot water in front hand washing sink. Sink shall be repaired and have functioning hot water.  
 Hand soap dispenser by front hand washing sink was inoperable. replace or repair hand soap dispenser 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:*

Ice machine is moldy on inside ice making racks, ice shall not be used or sold until ice machine is properly cleaned and sanitized.

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

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

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

- A) All open flour bags shall be stored inside a container to avoid the possibility of cross contamination.
- B) Ice scoop was inside ice storage bin, ensure ice scoop is stored outside ice bin in a protected container to avoid cross contamination.

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

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

*Violation Description:*

Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department.  
 Canopy-type hoods shall extend 6# beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage.  
 Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1)

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : RAMOS DONUT HOUSE  
Site Address : 545 MAIN ST

Owner : RAMOS DONUT HOUSE  
Owner Address : 545 MAIN ST

*Corrective Description:*

*Inspector Comments:*

Hood baffles have grease build up, clean baffles as soon as possible to avoid excess grease build up.

**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:*

Bleach was stored above open flour bag in back storage room, ensure all poisonous substances are stored away from food storage.

---

### Overall Inspection Comments

Please have all food training certificates in one place that and updated regularly.

---

Received By:

Date

David Lopez

Date



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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFFAM/PM	Owner	: LOVEDEEP SINGH
Site Address	: 2800 MAIN St	Owner Address	: 2800 MAIN ST
Facility ID	: FA0001118	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001890	Inspector Phone	: Not Specified
License/Permit Number	: 8470-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 12/15/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009531	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Please keep all stored product at least 6" off the ground at all times.

#### POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

There is a definite temperature gradient in walk-in refrigerator. Please ensure milk and other potentially hazardous foods are stored below 41F at all times.

#### 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:*

All employees shall have food handler cards within 30 days of hire. Please have food handler training certificates available for inspection at all times.

### Overall Inspection Comments

In general the store looks good. Please make changes as we discussed. Thank you.

Received By:

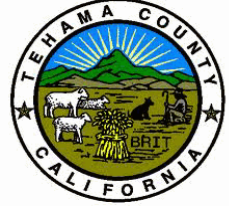
Date

Jana Gosselin

Date

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

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ROUND TABLE PIZZA	Owner	: CIRCLE PIZZA LLC
Site Address	: 680 EDITH AVE	Owner Address	: P.O. BOX 1646
Facility ID	: FA0000632	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000268	Inspector Phone	: Not Specified
License/Permit Number	: 2268-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 12/9/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009520	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:*

Hood baffles in hood system have grease build up, clean baffles and maintain.

#### 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 making machine has signs of mold, ice machine shall be emptied, cleaned and sanitized before continued use. Ice machine shall be maintained regularly.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

- A) Wood cross member in front of walk-in fans is moldy and has ceiling panels beginning to sag. change cross member and repair/replace ceiling panels as soon as possible.
- B) Back wall under 3 compartment sink has a hole near plumbing, repair as soon as possible.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : ROUND TABLE PIZZA  
Site Address : 680 EDITH AVE  
Owner : CIRCLE PIZZA LLC  
Owner Address : P.O. BOX 1646

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:*

First restroom is missing correct signage of "employees must wash hands before returning to work", please add correct signage.

**Overall Inspection Comments**

Facility is clean otherwise.

Received By:

Date

David Lopez

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SHARI'S RESTAURANT	Owner	: WESTERN INVESTMENT REAL ESTATE
Site Address	: 128 BELLE MILL RD	Owner Address	: 34505 CALIFORNIA ST
Facility ID	: FA0000637	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000276	Inspector Phone	: Not Specified
License/Permit Number	: 2277-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 12/7/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009514	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

#### FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Please have all food handler cards updated and in organized location that is easily accessible. Employees who are new or have expired Food Handler Cards have 30 days of 12/7/2021 inspection to renew/attain Food Handler Cards.

#### 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:*

Womens restroom was lacking correct signage of "all employees must wash hands" please install correct signage 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:*

- A) Paper towels in back hand washing sink was out at start of inspection. Paper towels were installed at time of inspection, ensure paper towels are regularly stocked through out the day/week.
- B) Both restrooms are lacking hand soap dispenser, hand soap dispensers shall be properly installed and stocked at all times.

