

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: A & R CUSTOM BUTCHERING	Owner	: DWAYNE CASTEEL
Site Address	: 1055 MAIN ST	Owner Address	: 19971 RED BANK ST
Facility ID	: FA0001567	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002747	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002965	Program:	: 1619 - Retail Market 6K Sq Feet-15K
Person in Charge	:		: Sq Feet 2 Prep
Inspection Date	: 2/10/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008507	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 food training certificates available at the facility.

Overall Inspection Comments

Facility very clean. Thank you very much!

Tia Branton

Received By: _____

Date _____

Tia Branton

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ARBY'S	Owner	: GOLDEN BEAR RESTAURANT GROUP
Site Address	: 1065 S MAIN ST	Owner Address	: 681 LAKE ST
Facility ID	: FA0000491	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000092	Inspector Phone	: Not Specified
License/Permit Number	: 2010-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/9/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008504	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The store looks good. The shelving under the meat cutter, near the dishwashing area, needs to be replaced. It's rusty. Also, please work to reduce the excessive clutter of boxes, unused equipment and cardboard in the back of kitchen. It poses a safety hazard. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

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	: EE0000017 - Jana Gosselin
Record ID	: PR0002780	Inspector Phone	: Not Specified
License/Permit Number	: PT0003009	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/3/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008495	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All temperatures good, sanitizer concentration good, food handler cards in place, ansul system brand new. Everything looks great, OK to open.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BEST WESTERN	Owner	: AJIT B PATEL
Site Address	: 203 ANTELOPE BLVD	Owner Address	: 203 ANTELOPE BLVD
Facility ID	: FA0000739	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000417	Inspector Phone	: Not Specified
License/Permit Number	: 3643-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/24/2021	Total Inspection Time	: 20 min.
Inspection Number	: DA0008526	Result	: 00 - Not Applicable
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Still serving only pre-packaged food for breakfast due to Covid-19.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BURGER KING	Owner	: BURGER KING CORPORATION
Site Address	: 210 ANTELOPE BLVD	Owner Address	: P O BOX 527023
Facility ID	: FA0000503	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000109	Inspector Phone	: Not Specified
License/Permit Number	: 2033-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 2/16/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008509	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please make sure all open containers of food are kept covered while in freezers and refrigerators.

Overall Inspection Comments

Health and food handling procedures appear to be met. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BURGER SHACK	Owner	: ANAIZA NOVOA
Site Address	: 7834 HIGHWAY 99 E	Owner Address	: 7834 HWY 99E
Facility ID	: FA0000505	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000111	Inspector Phone	: Not Specified
License/Permit Number	: 2035-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/23/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008523	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

HOT HOLDING TEMPERATURE - 16 11

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving shall be brought to a temperature of 165°F. (114014, 114016)

Corrective Description:

Inspector Comments:

Please ensure proper temperature of chili of 135 degrees F or higher.

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 have a metal probe thermometer in kitchen at all time.

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 there is proper hand washing soap and drying towels are available in the employee restroom.

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:

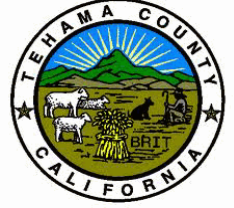
Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6# above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))

Corrective Description:

Inspector Comments:

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : BURGER SHACK Owner : ANAIZA NOVOA
Site Address : 7834 HIGHWAY 99 E Owner Address : 7834 HWY 99E

Please keep items off the ground in the walk in refrigerators at least 6 inches above the floor.

Overall Inspection Comments

Overall clean and well maintained facility. Great job!

Received By:

Date

David Lopez

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DENNY'S #7376	Owner	: NORTH VALLEY DINER, INC
Site Address	: 48 ANTELOPE BLVD	Owner Address	: 3550 MOWEY AVE #301
Facility ID	: FA0000521	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000128	Inspector Phone	: Not Specified
License/Permit Number	: PT0000128	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 2/3/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008493	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Ceiling above dishwashing area leaking again. Please repair.

