

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	: 4TH STREET COFFEE	Owner	: MARK OLSEN
Site Address	: 706 4TH ST	Owner Address	: 1422 YOLO ST
Facility ID	: FA0001640	Inspector	: EE0000019 - David Lopez
Record ID	: PR0003176	Inspector Phone	: Not Specified
License/Permit Number	: PT0003409	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 2/16/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009669	Result	: 00 - Not Applicable
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Inspect floor stain to ensure no leaking equipment is on mobile/trailer.
Display business name and address in view of order window.
Have copy of food handler cards on new trailer as well.
Trailer meets Cal Retail Food Code, when HCD approves will provide permit for 4th Street Coffee trailer.

David Lopez

Received By:

Date

David Lopez

Date

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Tim Potanovic, REHS - Director

Facility Name	: AFC SUSHI @ RALEY'S #233	Owner	: AFC SUSHI @ RALEYS #233
Site Address	: 725 S MAIN ST	Owner Address	: 19205 LAUREL PARK RD
Facility ID	: FA0000486	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000087	Inspector Phone	: Not Specified
License/Permit Number	: 2001-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/2/2022	Total Inspection Time	: 15 min.
Inspection Number	: DA0009639	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Contract will not be renewed, Johnny will be leaving Raleys on 4/16/2022. Please advise next contractor to schedule a pre-opening inspection with the health department (530.527.8020) prior to beginning sales.

The sushi counter looks good, thank you.

Received By:

Date

Jana Gosselin

Date

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Tim Potanovic, REHS - Director

Facility Name	: ANTELOPE LIQUORS & GAS	Owner	: NARINDER SINGH
Site Address	: 445 ANTELOPE Blvd	Owner Address	: 21 GAMAY CT
Facility ID	: FA0000962	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000992	Inspector Phone	: Not Specified
License/Permit Number	: 7003-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 2/2/2022	Total Inspection Time	: 20 min.
Inspection Number	: DA0009642	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please increase cleaning frequency of ice machine.

Overall Inspection Comments

The store looks good, thank you.

Received By:

Date

Jana Gosselin

Date

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Tim Potanovic, REHS - Director

Facility Name	: APPLEBEE'S	Owner	: APPLEBEES
Site Address	: 220 ANTELOPE BLVD	Owner Address	: 930 EXECUTIVE WAY
Facility ID	: FA0000488	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000089	Inspector Phone	: Not Specified
License/Permit Number	: 2004-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 2/9/2022	Result	: 01 - Meets Standards
Inspection Number	: DA0009659		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The facility looks really good, thank you. Please adjust sanitizer concentration for sanitizer buckets as it seems to be a little low. The GM was very helpful today.

Received By: _____

Date _____

Jana Gosselin

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BASRA MINI MART	Owner	: GURINDER BASRA
Site Address	: 2015 SOLANO St	Owner Address	: 4731 PLEASANT HILLS DR
Facility ID	: FA0000973	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002201	Inspector Phone	: Not Specified
License/Permit Number	: PT0002292	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 2/28/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009691	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

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

Corrective Description:

Inspector Comments:

Drain under soda machines was noted to be moldy and over flowing, ensure drain is in proper working order at all times. Violation was corrected on site.

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 was noted to be missing from facility, unscented household bleach is ok to use. Have sanitizer available at all times.
Sanitizer strips were also lacking at time of inspection, sanitizer strips shall be available to ensure proper sanitizer concentration is being used.

Overall Inspection Comments

Ensure CO2 tanks are chained at all times. facility looks great otherwise.

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BURGER KING	Owner	: QUIKSERVE RESTAURANTS INC.
Site Address	: 888 HIGHWAY 99 W	Owner Address	: 25 E AIRWAY BLVD
Facility ID	: FA0000504	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000110	Inspector Phone	: Not Specified
License/Permit Number	: 2034-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 2/23/2022	Result	: 03 - Minor Violations
Inspection Number	: DA0009682		
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:

Dining room ceiling panels were noted to be missing as well as water damaged ceiling panels in front kitchen. Manager said that panels have been ordered and will be installed once they arrive by maintenance.

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:

Underside of fry heating lamp has grease build up, clean and maintain to avoid the possibility of cross contamination. Previous syrup spill was noted under Icee machine on FRP walls and underside of table. Clean syrup spill as soon as possible and maintain.

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:

Excess cheese bricks were left on the table awaiting to be wrapped/split up. Bring out fewer cheese bricks at a time to ensure cheese does not go into the danger zone for long. Corrected at time of inspection.

