

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	: BARTELS' GIANT BURGER	Owner	: DENNIS BARTELS
Site Address	: 22355 CORNING RD	Owner Address	: 941 SPRING GULCH RD
Facility ID	: FA0000494	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000096	Inspector Phone	: Not Specified
License/Permit Number	: 2015-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/10/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007438	Result	: 04 - Major Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Milk shake machine and surrounding counter tops and flavorings dirty. Milk shake machine tray full of old ice cream. Machine and surrounding food areas need to be kept clean. Machine needs to be cleaned a minimum of twice per week.

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:

Inspectors observed a large stack of uncooked hamburger patties setting on coffee counter during lunch rush on 2.7.20.

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:

Raw hamburger patties stored on wire shelving in refrigerator with other food directly below. Please store at bottom of refrigerator in a leak proof vesicle.

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:

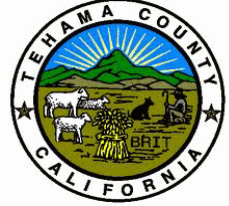
Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

Corrective Description:

Inspector Comments:

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	: BUNS ON THE RUN	Owner	: SALVADOR CALDERON & JASON SERVERA
Site Address	: 2650 MAIN ST	Owner Address	: 22807 ANTELOPE BLVD
Facility ID	: FA0000668	Inspector	: EE0000001 - David Brower
Record ID	: PR0000319	Inspector Phone	: Not Specified
License/Permit Number	: 2340-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 2/14/2020	Total Inspection Time	: 55 min.
Inspection Number	: DA0007454	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 single use hand towels. Provide hand towels.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

household fryer in use. Only commercial grade equipment shall be used.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Ceiling hanging loose. Repair ceiling.

Overall Inspection Comments

Received By:

Date

David Brower

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	: CASA RAMOS MEXICAN RESTAURANT	Owner	: M.K. AND A. LLC
Site Address	: 636 EDITH AVE	Owner Address	: P.O. BOX 808
Facility ID	: FA0000506	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000112	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2037-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 2/6/2020	Result	: 01 - Meets Standards
Inspection Number	: DA0007427		
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:

Certificates were available, however Managers certificate shall be posted.

Overall Inspection Comments

Work done in back storage area with wood stairs and plumbing is coming along very nicely. Please continue. Thank you for quick response.

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	: RINA'S MINI MART #1	Owner	: RINA'S MINI MART
Site Address	: 205 ANTELOPE Blvd	Owner Address	: 1055 S MAIN ST
Facility ID	: FA0000979	Inspector	: EE0000001 - David Brower
Record ID	: PR0001162	Inspector Phone	: Not Specified
License/Permit Number	: 7056-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 2/11/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007446	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

Overall Inspection Comments

No violations noted at time of inspection!!

Received By: _____

Date _____

David Brower _____

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	: CONDOR MARKA PERUVIAN RESTAURANT	Owner	: DAVIS VARGAS
Site Address	: 1312 SOLANO ST	Owner Address	: 1312 SOLANO ST
Facility ID	: FA0001271	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002209	Inspector Phone	: Not Specified
License/Permit Number	: PT0002300	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/6/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007432	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD SHALL BE 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:

Please have food safety and/or food handler training certifications available at restaurant location for presentation upon request.

Overall Inspection Comments

Thank you for maintaining a clean restaurant. Please make minor changes as discussed during our visit.

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	: DAD'S ICE CREAM	Owner	: CHARLES WATKINS
Site Address	: PO BOX 758	Owner Address	: 265 BAYLES AVE
Facility ID	: FA0001210	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002101	Inspector Phone	: Not Specified
License/Permit Number	: PT0002191	Program:	: 1629 - Food Vehicle Prepackaged
Person in Charge	:		: Food Only
Inspection Date	: 2/26/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007467	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Owner will have identifying information added to the second (driver) side of the mobile unit. The unit is very neat and clean.

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	: DEL TACO	Owner	: DEL TACO
Site Address	: 200 ANTELOPE BLVD	Owner Address	: 804 CYPRESS AVE
Facility ID	: FA0000522	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000129	Inspector Phone	: Not Specified
License/Permit Number	: 2071-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 2/26/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007473	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility generally in good condition. Hood and walls need to be cleaned and degreased.