Overall Inspection Comments

The restaurant looks good with the exception of the ceiling in the dishwashing area that appears to be leaking again. Please have roof repaired to prevent leakage into restaurant. Thank you.

Received By: _____

Date _____

Jana Gosselin

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DOLLAR TREE #01230	Owner	: DOLLAR TREE STORES, INC.
Site Address	: 398 S MAIN St	Owner Address	: 641 FULTON AVE
Facility ID	: FA0000525	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000133	Inspector Phone	: Not Specified
License/Permit Number	: 2074-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 2/24/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008527	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

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:

The walk in refrigerator needs a dedicated thermometer. There is currently no way for employees to monitor the internal temperature.

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 must be stored off the ground, including in the freezer.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All toilet paper and paper towels must be kept on permanently installed dispensers. It is unsanitary to have them setting on top. One paper towel dispenser needs to be replaced.

Overall Inspection Comments

The employee restrooms need to be cleaned and better maintained. All toilet paper dispensers need to be affixed to the walls and maintained. The women's restroom needs the hand washing sign replaced. All food in the freezer must be kept off the ground. Your assistant manager was very helpful today. Thank you.

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : DOLLAR TREE #01230
Site Address : 398 S MAIN St

Owner : DOLLAR TREE STORES, INC.
Owner Address : 641 FULTON AVE

Jana Gosselin

Received By: _____ Date _____

Jana Gosselin _____ Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: EGG ROLL KING	Owner	: HONG YING CO.
Site Address	: 55 ANTELOPE BLVD	Owner Address	: 55 ANTELOPE BLVD
Facility ID	: FA0000528	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000136	Inspector Phone	: Not Specified
License/Permit Number	: 2078-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/16/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008508	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:

Soda nozzles dirty. Please make this part of your evening closing routine and clean and sanitize them nightly. Likewise, please keep the ice scoop clean at all times.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

A paper towel dispenser is required at the handwashing sink in the kitchen. Dish cloths may not be used for drying hands.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Dish washing sink must be properly equipped to WASH, RINSE, and SANITIZE dishes. Sink and surrounding area in need of a thorough scrubbing. Please ensure sanitizer test strips are readily available for use.

Overall Inspection Comments

It is time to implement a routine cleaning schedule, before the new restaurant gets too dirty. Please scrub floors, walls, sinks, counters and establish a deep cleaning maintenance schedule that can be performed on an on-going basis. Thank you.

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: GLYN PYE VENDING/ST. ELIZABETH CAFETERIA	Owner	: GLYN PYE
Site Address	: 2550 SISTER MARY COLUMBA DR	Owner Address	: 945 W SECOND ST
Facility ID	: FA0001346	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002325	Inspector Phone	: Not Specified
License/Permit Number	: PT0002407	Program:	: 1643 - Perishable Vending
Person in Charge	:		: Machines
Inspection Date	: 2/23/2021	Total Inspection Time	: 15 min.
Inspection Number	: DA0008524	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Vending machine at 37F. Well stocked and tended.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: IKKYU JAPANESE RESTAURANT	Owner	: TOMOYO M. KOJIMA
Site Address	: 645 ANTELOPE BLVD	Owner Address	: 19095 BONITA RD
Facility ID	: FA0001282	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002222	Inspector Phone	: Not Specified
License/Permit Number	: PT0002313	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 2/3/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0008494		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The restaurant looks great. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: IZZY'S BAGELS	Owner	: ELIZABETH MENDENHALL
Site Address	: 1135 ORANGE ST	Owner Address	: 1135 ORANGE ST
Facility ID	: FA0001588	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002779	Inspector Phone	: Not Specified
License/Permit Number	: PT0003008	Program:	: 1655 - Cottage Food Class B
Person in Charge	:		: Indirect Sale/Inspection
Inspection Date	: 2/2/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008488	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Everything looks great, thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JACK'S PLACE	Owner	: ALEX RIVERA
Site Address	: 7875 HIGHWAY 99 E	Owner Address	: 5075 CLARK RD
Facility ID	: FA0000643	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000284	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2289-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/19/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008520	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 make sure that all food prep employees have food handler/managers cards on site 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:

All refrigeration units must be able to maintain temperatures below 41 degrees F at all times.

