## **OFFICIAL FOOD INSPECTION REPORT**



Tim Potanovic, REHS - Director

Facility Name Site Address	: AIRPARK PIZZA & DELI : 19632 LAKE CALIFORNIA DR	Owner Owner Address	: ELIZABETH GORDON : 19691 SWEET BRIER PLACE
Facility ID Record ID License/Permit Number	: FA0000569 : PR0000185 : 2155-16F-1	Inspector Inspector Phone Program:	<ul> <li>EE0000001 - David Brower</li> <li>Not Specified</li> <li>1623 - Restaurant &lt;2000 Sq. Feet</li> </ul>
Person in Charge	:		
Inspection Date	: 1/29/2020	Total Inspection Time	: 55 min.
Inspection Number Purpose of Inspection	: DA0007414 : 102 - Routine Inspection	Result	2 01 - Meets Standards
Inspection Violations			

No violations cited.

—Overall Inspection Comments

Good Condition!!

Received By:

Date

EarDBrowe

David Brower

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	E BASKIN ROBBINS	Owner	: MEYERS MOTELS
Site Address	333 S MAIN ST B	Owner Address	: 4480 PLUMAS ST
Facility ID	: FA0000495	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000098	Inspector Phone	: Not Specified
License/Permit Number	: 2016-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge Inspection Date Inspection Number	: 2 1/23/2020 2 DA0007403 2 102 - Routine Inspection	Total Inspection Time Result	: : 45 min. : 01 - Meets Standards
Purpose of Inspection Inspection Violate No violations cited	ions		

—Overall Inspection Comments

Received By:

Date

Jana Gosselin

### **OFFICIAL FOOD INSPECTION REPORT**



Tim Potanovic, REHS - Director

Facility Name	: DAISY'S ICE CREAM	Owner	: EFRAIN ABUNDIZ BRAVO
Site Address	: 1309 SOLANO ST	Owner Address	÷ 7931 HWY 99W
Facility ID	: FA0000564	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000178	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2148-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/13/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007376	Deput	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	

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

### Inspection Violations

### ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

### 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:

Please label ice cream squeezes as discussed.

#### -Overall Inspection Comments

Please make sure that all refrigeration units hold temps below 41 degrees F at ALL TIMES. Facility very clean. Thank you.

Received By:

Date

Tia Branton

Not In Compliance

"Comply by Date" Not

Specified

J. Branton

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DOLLAR TREE #01230	Owner	: DOLLAR TREE STORES, INC.
Site Address	: 398 S MAIN St	Owner Address	E 641 FULTON AVE
Facility ID	: FA0000525	Inspector	EE0000001 - David Brower
Record ID	: PR0000133	Inspector Phone	: Not Specified
License/Permit Number	: 2074-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 1/9/2020	Total Inspection Time	: 55 min.
Inspection Number	DA0007374	Desult	· 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection	Result	

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 PROPERY CONSTRUCTED - 16 43

#### 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:

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

### 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:

Overall Inspection Comments

Ean Browne

Received By:

Date

David Brower

Date

"Comply by Date" Not Specified

"Comply by Date" Not

Specified

Not In Compliance

## 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	<ul> <li>EE0000005 - Tia Branton</li> <li>(530) 527-8020</li> <li>1623 - Restaurant &lt;2000 Sq. Feet</li> </ul>
Record ID	: PR0000134	Inspector Phone	
License/Permit Number	: 2075-16F-1	Program:	
Person in Charge	:	Total Inspection Time	:
Inspection Date	1/24/2020		: 60 min.
Inspection Number Purpose of Inspection	DA0007392 003 - Complaint Inspection	Result	2 01 - Meets Standards
No violations			

—Overall Inspection Comments

No evidence to validate complaint..

Received By:

Date

Tia Branton

2. Branton

Date

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: E'S LOCKER ROOM · 1075 LAKESIDE DR	Owner Owner Address	ES LOCKER ROOM
Facility ID	FA0000527	Inspector	: EE0000001 - David Brower
Record ID License/Permit Number	: PR0000135 : 2077-16F-1	Inspector Phone Program:	<ul> <li>Not Specified</li> <li>1623 - Restaurant &lt;2000 Sq. Feet</li> </ul>
Person in Charge	:		:
Inspection Date	: 1/30/2020	Total Inspection Time	: 55 min.
Inspection Number	: DA0007419	Result	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

Violation Description:

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

Corrective Description:

Inspector Comments:

No test strips for disinfectant. Provide test strips!!