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)

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : BURGER KING
Site Address : 888 HIGHWAY 99 W
Owner : QUIKSERVE RESTAURANTS INC.
Owner Address : 25 E AIRWAY BLVD

Corrective Description:

Inspector Comments:

Mens restroom missing correct signage of : "employees must wash hands". Ensure correct signage is in restrooms at all times.
Womens restroom was lacking hand soap dispenser, hand soap dispenser shall properly mounted and properly stocked at all times.

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:

Dining room soda machines are draining to a bucket underneath cabinets, drainage shall be fixed as to let waste drain into an approved floor drain.

Overall Inspection Comments

Facility is looking much better than previous inspections, thank you.

David Lopez

Received By: _____

Date _____

David Lopez _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BURRITO BANDITO	Owner	: PAUL LABARBERA
Site Address	: 525 ADOBE ROAD F	Owner Address	: 3339 DODSON LN
Facility ID	: FA0000692	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000349	Inspector Phone	: Not Specified
License/Permit Number	: 2402-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 2/23/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009681	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The facility looks good, thank you. Please continue to work on managing food handler training certificates so they're up to date and accessible for inspection. Food safety manager's certificates should be posted on the wall. Thank you.

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Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CARLITO'S MEXICAN RESTAURANT	Owner	: SANTIAGO RODRIGUEZ
Site Address	: 480 ANTELOPE BLVD	Owner Address	: 1109 HARTNELL AVE
Facility ID	: FA0000540	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000153	Inspector Phone	: Not Specified
License/Permit Number	: 2106-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 2/8/2022	Result	: 03 - Minor Violations
Inspection Number	: DA0009657		
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Managers food training is still missing, proof of managers food training shall be provided to this office within 1 week of 2/8/2021 re-inspection date.

Employee told inspector manager had completed class and will email proof of completion within the week.

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:

Toilet paper was noted to be off dispenser in both customer restrooms and employee restroom. Toilet paper shall be properly mounted on permanent toilet paper dispenser and fully stocked at all times.

Overall Inspection Comments

Please keep all pest control records easily available. Facility is doing much better, thank you.

Received By: _____

Date _____

David Lopez _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DAISY'S ICE CREAM	Owner	: EUSEBIO ROMERO
Site Address	: 1309 SOLANO ST	Owner Address	: 299 N ALEX LN
Facility ID	: FA0000564	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000178	Inspector Phone	: Not Specified
License/Permit Number	: 2148-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/4/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009653	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Sandwich prep refrigerator was noted to be at 50°F. Set up a temperature log and check temperature 2x daily to ensure refrigerator is able to hold temperature of 41°F or below. If refrigerator is unable to hold temperature of 41°F or below refrigerator must be adjusted/repared/replaced.

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:

Toilet paper was improperly mounted, toilet paper shall be properly mounted on a wall mounted dispenser at all times. Violation was corrected on-site.

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:

Chile container was noted to be in freezer below raw meat and on same shelf of raw meat. Raw meat shall be stored on lowest possible shelf and all other foods above.

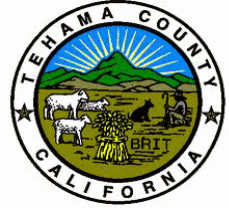
POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT

Tim Potanovic, REHS - Director

Facility Name : DAISY'S ICE CREAM Owner : EUSEBIO ROMERO
Site Address : 1309 SOLANO ST Owner Address : 299 N ALEX LN

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:

Marinating chicken was left out on prep table, raw chicken shall be cooked to 165°F or kept at or below 41°F. Chicken was moved back into refrigerator at time of inspection.

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:

Observed improper ware washing procedure in which employees are using a soap bucket to ware wash. Ensure all employees are aware and follow proper ware washing procedures of wash, rinse, sanitize, and air dry at all times.

Overall Inspection Comments

Re-inspection will be within 2 weeks of 2/4/2022, please ensure violations are corrected to avoid follow-up inspections and possible re-inspection fees.

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Date _____

David Lopez _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DAISY'S ICE CREAM	Owner	: EUSEBIO ROMERO
Site Address	: 1309 SOLANO ST	Owner Address	: 299 N ALEX LN
Facility ID	: FA0000564	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000178	Inspector Phone	: Not Specified
License/Permit Number	: 2148-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/28/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009688	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Previous violations have been corrected, thank you. Continue use of best practices for separating raw meat from other food items.