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:

Leak in walk in cooler shall be repaired and entire unit shall be disinfected correctly.

HAND WASHING REQUIRED - 16 5

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

Corrective Description:

Inspector Comments:

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : JACK'S PLACE
Site Address : 7875 HIGHWAY 99 E

Owner : ALEX RIVERA
Owner Address : 5075 CLARK RD

Kitchen area shall have working handwashing sink.

Overall Inspection Comments

All foods from line cooler placed on ice at time of inspection. Units shall be repaired immediately. Please complete temperature logs on each unit at least 2X per day.

Thank you for acquiring Managers Certificate.

Received By: _____

Date _____

Tia Branton _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LARIAT BOWL	Owner	: LARIAT BOWL
Site Address	: 365 S MAIN ST	Owner Address	: P O BOX 129
Facility ID	: FA0000570	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000186	Inspector Phone	: Not Specified
License/Permit Number	: 2156-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 2/2/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008491	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please ensure dishwasher is sanitizing dishes at proper concentration. Chlorine based sanitizer should be at 50 ppm.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please post signs in restrooms stating that employees must wash hands before returning to work.

Overall Inspection Comments

The restaurant looks good. I will stop by to check on dishwasher. Thank you!

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: L.A.V.A. CHARTER SCHOOL	Owner	: ANTELOPE SCHOOL DISTRICT
Site Address	: 1660 MONROE ST	Owner Address	: 22600 ANTELOPE BLVD
Facility ID	: FA0001514	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002665	Inspector Phone	: Not Specified
License/Permit Number	: PT0002883	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 2/25/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008531	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Currently serving pre-packaged meals prepared at Red Bluff High School. Serving approximately 34 meals a day. Lunches are delivered shortly before lunch and include lunch for the day and breakfast for the following day.

Jake Fuller is Principal
grades 5 - 8, approximately 25 students/grade.

Received By:

Date

Jana Gosselin

Date

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Department of Environmental Health
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Red Bluff CA 96080
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www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LITTLE CAESARS PIZZA	Owner	: BHUPINDER SINGH & KAMALDEEP SINGH
Site Address	: 108 MAIN ST C	Owner Address	: 1646 REDHAVEN AVE
Facility ID	: FA0000696	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000353	Inspector Phone	: Not Specified
License/Permit Number	: 2406-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/18/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008516	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

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:

Drain is leaking under sanitizing sink in back. Water is puddled on floor and floor drains near dish washing area are filthy, full of mold, dirt and debris. All floors in dishwashing area need a deep scrubbing, floor drains need to be pulled and cleaned immediately!

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:

No uncovered food shall be held in any freezer or refrigerator.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Manager's food safety certificate expires next week. Must be renewed within 30 days.

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:

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 : LITTLE CAESARS PIZZA Owner : BHUPINDER SINGH & KAMALDEEP SINGH
Site Address : 108 MAIN ST C Owner Address : 1646 REDHAVEN AVE

All cleaning products need to be stored away from food. The shelf they are on is too close to the bags of flour. Please move it to a more isolated location.

Overall Inspection Comments

Re-inspection required. Please address all issues in report. The floors need to be thoroughly scrubbed and cleaned.

In charge during inspection: Huner Toor

Serv Safe holder: Bhupinder Singh

A handwritten signature in blue ink, appearing to read "Jana Gosselin".

Received By: _____

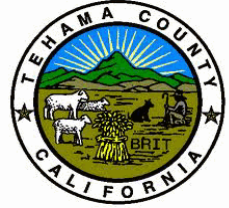
Date

Jana Gosselin _____

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS HERMANOS MEXICAN COSINA	Owner	: DAVID MUNOZ
Site Address	: 414 SAN BENITO	Owner Address	: 416 SAN MATEO AVE
Facility ID	: FA0000112	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002684	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002902	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/5/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008506	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please make sure that one person has managers food training certificate before opening for business.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please replace all wood shelving as discussed with non-porous, easily cleanable materials.