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	: DOLLAR GENERAL #14292	Owner	: DOLGEN CALIFORNIA, LLC
Site Address	: 460 ANTELOPE Blvd	Owner Address	: 100 MISSION RDG
Facility ID	: FA0000549	Inspector	: EE0000001 - David Brower
Record ID	: PR0000163	Inspector Phone	: Not Specified
License/Permit Number	: 2125-16F-1	Program:	: 1620 - Retail Market >15K Sq Feet 1
Person in Charge	:		: Prep
Inspection Date	: 2/11/2020	Total Inspection Time	: 55 min.
Inspection Number	: DA0007444	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Very good condition. Work on floor sinks.

Received By: _____

Date _____

David Brower _____

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 TEPETZI	Owner	: ERICK GONZALEZ PEREZ
Site Address	: 215 S MAIN ST	Owner Address	: 2005 BLOSSOM AVE
Facility ID	: FA0001526	Inspector	: EE0000001 - David Brower
Record ID	: PR0002681	Inspector Phone	: Not Specified
License/Permit Number	: PT0002899	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 2/6/2020	Total Inspection Time	: 55 min.
Inspection Number	: DA0007424	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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

Inspection Violations

Overall Inspection Comments

No violations noted at time of inspection!!

Received By:

Date

David Brower

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	: FLYING BOAT	Owner	: LI YAN ZHU
Site Address	: 1522 SOLANO ST	Owner Address	: 1880 AUBURN OAK WAY
Facility ID	: FA0000538	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000148	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2101-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/5/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007426	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 post proof of food handler certificates.

Overall Inspection Comments

Facility being kept much cleaner. thank you. Please dispose of all unused equipment (plastic grate under grill)

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	: GROCERY OUTLET	Owner	: DAVID & CRYSTAL TALLEY
Site Address	: 580 S MAIN St	Owner Address	: 15 KRUEGER CT
Facility ID	: FA0001419	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002649	Inspector Phone	: Not Specified
License/Permit Number	: PT0002865	Program:	: 1616 - Retail Market >15,000 Sq
Person in Charge	:		: Feet No Prep
Inspection Date	: 2/28/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007476	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Very nice, clean store.

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 : JOHNNY BOY'S TACOS	Owner : ROSA E GONALEZ & JAVIER L. ORELLANA
Site Address : 2185 SOLANO ST	Owner Address : 4810 BARHAM AVE
Facility ID : FA0001148	Inspector : EE0000005 - Tia Branton
Record ID : PR0001974	Inspector Phone : (530) 527-8020
License/Permit Number : 8523-16F-1	Program : 1628 - Food Vehicle Prepared Food
Person in Charge :	:
Inspection Date : 2/25/2020	Total Inspection Time : 60 min.
Inspection Number : DA0007470	Result : 04 - Major Violations
Purpose of Inspection : 102 - Routine Inspection	

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

One person must have a food managers certificate.

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:

All refrigeration units shall have a dedicated thermometer....Metal probe thermometer shall be available at all times.

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:

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:

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 : JOHNNY BOY'S TACOS
Site Address : 2185 SOLANO ST

Owner : ROSA E GONALEZ & JAVIER L. ORELLANA
Owner Address : 4810 BARHAM AVE

Inspector Comments:

Facility shall not be open without hot running water.

Overall Inspection Comments

Section 114295 of Cal Code reads :all mobile food facilities shall operate in conjunction with a commissary. All food must be stored and prepared either on Mobile unit or in Commissary. NO FOOD CAN BE COOKED IN HOME KITCHEN.

Received By: _____

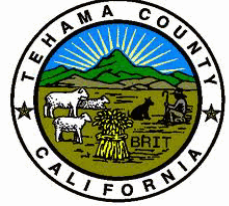
Date _____

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	: LAKE CLUB	Owner	: LAKE CLUB
Site Address	: 22431 RIO ALTO DR	Owner Address	: 22431 RIO ALTO DR
Facility ID	: FA0000562	Inspector	: EE0000001 - David Brower
Record ID	: PR0000176	Inspector Phone	: Not Specified
License/Permit Number	: 2146-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/6/2020	Total Inspection Time	: 65 min.
Inspection Number	: DA0007430	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:

No test strips to check disinfection levels. Provide test strips.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Soda nozzle dirty. clean as needed.

Overall Inspection Comments

Received By: _____

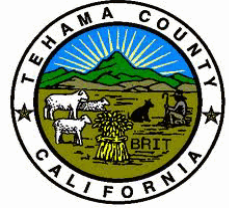
Date _____

David Brower _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LARIAT BOWL	Owner	: LARIAT BOWL
Site Address	: 365 S MAIN ST	Owner Address	: P O BOX 129
Facility ID	: FA0000570	Inspector	: EE0000001 - David Brower
Record ID	: PR0000186	Inspector Phone	: Not Specified
License/Permit Number	: 2156-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 2/11/2020	Total Inspection Time	: 55 min.
Inspection Number	: DA0007452	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:

Disinfectant a little low. Increase to 100PPM's.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Handle on freezer unit broken. Replace.
Soda nozzle dirty. Clean as needed.