### Overall Inspection Comments

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



Tim Potanovic, REHS - Director

Facility Name : SHARI'S RESTAURANT  
Site Address : 128 BELLE MILL RD

Owner : WESTERN INVESTMENT REAL ESTATE  
Owner Address : 34505 CALIFORNIA ST

*David Lopez*

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

Date \_\_\_\_\_

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

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SIP COFFEE BAR	Owner	: CHERI KIMBERLIN
Site Address	: 905 WALNUT ST	Owner Address	: 10848 CODY DR
Facility ID	: FA0000651	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000296	Inspector Phone	: Not Specified
License/Permit Number	: 2308-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/6/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009512	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

#### POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not  
Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Please set up temperature logs on all prep refrigerators. Record temps at opening and then mid-day to determine whether or not they are maintaining temperature.

### Overall Inspection Comments

Thank you for keeping an eye on the refrigerators. I will be back next week to look at the temp logs.

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

Date \_\_\_\_\_

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

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SIP COFFEE BAR	Owner	: CHERI KIMBERLIN
Site Address	: 905 WALNUT ST	Owner Address	: 10848 CODY DR
Facility ID	: FA0000651	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000296	Inspector Phone	: Not Specified
License/Permit Number	: 2308-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/20/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009536	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Prep refrigerator still acting up. Has been serviced twice in last two weeks. Either freezing food or drifting up above 41F. All potentially hazardous food has been removed, will work out of a different refrigerator until issue is resolved.

Please maintain temperature log so refrigerator behavior can be tracked. Thank you for your attention to this important matter!

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	: EE0000019 - David Lopez
Record ID	: PR0000288	Inspector Phone	: Not Specified
License/Permit Number	: 2300-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/20/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009540	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

#### FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

At least one person shall have a Managers Food Safety Certificate within 60 days of 12/20/2021 inspection date and all other employees shall have Food Handling Certificate within 30 days of 12/20/2021. Ensure all Food Certificates are up to date, at the facility in an organized folder and easily accessible. Please complete all food training as soon as possible and show proof of completion to this office.

#### 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:*

#### 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:*

- A) Observed incorrect ware washing procedures. Ensure all employees are aware of correct ware washing procedures of wash, rinse, sanitize, and air dry. 3 compartment bins shall also be labeled of wash, rinse, and sanitize.
- B) No sanitizer test strips were available for checking correct concentration. Test strips shall be available to ensure correct concentration is used for sanitizing dishes.

### Overall Inspection Comments

Follow up inspection will be with-in 60 days to ensure food training has been complete. Please call our office to schedule a pre-opening inspection for new trailer.



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www.co.tehama.ca.us

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : TAQUERIA MEXICANA  
Site Address : HIGHWAY 99 E

Owner : JOSE RAMIREZ MADERA  
Owner Address : P O BOX 1092

*David Lopez*

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

Date \_\_\_\_\_

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

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: OLIVE PIT	Owner	: OLIVE PIT
Site Address	: 2156 SOLANO ST	Owner Address	: 2156 SOLA ST
Facility ID	: FA0000600	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000222	Inspector Phone	: Not Specified
License/Permit Number	: 2213-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/10/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009524	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Per call with Ron on 12/10/2021 correction on food training for previous report. Employees do not need food handler cards due to exemption as a grocery store mostly selling dry goods. In store training documentation is not needed either.

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

Date \_\_\_\_\_

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

Date \_\_\_\_\_

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



Tim Potanovic, REHS - Director

Facility Name	: YAYA'S TACO SHOP	Owner	: ROSALBA RIVERA
Site Address	: 615 FOURTH STREET	Owner Address	: PO BOX 431
Facility ID	: FA0000697	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000354	Inspector Phone	: Not Specified
License/Permit Number	: 2410-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/21/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009551	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:*

At least one full time person shall have a Managers Food Safety Certificate and all other employees have basic food handler certificate within 30 days of 12-21-2021 inspection date. If re-inspection is still needed after next re-inspection fees may begin to incur.

### Overall Inspection Comments

All other violations have been corrected, thank you. Please have food training done as soon as possible and have all certificates in one place.

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

Date \_\_\_\_\_

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

Date \_\_\_\_\_