-Overall Inspection Comments

Received By:

Date

Ean Brown

"Comply by Date" Not

Specified

David Brower

Date

## **OFFICIAL FOOD INSPECTION REPORT**



Tim Potanovic, REHS - Director

Facility Name Site Address	: GOTT COUNTRY STORE : 18371 BOWMAN RD	Owner Owner Address	: GOTT CALIFORNIA HOLDINGS LLC : 16950 EVERGREEN RD
Facility ID Record ID License/Permit Number Person in Charge	: FA0000965 : PR0001022 : 7007-16F-1	Inspector Inspector Phone Program:	<ul> <li>EE0000001 - David Brower</li> <li>Not Specified</li> <li>1613 - Retail Market Prepackaged</li> <li>Foods Only</li> </ul>
Inspection Date	: 1/29/2020	Total Inspection Time	: 55 min.
Inspection Number	: DA0007413	Result	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Nooun	

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

Inspection Violations

—Overall Inspection Comments

Received By:

Date

Ean Brown

David Brower

### **OFFICIAL FOOD INSPECTION REPORT**



Tim Potanovic, REHS - Director

Facility Name	: HAMPTON INN & SUITES	Owner	: FLOYD E DAMSCHEN
Site Address	: 520 ADOBE ROAD	Owner Address	· 701 LASSEN AVE
Facility ID	: FA0000671	Inspector	EE0000001 - David Brower
Record ID	: PR0000323	Inspector Phone	: Not Specified
License/Permit Number	: 2354-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/22/2020	Total Inspection Time	: 55 min.
Inspection Number	: DA0007390	Desult	· 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection	Result	

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

### Inspection Violations NON-CRITICAL

### HAND WASHING FACILITIES REQUIRED - 16 6

Violation Description:

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

Corrective Description:

#### Inspector Comments:

No hand towels. Provide towels.

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

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)

Date

Corrective Description:

Inspector Comments: No test strips. Provide test strips.

**Overall Inspection Comments** 

EarDBrowe

David Brower

Date

5198.rpt rev1 12-12-2014

Received By:

Not In Compliance

Specified

"Comply by Date" Not

Specified

"Comply by Date" Not

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JILL'S FRESHSTOP MARKET & DELI	Owner	: JILL'S FRESHSTOP MARKET & DELI
Site Address	: 11625 HWY 99E	Owner Address	<sup>11625</sup> HIGHWAY 99
Facility ID	- FA0000991	Inspector	EE0000017 - Jana Gosselin
Record ID	PR0001276	Inspector Phone	· Not Specified
License/Permit Number	: 7075-16F-1	Program:	: 1618 - Retail Market <6000 Sq Feet
Person in Charge	:		: 2 Prep Areas
Inspection Date	: 1/23/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007402	Result	· 04 - Major Violations
Purpose of Inspection	: 102 - Routine Inspection	Result	

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 an the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.		
Corrective Description:		
Inspector Comments:		
Sink compartments shall be large enough to accommodate immersion of the largest equipment and that it can be filled). Manual sanitization shall be accomplished with a solution of 100 ppm chlorine s of 200 ppm quaternary ammonium for at least one minute. Test strips shall be provided to adequate solution being used. Test strips must be accessible to sink and used each time the sink is filled.	solution for at least 30 seconds or	a solution
HAND WASHING FACILITIES REQUIRED - 16 6	"Comply by Date" Not Specified	Not In Compliance
Violation Description:	opooniou	
Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils 114067(f))	<b>e</b> 1 (	,
Corrective Description:		
Inspector Comments: Handwashing facilities shall be provided with dispensers for sanitary single-use towels or a heated-a	air hand drying device.	
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 equi and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114 <sup>-1</sup> 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)		
Corrective Description:		
Inspector Comments:		

Hood screens are past due for cleaning. Schedule maintenance cleaning immediately.

### Overall Inspection Comments

Please ensure warewashing sanitation station is operational immediately.