Overall Inspection Comments

General condition very good!!

Received By:

Date

David Brower

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	: LIQUOR CABINET #1	Owner	: SUKHWINDER SINGH KULLAR
Site Address	: 2185 SOLANO ST	Owner Address	: 2548 GREG JARVIS AVE
Facility ID	: FA0000576	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000194	Inspector Phone	: Not Specified
License/Permit Number	: 2168-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 2/10/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007439	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please ensure single use paper towels are available in restrooms for hand drying. All restrooms shall post a sign or poster notifying employees to wash their hands after using the lavatory.

Overall Inspection Comments

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	: LIRA'S TACOS	Owner	: LIRAS TACOS
Site Address	: 1905 SOLANO ST	Owner Address	: 1559 HERBERT AVE
Facility ID	: FA0000578	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000196	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2170-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 2/25/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007466	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All previous violations addressed. Facility much cleaner thank you.

Tia Branton

Received By:

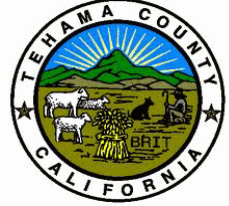
Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS COSTENOS RESTAURANT	Owner	: ADELAIDA SOTELO
Site Address	: 1510 SOLANO ST	Owner Address	: 1575 RICE AVE
Facility ID	: FA0000587	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000207	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2187-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/5/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007425	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

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 post food handler certificates as discussed.

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:

Walk-in refrigerator shall be immediately cleaned and disinfected. Mold is growing around door and fan areas.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All food in walk-in shall have lids.

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 test strips shall be available at all times. If not available all dishes shall be washed manually (wash/rinse/sanitize)

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 COSTENOS RESTAURANT
Site Address : 1510 SOLANO ST

Owner : ADELAI DA SOTELO
Owner Address : 1575 RICE AVE

Overall Inspection Comments

Begin deep clean (under cooking equipment and inside ansul hood) as discussed.

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	: MOBILE GAS STATION	Owner	: NMSO INC.
Site Address	: 65 N ANTELOPE BLVD	Owner Address	: 1040 N BENSON AVE
Facility ID	: FA0001343	Inspector	: EE0000001 - David Brower
Record ID	: PR0001192	Inspector Phone	: Not Specified
License/Permit Number	: 7064-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 2/11/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007447	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

Overall Inspection Comments

No violations noted at time of inspection!!

Received By: _____

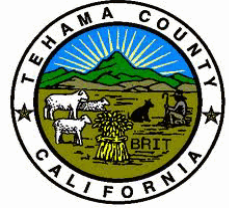
Date _____

David Brower _____

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	: OWEN'S COFFEE CAFE	Owner	: DENESE OWEN
Site Address	: 23340 OLIVE AVE	Owner Address	: 23340 OLIVE AVE
Facility ID	: FA0001154	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001983	Inspector Phone	: Not Specified
License/Permit Number	: 8529-16F-1	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 0 min.
Inspection Date	: 2/6/2020	Result	: 04 - Major Violations
Inspection Number	: DA0007433		
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:

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:

Overall Inspection Comments

Hand washing sink needs to be repaired and made operable ASAP. All new employees must complete food handler training within 30 days of hire. Food handler card records shall be maintained and made available to the enforcement officer upon request.

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	: PALETERIA MARTINEZ	Owner	: PABLO MARTINEZ SALGADO
Site Address	: 1122 BUTTE ST 2	Owner Address	: 1948 ELIZABETH AVE
Facility ID	: FA0001490	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002628	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002844	Program:	: 1629 - Food Vehicle Prepackaged
Person in Charge	:		: Food Only
Inspection Date	: 2/26/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007468	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Okay for prepackaged food and ice cream by the scoop only. No cut fruit.

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	: PAPA MURPHY'S PIZZA	Owner	: JRD FOOD SERVICE INC.
Site Address	: 2011 SOLANO ST	Owner Address	: 9 MAIN ST 105
Facility ID	: FA0000606	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000229	Inspector Phone	: Not Specified
License/Permit Number	: 2221-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/10/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007440	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:

Soap dispenser broken in employee restroom.

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:

Manual sanitization of dishes requires contact with a solution of 100 ppm chlorine for at least 30 seconds or 200 ppm quaternary ammonium for at least one minute. Test strips must be available at all times to ensure appropriate concentrations.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Handle on walk-in refrigerator broken and needs to be replaced. Second notification.