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Date _____

David Lopez _____

Date _____

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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	: EE0000019 - David Lopez
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	: 2/3/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009647	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

**ALL 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:

Prep refrigerator next to grill was noted to be at 50°F. Refrigerator shall be able to maintain temperature of 41°F or below. If refrigerator is unable to hold temperature of 41°F or below it shall be repaired/replaced.

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

**"Comply by Date" Not
Specified**

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Coving along walk-in is noted to be damaged, replace coving as soon as possible.

Overall Inspection Comments

Follow up inspection will be within 2 weeks of 2/3/2022 to ensure equipment is functioning properly. If re-inspection is needed after next inspection, re-inspection fees will begin to incur.

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DENNY'S	Owner	: CENTRAL VALLEY DINER
Site Address	: 2120 SOUTH AVE	Owner Address	: 3550 MOWRY AVE
Facility ID	: FA0001103	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001857	Inspector Phone	: Not Specified
License/Permit Number	: 8453-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 2/28/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009687	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:

Food containers in prep freezer in kitchen line were noted to be uncovered, foods not in use shall be covered at all times to avoid the possibility of cross contamination.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Prep refrigerator and prep freezer handles were noted to be greasy and dirty, Handles shall be routinely wiped down to avoid grease/food build up.

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:

Egg station pep refrigerator has water build up from defrosting cycle on bottom, refrigerator shall be repaired so that there is no more water build up on bottom shelf of refrigerator.

ADEQUATE LIGHTING REQUIRED - 16 38A

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

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 : DENNY'S
Site Address : 2120 SOUTH AVE

Owner : CENTRAL VALLEY DINER
Owner Address : 3550 MOWRY AVE

Inspector Comments:

Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields.

Overall Inspection Comments

Facility is looking much better, thank you.

David Lopez

Received By: _____

Date _____

David Lopez _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DOLLAR GENERAL #14507	Owner	: DOLGEN CALIFORNIA, LLC
Site Address	: 7921 HWY 99E	Owner Address	: 5601 GRANITE PKWY 260
Facility ID	: FA0001197	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002079	Inspector Phone	: Not Specified
License/Permit Number	: PT0002169	Program:	: 1616 - Retail Market >15,000 Sq
Person in Charge	:		: Feet No Prep
Inspection Date	: 2/16/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009673	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

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:

Toilet paper shall be properly mounted on permanently installed toilet dispenser at all times.

Overall Inspection Comments

Please fix leaky hose connection on south wall of facility as soon as possible.

Received By: _____

Date _____

David Lopez _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DOMINO'S PIZZA	Owner	: DOMINOS PIZZA
Site Address	: 333 S MAIN ST A	Owner Address	: 916 E CYPRESS AVE
Facility ID	: FA0000526	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000134	Inspector Phone	: Not Specified
License/Permit Number	: 2075-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/2/2022	Total Inspection Time	: 20 min.
Inspection Number	: DA0009641	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The facility looks good, thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: EAST COAST FOODS	Owner	: TROY CRUSE
Site Address	: 1315 SOLANO ST B	Owner Address	: 4650 DAWSON RD
Facility ID	: FA0001638	Inspector	: EE0000019 - David Lopez
Record ID	: PR0003174	Inspector Phone	: Not Specified
License/Permit Number	: PT0003407	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 2/8/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009664	Result	: 03 - Minor Violations
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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

Inspection Violations

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 install cold dedicated thermometer in all refrigeration units that is easily accessible to view.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please store all raw meats on lowest possible shelf and have all other products on higher shelves.

Overall Inspection Comments

Mobile food facility will need HCD insignia within 90 days of 2/8/2022 inspection date. Facility looks great otherwise.

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	: EL CHINO TACO'S	Owner	: LORENA FUENTES
Site Address	: 1723 SOLANO ST	Owner Address	: 1146 TOOMES AVE
Facility ID	: FA0001244	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002177	Inspector Phone	: Not Specified
License/Permit Number	: PT0002268	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 2/2/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009650	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All food training shall be kept up to date. Ensure all workers have valid food handler cards within 30 days of 1/6/2022 inspection date. Workers are signed up for food handler class but have yet to start course as of 2/2/2022. Please have workers complete class no later than 2/16/2022.

Overall Inspection Comments

All previous violations have been corrected, thank you.