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address : JILL'S FRESHSTOP MARKET & DELI : 11625 HWY 99E Owner Owner Address : JILL'S FRESHSTOP MARKET & DELI

: 11625 HIGHWAY 99

Received By:

Date

Jana Gosselin

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	· KEVIN'S DONUTS	Owner	: ELENA SUSTAITA
Site Address	218 S MAIN ST	Owner Address	÷ 519 ANTELOPE BLVD #8
Facility ID	: FA0001319	Inspector	: EE0000001 - David Brower
Record ID	PR0002295	Inspector Phone	: Not Specified
License/Permit Number	: PT0002386	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 1/30/2020	Total Inspection Time	: 55 min.
Inspection Number	: DA0007420		· 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection	Result	

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 an the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1	1	
Corrective Description:		
Inspector Comments: Wash then Rinse then Sanitize. And provide test strips. Provide test strips to check disinfetant.		
WALL CEILING AND FLOORS MUST BE APPOVED 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 customer service areas, shall be approved, smooth, durable and made of nonabsorbent material tha shall be provided in all areas, except customer service areas and where food is stored in original und fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114266	t is easily cleanable. Approved b opened containers. Food facilitie	base coving

Corrective Description:

### Inspector Comments:

Floors in bad shape. Replace or repair floors.

-Overall Inspection Comments

Received By:

Date

Ean Brown

David Brower

## **OFFICIAL FOOD INSPECTION REPORT**



Tim Potanovic, REHS - Director

Facility Name	· LA CORONA	Owner	· LAMAR BAYLES	
Site Address	914 WALNUT ST	Owner Address	· · 900 WALNUT ST	
				aton
Facility ID	: FA0000566 · PR0000180	Inspector	: EE0000005 - Tia Brar : (530) 527-8020	lion
Record ID	2150-16F-1	Inspector Phone	- ( )	200.0-
License/Permit Number	2150-10F-1	Program:	: 1624 - Restaurant 20	JUU Sq.
Person in Charge	1/03/2020		: Feet-6000 Sq. Feet	
Inspection Date	: 1/23/2020	Total Inspection Time	: 0 min.	
Inspection Number Purpose of Inspection	: DA0007391 : 102 - Routine Inspection	Result	: 05 - Reinspection Rec	quired
An inspe - Inspection Violation		ng violations. Please note the date for rein	spection. Thank you for your co	poperation.
ALL FOOD SHALL E	BE SEPERATED AND PROTECTED FROM	I CONTAMINATION - 16 27	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
	separated and protected from contaminati .1 (c), 114143 (c))	on. (113984 (a, b, c, d, f), 113986, 11406(	0, 114067(a, d, e, j), 114069(a,	b),
Corrective Descript	ion:			
Inspector Commen Please keep lids	ts: on all containers in refrigerator			
WALL CEILING AND TIMES - 16 45	FLOORS MUST BE APPOVED MATERIA	L AND KEPT CLEAN AT ALL	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
customer service shall be provided	e areas, shall be approved, smooth, durab d in all areas, except customer service are	ent, light-colored, and washable surfaces. le and made of nonabsorbent material that as and where food is stored in original uno good repair. (114143 (d), 114266, 114268	is easily cleanable. Approved b pened containers. Food facilitie	ase coving
Corrective Descript	ion:			
Inspector Commen Tile and coving i	ts: n kitchen MUST be replaced immediately.			
PROPER DISPOSAL	OF FOOD WASTE AND RUBBISH - 16 42	1	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
removed and dis	sposed of as frequently as necessary to pr	odent proof containers. Containers shall b event a nuisance. The exterior premises o 114245.2, 114245.3, 114245.4, 114245.5,	f each food facility shall be kept	clean
Corrective Descript	ion:			
Inspector Commen	ts:			
Grease trap no l	onger functioning. Must be replaced. Sha	Il be installed on exterior of food facility.		
	CILITIES SHALL BE WORKING CORREC IFY CHEMICAL CONC - 16 34	TLY AND HAVE TESTING	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			

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:

### **OFFICIAL FOOD INSPECTION REPORT**



Tim Potanovic, REHS - Director

Facility Name Site Address : 914 WALNUT ST

Owner Owner Address : LAMAR BAYLES : 900 WALNUT ST

2. Branton

Inspector Comments:

All dishes shall be hand washed (wash/rinse/sanitize) until mechanical dishwasher is functioning properly.

### —Overall Inspection Comments

Please contact this office with date for construction to be completed.

Received By:

Date

Tia Branton

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: LITTLE COUNTRY STORE : 21931 CHIMNEY ROCK DR	Owner Owner Address	: JOHN & KEVEL KUCHLE : 22029 RAINBOW RIDGE PLACE DR	
Facility ID	: FA0000511	Inspector	EE0000001 - David Brower	
Record ID	: PR0000118	Inspector Phone	: Not Specified	
License/Permit Number	: 2042-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet	
Person in Charge	:		: No Prep	
Inspection Date	: 1/29/2020	Total Inspection Time	: 55 min.	
Inspection Number	: DA0007415	Duult	· 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection	Result		
Inspection Violations				

No violations cited.