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:

All equipment shall be commercial grade (NSF/ANSI/ect)

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 : LOS HERMANOS MEXICAN COSINA Owner : DAVID MUNOZ
Site Address : 414 SAN BENITO Owner Address : 416 SAN MATEO AVE

Please install divider between three compartment and prep sink as discussed.

Overall Inspection Comments

Facility looks very good. Thank you. Please call to schedule pre-opening inspection when all equipment is up and running and before opening.

Tia Branton

Received By:

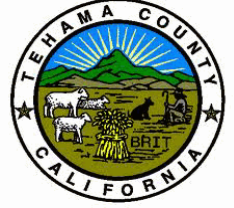
Date

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	: M & M RANCH HOUSE	Owner	: M & M RANCH HOUSE
Site Address	: 645 ANTELOPE BLVD 1	Owner Address	: P O BOX 702
Facility ID	: FA0000520	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000127	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2067-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 2/17/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0008510		
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:

A copy of ALL food handler cards shall be available on site.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Floors behind/below grill need cleaning immediately. Please keep clean at all times.

Overall Inspection Comments

New floors look amazing. Thank you for upgrade!

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	: ONE STOP GAS AND FOOD, INC.	Owner	: One Stop Gas and Food, Inc
Site Address	: 714 WALNUT St	Owner Address	: 714 WALNUT ST
Facility ID	: FA0000975	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001128	Inspector Phone	: Not Specified
License/Permit Number	: 7045-Surchar	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 2/18/2021	Total Inspection Time	: 20 min.
Inspection Number	: DA0008514	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All previous violations cleared. Please ensure sink remains accessible for hand washing at all times. 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	: PRIME CINEMAS RED BLUFF	Owner	: BRIAN YOUNG
Site Address	: 400 S MAIN ST	Owner Address	: 161 COLLEGE AVE
Facility ID	: FA0000631	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000267	Inspector Phone	: Not Specified
License/Permit Number	: 2266-16F-1	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 15 min.
Inspection Date	: 2/9/2021	Result	: 00 - Not Applicable
Inspection Number	: DA0008500		
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Movie theater closed due to covid-19.

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	: RED BLUFF FOOD MART	Owner	: KANWAR SINGH
Site Address	: 15 ANTELOPE Blvd	Owner Address	: 15 ANTELOPE BLVD
Facility ID	: FA0000969	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002105	Inspector Phone	: Not Specified
License/Permit Number	: PT0002195	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 2/9/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008503	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The store looks good, thank you. Replacement handwashing sign provided for employee restroom. Please replace torn sign.

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	: R-WILD HORSE RANCH	Owner	: R-WILD HORSE RANCH
Site Address	: 6700 HIGHWAY 36 W	Owner Address	: 6700 HIGHWAY 36
Facility ID	: FA0000614	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000239	Inspector Phone	: Not Specified
License/Permit Number	: 2237-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 2/26/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008533	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:

Walk in refrigerator not holding temperature. Needs to be repaired immediately.

WIPING CLOTHES KEPT CLEAN - 16 40

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1 114185.3 (d-e))

Corrective Description:

Inspector Comments:

Wiping cloth very dirty. Please keep in a bucket of sanitizer and replace daily.

Overall Inspection Comments

Store nice and clean but refrigerator needs immediate attention! Annie was very helpful, 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	: "R" SNACK BAR	Owner	: R-WILD HORSE RANCH
Site Address	: 6700 HWY 36W	Owner Address	: 6700 HIGHWAY 36
Facility ID	: FA0001094	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001829	Inspector Phone	: Not Specified
License/Permit Number	: 8442-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/26/2021	Total Inspection Time	: 90 min.
Inspection Number	: DA0008532	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please train employees on how to use sanitizer when washing dishes, the importance of doing so, and how to use the test strips to verify sanitizer concentration. Chlorine concentration should be at 100 ppm. This concentration is also appropriate for sanitizer buckets for wiping down surfaces.