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	: EL TACO ASADO	Owner	: LUIS LOPEZ
Site Address	: 17585 RANCHO TEHAMA RD	Owner Address	: 1309 COLUSA ST
Facility ID	: FA0001618	Inspector	: EE0000019 - David Lopez
Record ID	: PR0003145	Inspector Phone	: Not Specified
License/Permit Number	: PT0003378	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 2/23/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009679	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hand washing sink was noted to be filled with food items, hand washing sink shall be kept clear and used solely for hand washing.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Ice scoop was noted to be inside same bin as ice, ice scoop shall be stored in a separate container to avoid the possibility of cross contamination.

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:

Improper ware washing procedures were observed as well as lacking sanitizer and sanitizer strips.
All employees shall be properly trained in correct ware washing procedures of wash, rinse, sanitize, and air dry.
Sanitizer shall be on the facility at all times. House hold bleach is allowed so long as it is unscented.
Sanitizer strips shall be available to check proper sanitizer concentration.

WIPING CLOTHS 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))

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : EL TACO ASADO
Site Address : 17585 RANCHO TEHAMA RD

Owner : LUIS LOPEZ
Owner Address : 1309 COLUSA ST

Corrective Description:

Inspector Comments:

Observed employees using dry towels to wipe food contact surfaces, a sanitizer bucket with correct sanitizer concentration shall be used and replaced after bucket becomes cloudy, dirty, or after every 4 hours.

Overall Inspection Comments

Ensure sanitizer is available at all times.

Received By: _____

Date _____

David Lopez _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FLOURNOY COUNTRY STORE	Owner	: FLOURNOY COUNTRY STORE
Site Address	: 16140 PASKENTA RD	Owner Address	: PO BOX 2318
Facility ID	: FA0000536	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000144	Inspector Phone	: Not Specified
License/Permit Number	: 2099-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 2/10/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009660	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please give us a call when you're ready to re-open the kitchen for take out. Thank you!

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	: IZZY'S BAGELS	Owner	: ELIZABETH MENDENHALL
Site Address	: 807 LINCOLN ST	Owner Address	: 807 LINCOLN ST
Facility ID	: FA0001634	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0003168	Inspector Phone	: Not Specified
License/Permit Number	: PT0003401	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 2/14/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0009665	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The restaurant looks great. Okay to open!

Received By: _____

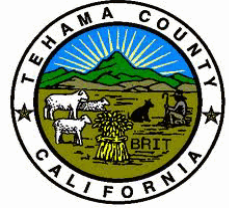
Date _____

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	: EE0000019 - David Lopez
Record ID	: PR0001974	Inspector Phone	: Not Specified
License/Permit Number	: 8523-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 2/23/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009683	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 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:

Microwave was noted to have food debris on the interior side and grimy handles. Microwave shall be kept clean and sanitized at all times.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All employees shall have Food Handler Cards within 30 days of starting, ensure all other employees have up to date Food Handler Card.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hot holding Potentially Hazardous Foods were noted to be between 100-120°F, PHF shall be kept at or above 135°F at all times.

Container storing cooked meat under steam table was noted to be at 78°F, meat shall be thoroughly cooked to 165°F and kept at or above 135°F at all times.

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

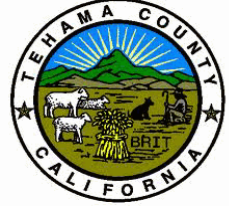
Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1)

Corrective Description:

Inspector Comments:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LA NUEVA TAQUERIA	Owner	: ELVIRA VELASQUEZ
Site Address	: 7119 TRUCKEE AVE	Owner Address	: 7119 TRUCKEE AVE
Facility ID	: FA0001114	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001885	Inspector Phone	: Not Specified
License/Permit Number	: 8465-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 2/22/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009677	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:

Hot holding meat was noted to be at 120°F, meat shall be fully cooked to 165°F and hot held at or above 135°F.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hand washing sink was noted to be filled with unnecessary equipment and clutter, hand washing sink shall be kept clear at all times and be used solely for hand washing.

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:

Ensure proper ware washing procedures of wash, rinse, sanitize are being followed at all times. Sanitizer test strips were lacking at time of inspection, test strips shall be available to ensure sanitizer is at correct concentration.

Overall Inspection Comments

Follow-up inspection will be within 2 weeks of 2/22/2022 inspection date. Please make changes as discussed to avoid future re-inspections and possible re-inspection fees.