—Overall Inspection Comments

Received By:

Date

David Brower

ZanDBrowe

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	· M & M RANCH HOUSE	Owner	: M & M RANCH HOUSE
Site Address	: 645 ANTELOPE BLVD 1	Owner Address	: P O BOX 702
Facility ID	: FA0000520	Inspector	: EE0000001 - David Brower
Record ID	: PR0000127	Inspector Phone	: Not Specified
License/Permit Number	: 2067-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 1/30/2020	Total Inspection Time	: 55 min.
Inspection Number	- DA0007417	Desult	· 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection	Result	

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 APPOVED MATERIAL AND KEPT CLEAN AT ALL TIMES - 16 45

### 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:

—Overall Inspection Comments

Floors and walls need work!!

Received By:

Date

David Brower

Date

Not In Compliance

"Comply by Date" Not

Specified

EanDBurg

## **OFFICIAL FOOD INSPECTION REPORT**



Tim Potanovic, REHS - Director

Facility Name Site Address	: MIKE'S BAR 99 : 8115 HIGHWAY 99 E	Owner Owner Address	: MIKES BAR 99 : P O BOX 281
Facility ID	: FA0000493	Inspector	: EE0000001 - David Brower
Record ID	: PR0000094	Inspector Phone	: Not Specified
License/Permit Number	: 2014-16F-1	Program:	: 1626 - Bar Prepackaged Foods Only
Person in Charge	:		:
Inspection Date	: 1/7/2020	Total Inspection Time	: 65 min.
Inspection Number	: DA0007371	Develo	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	

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

Inspection Violations

—Overall Inspection Comments

Received By:

Date

Ean Brown

David Brower

## **OFFICIAL FOOD INSPECTION REPORT**



Tim Potanovic, REHS - Director

Facility Name	: MOOSE LODGE	Owner	: MOOSE LODGE
Site Address	: 11745 HIGHWAY 99 W	Owner Address	: 11745 HIGHWAY 99
Facility ID	: FA0000595	Inspector	EE0000001 - David Brower
Record ID	: PR0000215	Inspector Phone	Not Specified
License/Permit Number	: 2200-16F-1	Program:	1623 - Restaurant <2000 Sq. Feet
Person in Charge Inspection Date Inspection Number	: : 1/29/2020 : DA0007416	Total Inspection Time Result	: 65 min. 01 - Meets Standards
Purpose of Inspection - Inspection Violation	: 102 - Routine Inspection	Result	

No violations cited.

—Overall Inspection Comments

Received By:

Date

David Brower

ZanDBrowe

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: PARTY ON MAIN	Owner	: BYRON HEGEWALD
Site Address	: 830 MAIN ST	Owner Address	: 830 MAIN ST
Facility ID	: FA0001153	Inspector	:EE0000017 - Jana Gosselin
Record ID	: PR0001982	Inspector Phone	:Not Specified
License/Permit Number	: 8528-16F-1	Program:	:1623 -Restaurant <2000 Sq. Feet
Person in Charge	:	Total Inspection Time	:
Inspection Date	: 1/23/2020		: 45 min.
Inspection Number Purpose of Inspection	: DA0007404 : 102 - Routine Inspection	Result	: 01 - Meets Standards
<ul> <li>Inspection Violation</li> <li>No violations cited.</li> </ul>	ons		

—Overall Inspection Comments

Received By:

Date

Jana Gosselin

## **OFFICIAL FOOD INSPECTION REPORT**



Tim Potanovic, REHS - Director

Facility Name	: STARBUCKS COFFEE #10581	Owner	STARBUCKS COFFEE #10581
Site Address	: 535 ADOBE ROAD	Owner Address	535 ADOBE RD
Facility ID	: FA0000673	Inspector	EE0000017 - Jana Gosselin
Record ID	: PR0000326	Inspector Phone :	Not Specified
License/Permit Number	: 2362-16F-1	Program:	1623 - Restaurant <2000 Sq. Feet
Person in Charge	:	:	
Inspection Date	: 1/23/2020	Total Inspection Time	60 min.
Inspection Number	- DA0007396	Pocult	03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection	Result :	

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

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

Corrective Description:

#### Inspector Comments:

All under-counter refrigerators need thermometers in place.