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 your snack bar manager complete a food safety course before the beginning of the busy season. The current food safety certification expires in May 2021.

Overall Inspection Comments

Kitchen clean, all refrigerators at temp. Looks good, thank you.

Received By:

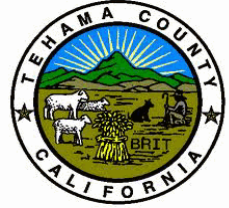
Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SAV MOR	Owner	: NORTH STATE GROCERY, INC.
Site Address	: 590 SOLANO ST	Owner Address	: P O BOX 439
Facility ID	: FA0000550	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000164	Inspector Phone	: Not Specified
License/Permit Number	: 2127-16F-1	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 2/19/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008521	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:

Hand washing sink in meat prep room not in working order. Please fix immediately.

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 provide food handling training to all employees in food handling departments.

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:

Do not thaw out frozen inventory in three compartment sink. Install dedicated sink for thawing out foods in meat department.

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:

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 : SAV MOR
Site Address : 590 SOLANO ST
Owner : NORTH STATE GROCERY, INC.
Owner Address : P O BOX 439

Inspector Comments:

During inspection witnessed dust accumulating in meat prep area's freezer unit.

Overall Inspection Comments

Clean baseboards in back room and around back mop sink area.
Increase hot holding temperature to maintain proper food temperature.
Please label all ready to eat foods are properly labeled. E.g tilapia

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	: ST. ELIZABETH COMMUNITY HOSPITAL	Owner	: Beachhead Properties LTS LP
Site Address	: 2550 ST. MARY COLUMBA DR	Owner Address	: 2550 SISTER MARY COLUMBA DR
Facility ID	: FA0001039	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001561	Inspector Phone	: Not Specified
License/Permit Number	: 8165-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/23/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008525	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

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 each refrigerator to act as a back up to the temp program.

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:

It is recommended that all food handling employees complete a food handler's training course.

Overall Inspection Comments

Facility very clean and well maintained. 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	: SUBWAY	Owner	: SUBWAY
Site Address	: 10 GILMORE ST	Owner Address	: 7672 AVIANCA DR C50
Facility ID	: FA0000674	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000327	Inspector Phone	: Not Specified
License/Permit Number	: 2363-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/9/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008502	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

In general the store looks good. Please keep an eye on the thermometer in the front prep refrigerator, particularly the right side. Additionally, for the safety of your workers, please keep all doorways clear of cardboard and other blockages. This is critical for safe exit in an emergency. The handwashing signs above the handwashing sink are fantastic. 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	: SUBWAY	Owner	: SUBWAY
Site Address	: 1076 S MAIN ST	Owner Address	: 7672 AVIANCA DR C50
Facility ID	: FA0000642	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000283	Inspector Phone	: Not Specified
License/Permit Number	: 2287-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/2/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008490	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 a temperature log for front under-counter refrigerator. If it is not holding temperature below 41F, please repair or replace.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Employee's restroom is far too dark. Please install new or brighter bulbs. The paper towel dispenser also appears to be broken. Please repair or replace.

Overall Inspection Comments

Thank you for correcting all previous violations. Your store manager was very helpful today.

Received By: _____

Date _____

Jana Gosselin

Date _____

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Department of Environmental Health
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Site Address	: 1076 S MAIN ST	Owner Address	: 7672 AVIANCA DR C50
Facility ID	: FA0000642	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000283	Inspector Phone	: Not Specified
License/Permit Number	: 2287-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/18/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008515	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Under counter refrigerator at temp. Lights in employee restroom much brighter. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TAI'S DELI	Owner	: TAI BICKERT
Site Address	: 2130 MAIN ST A	Owner Address	: 2130 MAIN ST A
Facility ID	: FA0001157	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001988	Inspector Phone	: Not Specified
License/Permit Number	: 8532-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/2/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008489	Result	: 00 - Not Applicable
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Store undergoing a change of ownership. Spoke to new owner, she will come in and complete necessary paperwork as soon as sale is final.

Received By: _____

Date _____

Jana Gosselin _____

Date _____