Received By: _____

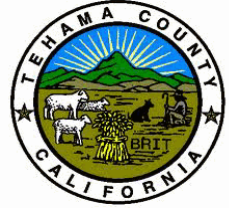
Date _____

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	: LA PLAZA MARKET/DELI	Owner	: LOUIS DAVIES
Site Address	: 903 SOLANO ST	Owner Address	: 911 SOLA ST
Facility ID	: FA0000568	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000184	Inspector Phone	: Not Specified
License/Permit Number	: 2154-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/2/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009651	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

No food Managers Card is available, at least 1 person shall have a food Managers Card within 60 days of 10/28/2021 inspection date. Managers has completed class and is awaiting an available proctor as of 2/2/2022, proof of Certification shall be provided to this office within 30 days of 2/2/2022.

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:

Reach-in refrigerator is lacking a dedicated thermometer, reach-in refrigerator shall have a dedicated thermometer inside at all times.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Reach-n refrigerator is at 53°F, refrigerator shall be able to maintain temperature of 41°F or below. If reach-in refrigerator is unable to hold temperature of 41°F or below refrigerator shall be repaired/replaced as soon as possible.
No potentially hazardous foods being stored in reach in refrigerator at this time. New refrigerator has been purchased and is awaiting delivery as of 2/2/2022.

Overall Inspection Comments

Show proof of managers food safety certificate to this office within 30 days of 2/2/2022.

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : LA PLAZA MARKET/DELI
Site Address : 903 SOLANO ST

Owner : LOUIS DAVIES
Owner Address : 911 SOLA ST

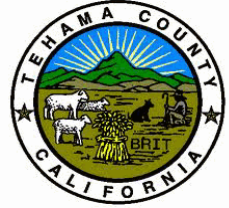
David Lopez

Received By: _____ Date _____

David Lopez _____ Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LAKE CALIFORNIA CAFE & PIZZERIA	Owner	: CALIFORNIA FUSION FOODS, LLC
Site Address	: 19632 LAKE CALIFORNIA DR	Owner Address	: 19632 LAKE CALIFORNIA DR
Facility ID	: FA0000569	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000185	Inspector Phone	: Not Specified
License/Permit Number	: 2155-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/16/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0009671	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Pizza hood vent needs a cover to protect pizza oven (and pizza) below.

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:

Increase frequency of cleaning ice machine.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Front hand washing sink needs to be repaired.

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

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : LAKE CALIFORNIA CAFE & PIZZERIA Owner : CALIFORNIA FUSION FOODS, LLC
Site Address : 19632 LAKE CALIFORNIA DR Owner Address : 19632 LAKE CALIFORNIA DR

Inspector Comments:

All refrigerators need accessible, dedicated thermometers.

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:

Test strips must be used consistently by restaurant staff. It is not possible to know if your sanitizers are at the correct concentration without testing. Please implement immediately.

PROPER BACKFLOW PROTECTION - 16 41

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

Corrective Description:

Inspector Comments:

The mop sink problem shall be corrected within 3 months. Please call me when it is complete.

Overall Inspection Comments

Please make all changes as noted on the inspection report. Thank you.

Received By:

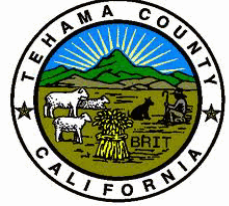
Date

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	: LASSEN STEAK HOUSE	Owner	: WESLEY SALISBURY
Site Address	: 4945 HIGHWAY 99 E	Owner Address	: 4945 HWY 99E
Facility ID	: FA0000572	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000189	Inspector Phone	: Not Specified
License/Permit Number	: 2159-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/4/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009652	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All new employees have 30 days from 2/4/2022 inspection date to have Food Handling Cards on site and up to date. Please have all food handling cards in an easily accessible location at the facility at all times.

WIPING CLOTHES KEPT CLEAN - 16 40

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please have correct sanitizer strips to check the proper concentration of sanitizer in sanitizer buckets.

Overall Inspection Comments

114119. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in the following manner:

(d) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes.

Facility looks great otherwise.

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	: LIQUOR CABINET #1	Owner	: SUKHWINDER SINGH KULLAR
Site Address	: 2185 SOLANO ST	Owner Address	: 2548 GREG JARVIS AVE
Facility ID	: FA0000576	Inspector	: EE0000019 - David Lopez
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	: 2/23/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009680	Result	: 00 - Not Applicable
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

No violations observed.