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

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:

Floor sink in front area needs to be kept clean. Mop sink are in back to be kept clean with mops, brooms and other cleaning tools stored upright and out of mop buckets.

### -Overall Inspection Comments

Received By:

Date

Jana Gosselin

Date

"Comply by Date" Not Specified

"Comply by Date" Not

Specified

Not In Compliance

## OFFICIAL FOOD INSPECTION REPORT



Not In Compliance

Not In Compliance

"Comply by Date" Not

"Comply by Date" Not

Specified

Specified

Tim Potanovic, REHS - Director

Facility Name Site Address	•	CKS COFFEE COMPANY #24030 ELOPE BLVD	Owner Owner Address	:	STARBUCKS COFFEE COMPANY #24030
Facility ID Record ID License/Permit Number	: FA00012 : PR00022 : PT00023	773	Inspector Inspector Phone Program:	:	EE0000017 - Jana Gosselin Not Specified 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		0	:	
Inspection Date	: 1/23/202	0	Total Inspection Time	:	60 min.
Inspection Number	: DA00073	98	Result		03 - Minor Violations
Purpose of Inspection	: 102 - R	outine Inspection	Result		

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

#### 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 directly behind cash register does not dispense hot water for hand washing.

### PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42

#### 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:

Trash and other rubbish (cardboard) piled near rear door of restaurant needs to be removed more frequently and not allowed to pile up, blocking access to the door and creating a hazard.

#### -Overall Inspection Comments

Received By:

Date

Jana Gosselin

### **OFFICIAL FOOD INSPECTION REPORT**



Tim Potanovic, REHS - Director

Facility Name	: SUBWAY	Owner	: DELIGHT FOODS INC.
Site Address	: 608 LUTHER RD	Owner Address	: 1134 PINE ST
Facility ID	: FA0001402	Inspector	<ul> <li>EE0000001 - David Brower</li> <li>Not Specified</li> <li>1623 - Restaurant &lt;2000 Sq. Feet</li> </ul>
Record ID	: PR0002457	Inspector Phone	
License/Permit Number	: PT0002669	Program:	
Person in Charge Inspection Date Inspection Number Purpose of Inspection	: : 1/21/2020 : DA0007388 : 102 - Routine Inspection	Total Inspection Time Result	: 45 min. : 03 - Minor Violations

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

#### 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 øF 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:

No probe thermometer. Provide thermometer.

—Overall Inspection Comments

Received By:

Date

Ean Burg

"Comply by Date" Not

Specified

David Brower

Date

## **OFFICIAL FOOD INSPECTION REPORT**



Tim Potanovic, REHS - Director

Facility Name	: OAK CREEK GOLF COURSE/SULLY'S	Owner	: DEREK WISE
Site Address	2620 MONTGOMERY RD	Owner Address	2620 MONTGOMERY RD
Facility ID	: FA0000599	Inspector	EE0000001 - David Brower
Record ID	: PR0000220	Inspector Phone	: Not Specified
License/Permit Number	: 2209-16F-1	Program:	<sub>:</sub> 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/30/2020	Total Inspection Time	: 55 min.
Inspection Number	: DA0007418	Result	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	

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

### 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, 114165, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

#### Inspector Comments:

Soda Nozzles dirty. Clean as needed!!

—Overall Inspection Comments

Received By:

Date

EarDBrowe

"Comply by Date" Not

Specified

David Brower

Date

### **OFFICIAL FOOD INSPECTION REPORT**



Tim Potanovic, REHS - Director

Facility Name	: W	VALMART #1608	Owner	:	WALMART INC.
Site Address	: 6	008 LUTHER RD	Owner Address	:	508 SW 8TH ST 8916
Facility ID	: F.	A0001318	Inspector	:	EE0000001 - David Brower
Record ID	: P	PR0002294	Inspector Phone	:	Not Specified
License/Permit Number	: P	PT0002385	Program:	:	1622 - Retail Market >15K Sq Feet 3
Person in Charge	:			:	Prep
Inspection Date	: 1/	/21/2020	Total Inspection Time	:	65 min.
Inspection Number	: D	DA0007387	Desult		03 - Minor Violations
Purpose of Inspection	: 10	02 - Routine Inspection	Result	•	

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

### Inspection Violations

### ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

### 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:

Section 114-94.5 Baby Formula out of date. Go through stock and check dates. Remove all out of date Baby foods.

—Overall Inspection Comments

Received By:

Date

Ean Browne

"Comply by Date" Not

Specified

David Brower

Date