Overall Inspection Comments

No household items may be stored at the facility. Electrical cords running from wall to refrigeration unit pose a tripping hazard to employees and collect dust and dirt.

Jesse Bennett employee on site during inspection.

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 : PAPA MURPHY'S PIZZA
Site Address : 2011 SOLANO ST

Owner : JRD FOOD SERVICE INC.
Owner Address : 9 MAIN ST 105

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	: PUMPKINLAND	Owner	: PUMPKINLAND
Site Address	: 12000 HIGHWAY 99 E	Owner Address	: 12000 HIGHWAY 99
Facility ID	: FA0000805	Inspector	: EE0000001 - David Brower
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	: 2/11/2020	Total Inspection Time	: 55 min.
Inspection Number	: DA0007451	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

Overall Inspection Comments

No violations noted at time of inspection.

Received By: _____

Date _____

David Brower _____

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	: RINA'S MINI MART #2	Owner	: RINA'S MINI MART
Site Address	: 1055 S MAIN St	Owner Address	: 1055 S MAIN ST
Facility ID	: FA0001049	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001617	Inspector Phone	: Not Specified
License/Permit Number	: 8220-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 2/28/2020	Total Inspection Time	: 0 min.
Inspection Number	: DA0007478	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility very clean. Looks great!

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	: ROUND TABLE PIZZA	Owner	: SISCO ENTERPRISES
Site Address	: 116 W BELLE MILL RD	Owner Address	: 500 EAST AVE
Facility ID	: FA0000633	Inspector	: EE0000001 - David Brower
Record ID	: PR0000269	Inspector Phone	: Not Specified
License/Permit Number	: 2269-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 2/10/2020	Total Inspection Time	: 55 min.
Inspection Number	: DA0007441	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:

Mushroom containers stacked. Discontinue this practice without covers!!

Overall Inspection Comments

Received By: _____

Date _____

David Brower _____

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	: SPEEDWAY #1999	Owner	: TESORO MARKETING WESTERN REFINING RE
Site Address	: 782 ANTELOPE BLVD	Owner Address	: 19100 RIDGEWOOD PARKWAY
Facility ID	: FA0001453	Inspector	: EE0000001 - David Brower
Record ID	: PR0002571	Inspector Phone	: Not Specified
License/Permit Number	: PT0002781	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	: TESORO MARKETING		: 1 Prep Area
Inspection Date	: 2/11/2020	Total Inspection Time	: 55 min.
Inspection Number	: DA0007445	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Good Condition.

Received By: _____

Date _____

David Brower _____

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	: STARBUCKS COFFEE #10581	Owner	: STARBUCKS COFFEE #10581
Site Address	: 535 ADOBE ROAD	Owner Address	: 535 ADOBE RD
Facility ID	: FA0000673	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000326	Inspector Phone	: Not Specified
License/Permit Number	: 2362-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/26/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007475	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Major remodel of facility. Looks great!

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	: SUBWAY/KIJU	Owner	: KIP RICKEL
Site Address	: 951 HIGHWAY 99W 101	Owner Address	: 12770 RIVER HILLS DR
Facility ID	: FA0000684	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000339	Inspector Phone	: Not Specified
License/Permit Number	: 2385-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/6/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007431	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Break down boxes and keep other refuse out of back office.

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	: TACOS DE BIRRIA LA MIRA	Owner	: GUTIERREZ VASQUEZ
Site Address	: 1205 W HWY 99	Owner Address	: 1205 E HWY 99
Facility ID	: FA0001409	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002466	Inspector Phone	: Not Specified
License/Permit Number	: PT0002678	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 2/28/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007477	Result	: 05 - Reinspection Required
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

Comply by 3/6/2020

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:

Facility must have metal probe thermometer, in working order, to ensure potentially hazardous foods are held above 135°F.

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

Comply by 3/6/2020

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The temperature of the washing solution shall be maintained at not less than 100 degrees F. Sanitization shall be conducted with a solution of 100 ppm chlorine solution for at least 30 seconds. Test strips shall be used to determine adequate chlorine is in the sanitizing solution.

MOBILE SIGNAGE - 16 39B

Comply by 3/6/2020

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Business name, city, state, zip code and name of permit holder shall be permanently affixed to two sides of the unit, including the customer "window" side of the mobile unit.

A FOOD FACILITY SHALL NOT BE OPEN FOR BUSINESS WITHOUT A VALID PERMIT - 16

Comply by 3/27/2020

Not In Compliance