David Lopez

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LIQUOR WAREHOUSE	Owner	: KARTAR SINGH
Site Address	: 3070 HIGHWAY 99 W	Owner Address	: 3070 HWY 99W
Facility ID	: FA0000492	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000093	Inspector Phone	: Not Specified
License/Permit Number	: 2012-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 2/2/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009648	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

PLANS SHALL BE APPROVED BEFORE REMODEL OR NEW CONSTRUCTION - 16 48

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

Corrective Description:

Inspector Comments:

Work is being done in old kitchen area, before further work is continued plans shall be submitted to this office for a plan review process.

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:

Toilet paper was improperly mounted in restroom, toilet paper dispenser shall be properly mounted at all times. Violation was corrected at time of inspection.

Overall Inspection Comments

Submit plans to this office before a kitchen remodel is done.

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	: LOS COSTENOS RESTAURANT	Owner	: ADELAIDA SOTELO AND JUAN GABRIEL SANT
Site Address	: 1510 SOLANO ST	Owner Address	: 5180 LUNING AVE
Facility ID	: FA0000587	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000207	Inspector Phone	: Not Specified
License/Permit Number	: 2187-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/14/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009663	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food training was noted to be missing at time of inspection, all food training shall be easily accessible and available. All food handling employees shall have an up to date food handler card within 30 days of 1/24/2022 inspection date and at least one person shall have a managers food safety certificate within 60 days of 1/24/2022 inspection date.

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:

Dedicated hand washing sink shall be installed in the kitchen as soon as possible.

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

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Prep refrigerator is leaking water, refrigerator shall be repaired/replaced within 2 weeks of 2/8/2022 inspection date.

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

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

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



Tim Potanovic, REHS - Director

Facility Name : LOS COSTENOS RESTAURANT
Site Address : 1510 SOLANO ST

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

Corrective Description:

Inspector Comments:

Chip tub is damaged on bottom and allows contaminants to enter the tub, replace tub to avoid the possibility of cross contamination to chips.

Overall Inspection Comments

Have all food handler cards up to date and on site at all times.

David Lopez

Received By: _____

Date _____

David Lopez _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS MONTES	Owner	: HILDA LOPEZ LOPEZ
Site Address	: SIXTH & SOLANO ST	Owner Address	: 4795 HOUGHTON AVE
Facility ID	: FA0000509	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000115	Inspector Phone	: Not Specified
License/Permit Number	: 2040-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 2/16/2022	Total Inspection Time	: 0 min.
Inspection Number	: DA0009674	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Sanitizer strips were lacking at time of inspection, correct sanitizer strips shall be available to ensure correct sanitizing concentration is being used.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Grease is dripping from back of mobile food facility, ventilation exhaust system shall be cleaned and serviced within 30 of 2/16/2022.

Overall Inspection Comments

Facility is looking much better.

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	: LUGIS PIZZA & PASTA	Owner	: LUGIS 75 INC
Site Address	: 75 BELLE MILL ROAD	Owner Address	: 20 LANDING CIRCLE STE 103
Facility ID	: FA0000581	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000199	Inspector Phone	: Not Specified
License/Permit Number	: 2178-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 2/10/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009661	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please place a dedicated thermometer in the first prep refrigerator, the one with the containers of salad dressing. It was 43.5F during inspection. Please monitor and repair if it is not maintaining temperature below 41F.

Overall Inspection Comments

Please have Jasper's Food Safety Manager's Certificate displayed in the restaurant.

The facility looks good, Jasper was very helpful today. Thank you.

Received By: _____

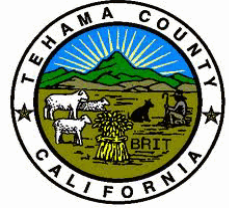
Date _____

Jana Gosselin

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MARCOS PIZZA	Owner	: TAYLOR ENTERPRISES
Site Address	: 2116 SOLANO ST	Owner Address	: 416 STANMAR DR
Facility ID	: FA0000586	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000206	Inspector Phone	: Not Specified
License/Permit Number	: 2185-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/22/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009678	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 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:

Dish's drying rack and walk-in dough rack were noted to have dust and debris build up, clean racks and maintain.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hood system's baffles were noted to be extremely greasy, remove baffles and deep clean as necessary.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Ice scope was noted to be sitting on top of ice machine and unprotected from vent above. Ice scoop shall be placed in a clean container and protected from contamination at all times.

Overall Inspection Comments

114172. All pressurized cylinders shall be securely fastened to a rigid structure.
Facility looks great otherwise.

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	: RALEY'S 233	Owner	: THOMAS P RALEY
Site Address	: 725 S MAIN ST	Owner Address	: P O BOX 15618
Facility ID	: FA0000616	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000246	Inspector Phone	: Not Specified
License/Permit Number	: 2241-16F-1	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 2/2/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009638	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please make sure toilet paper and paper towels are kept in permanently affixed dispensers at all times.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please figure out a way to have a printed record of food safety manager and food handler training logs available for inspection.

Overall Inspection Comments

The store looks good, thank you.

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RANCHO GRANDE	Owner	: PETE MANNERINO
Site Address	: 1995 SOLANO ST	Owner Address	: P O BOX 7836
Facility ID	: FA0000617	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000247	Inspector Phone	: Not Specified
License/Permit Number	: 2242-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/28/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009690	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

No violations were noted at time of inspection, facility looks great.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED 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	: 2/16/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009670	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The facility looks good, thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF LITTLE LEAGUE	Owner	: RAY HOBBS
Site Address	: 225 S JACKSON	Owner Address	: 133 MANZANITA AVE
Facility ID	: FA0000086	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002635	Inspector Phone	: Not Specified
License/Permit Number	: PT0002851	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 2/24/2022	Result	: 01 - Meets Standards
Inspection Number	: DA0009684		
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 get some sanitizer test strips for dish and counter sanitizing. Bleach concentration should be at 100 ppm in water.

Overall Inspection Comments

The facility looks good, thank you!

Received By: _____

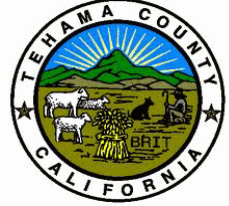
Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF SHELL	Owner	: GURDEV SINGH & BAL KAUR
Site Address	: 58 ANTELOPE Blvd	Owner Address	: 22700 ANTELOPE BLVD
Facility ID	: FA0000980	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001172	Inspector Phone	: Not Specified
License/Permit Number	: 7062-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 2/28/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009689	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Sanitizer strips were noted to be lacking at time of inspection, have correct sanitizer strips to ensure proper concentration is being used. Ensure all employees know where sanitizer strips are located and functionality of strips.

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:

Sanitizer bucket was located next to chicken breeding and chicken ice bucket. Ensure sanitizer bucket is stored separately from food containers and from open food items.

Overall Inspection Comments

Received By: _____

Date _____

David Lopez _____

Date _____

County of Tehama
Department of Environmental Health
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RINA'S MINI MART #2	Owner	: TEIG RB OIL, INC.
Site Address	: 1055 S MAIN St	Owner Address	: 1055 S MAIN ST
Facility ID	: FA0001049	Inspector	: 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	: 2/14/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009666	Result	: 05 - Reinspection Required
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Ready to eat sandwich refrigerator at 48F. Sandwiches are not to be held at this temperature. Repair unit.

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:

A dedicated working thermometer shall be kept in ready-to-eat refrigerator unit at all times.

Overall Inspection Comments

Refrigeration temperature in RTE sandwich unit is an on-going violation. Suggest that sandwich display area be moved to a different location in refrigerator with better air circulation. The rest of the store looks good, thank you.

Received By:

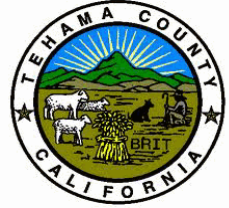
Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SAFEWAY 2295	Owner	: SAFEWAY, INC.
Site Address	: 600 EDITH AVE	Owner Address	: 14841 BLACK CANYON HWY
Facility ID	: FA0000634	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000270	Inspector Phone	: Not Specified
License/Permit Number	: 2271-16F-1	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 2/15/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009668	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

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:

Observed dry wiping cloths in meat department, sanitizer bucket and clean cloths shall be used to wipe down food contact surfaces.

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:

Deli prep refrigerator was noted to be at 47°F, refrigerator shall be able to hold temperature of 41°F or below. Set up a temperature log and take temperature 2x daily so ensure refrigerator is able to maintain temperature of 41°F. If refrigerator is unable to hold temperature repair/replace within 2 weeks of 2/15/2022 inspection date.

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:

Eggs on right side of open air refrigerator were noted pass refrigerator load limit and at 48°F, do not stack pass load limit.

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)).

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : SAFEWAY 2295
Site Address : 600 EDITH AVE

Owner : SAFEWAY, INC.
Owner Address : 14841 BLACK CANYON HWY

Corrective Description:

Inspector Comments:

Both restrooms were lacking correct hand washing signage, please install sign stating "employees must wash hands" .

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:

Prep refrigerator in deli area was lacking a cold dedicated thermometer, please install a cold dedicated thermometer as soon as possible.

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:

Leaking faucet on back wall at meat department is causing damage to the back of FRP and beginning to show signs of mold. FRP shall be replaced/repared within 2 weeks of 2/15/2022 inspection date.

Overall Inspection Comments

Follow up inspection will be within 2 weeks of 2/15/2022, please make changes as discussed.

Received By:

Date

David Lopez

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SPEEDWAY #4964	Owner	: TESORO MARKETING WESTERN REFINING RE
Site Address	: 440 S MAIN ST	Owner Address	: 19100 RIDGEWOOD PARKWAY
Facility ID	: FA0001342	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001002	Inspector Phone	: Not Specified
License/Permit Number	: PT0002403	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 2/14/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009667	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The facility looks good, thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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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	: 2/2/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0009640	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 ensure all employees are trained on how to access food training certificates from tablet.

ADEQUATE LIGHTING REQUIRED - 16 38A

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

Corrective Description:

Inspector Comments:

The walk-in refrigerator is still too dark. I had to use my flashlight to see what was in the boxes. Please try to make it brighter.

Overall Inspection Comments

The facility looks good. Please work on improving the lighting in the walk-in for the safety of your employees. Kierstan was very helpful today. Thank you.

Received By:

Date

Jana Gosselin

Date

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



Tim Potanovic, REHS - Director

Facility Name	: IRON SKILLET/PETRO STOPPING CENTERS	Owner	: TA OPERATING LLC
Site Address	: 2151 SOUTH AVE	Owner Address	: P O BOX 451100
Facility ID	: FA0000610	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000234	Inspector Phone	: Not Specified
License/Permit Number	: 2227-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 2/2/2022	Result	: 01 - Meets Standards
Inspection Number	: DA0009649		
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All previous violations have been corrected, thank you.

Received By:

Date

David Lopez

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: WOODSON BRIDGE MINI MART/DELI	Owner	: WOODSON BRIDGE MINI MART
Site Address	: 3770 ILLINOIS AVE	Owner Address	: 7422 LINCOLN BLVD
Facility ID	: FA0000666	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000316	Inspector Phone	: Not Specified
License/Permit Number	: 2332-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 2/16/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009675	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

Corrective Description:

Inspector Comments:

Grease barrels in back were open to the elements and vermin, ensure grease barrels are properly closed at all times when not in use.

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 back room shall have a working wall mounted paper towel dispenser in working order within 2 weeks of 2/16/2022 inspection date.

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:

Toilet paper was noted to be off toilet paper dispenser and paper towel dispenser was noted to be empty at time of inspection in both employee restroom and customer. Paper towel and toilet paper dispensers shall be properly stocked at all times.

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

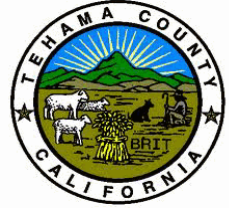
"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

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:

Have all raw meat stored on lowest possible shelf at all times to avoid the possibility of cross contamination.

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:

Sanitizer bucket was lacking to periodically wipe down food contact surfaces. Please have a sanitizer bucket available with correct sanitizer concentration and clean clothe available to wipe down food contact surfaces and replaced every 4 hours or when bucket gets cloudy or dirty.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Sanitizer strips were lacking at time of inspection. Have correct sanitizer strips available to ensure correct sanitizer concentration is being used to sanitize dishes.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Soda nozzles were noted to be extremely dirty with built up syrup, nozzle cleaning frequency shall be increased throughout the week.
- B) Cappuccino nozzles had chocolate and sugar crystallization on nozzles, cappuccino nozzles and interior shall be cleaned thoroughly and increase cleaning frequency.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hood system last service sticker is from February 2020, hood system shall be serviced within 60 days of 2/16/2022 and serviced routinely.

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : WOODSON BRIDGE MINI MART/DELI
Site Address : 3770 ILLINOIS AVE

Owner : WOODSON BRIDGE MINI MART
Owner Address : 7422 LINCOLN BLVD

Overall Inspection Comments

Re-inspection will be within 2 weeks of 2/16/2022 inspection date. Please make changes as discussed to avoid future follow-up inspections and possible follow-up inspection fees.

Received By:

Date

David Lopez

Date