

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	: 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	: 1/28/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008483	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Store looks great. 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	: ANTELOPE VALERO	Owner	: HUNT CONVENIENCE STORES LLC
Site Address	: 615 ANTELOPE BLVD Blvd	Owner Address	: 5750 S WATT AVE
Facility ID	: FA0001325	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002304	Inspector Phone	: Not Specified
License/Permit Number	: PT0002396	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 1/7/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008465	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please keep open food in small freezer covered at all times.

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 keep toilet paper on a permanently installed dispenser for sanitation purposes.

Overall Inspection Comments

Store very clean. Please implement small changes as discussed. 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	: BEST TOWN MARKET	Owner	: GEORGINA LOMELI BARRERA
Site Address	: 1705 WALNUT ST	Owner Address	: 1705 WALNUT ST
Facility ID	: FA0001525	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002680	Inspector Phone	: Not Specified
License/Permit Number	: PT0002898	Program:	: 1616 - Retail Market >15,000 Sq
Person in Charge	:		: Feet No Prep
Inspection Date	: 1/25/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008482	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Store clean, temperatures good. Store ok 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	: 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	: 1/7/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008466	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 1/21/2021

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:

Front prep refrigerator not at temp. Food removed, food on top can be iced in the short term. Large kitchen refrigerator may also be struggling to maintain food below 41F. Please set up a temperature log to monitor temp. If it is not holding temp, please repair. I will check in in a couple weeks to see the temp log.

FOOD TRAINING - 16 1

Comply by 1/21/2021

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 food handler cards are kept up to date. The on-site manager today had an expired food handler card and the staff member with a food safety card couldn't locate the email that contained her certificate of completion. Please have both available for re-inspection in two weeks. It would probably be easiest if you kept all food handler cards together in a file folder rather than with each individual employee's file. That way they are readily available for inspection and easier to see whose certificate is close to expiration.

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

Comply by 2/11/2021

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please place an "employees must wash hands before returning to work" sign in the men's restroom.

Overall Inspection Comments

Overall cleanliness of store is good. Collin was very polite and helpful during the inspection. Thank you.

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 : BURRITO BANDITO
Site Address : 525 ADOBE ROAD F

Owner : PAUL LABARBERA
Owner Address : 3339 DODSON LN

Paul Labarbera

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	: CARNICERIA DOS AMIGOS	Owner	: CARNICERIA DOS AMIGOS
Site Address	: 2003 SOLANO ST	Owner Address	: 204 SAMSON AVE
Facility ID	: FA0000574	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000192	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2164-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/5/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008460	Result	: 04 - Major Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Facility may be shut down if proper food training is obtained.

Overall Inspection Comments

Facility much cleaner. Thank you. Please work to remove ALL wood shelving in kitchen and small prep area. Replace with easily cleanable, non porous shelving.

Received By: _____

Date _____

Tia Branton

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CIRCLE 7 DAYS	Owner	: Khinda Gas & Food, INC
Site Address	: 1055 WALNUT St	Owner Address	: 1384 KIRSTEN CT
Facility ID	: FA0000972	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001099	Inspector Phone	: Not Specified
License/Permit Number	: 7039-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 1/13/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008475	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please keep open food in freezer covered at all times to protect it from contamination.

Overall Inspection Comments

The store is very clean, 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	: CONDOR MARKA PERUVIAN RESTAURANT	Owner	: DAVIS VARGAS
Site Address	: 1312 SOLANO ST	Owner Address	: 1312 SOLANO ST
Facility ID	: FA0001271	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002209	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002300	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/6/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008462	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 acquire Managers food training certificate as discussed.

Overall Inspection Comments

Facility VERY clean. Thank you very much!

Tia Branton

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DEL TACO	Owner	: DEL TACO
Site Address	: 200 ANTELOPE BLVD	Owner Address	: 804 CYPRESS AVE
Facility ID	: FA0000522	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000129	Inspector Phone	: Not Specified
License/Permit Number	: 2071-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 1/13/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0008473		
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:

Two of the three employees working today either didn't have food handler cards, couldn't remember if they had food handler cards, or couldn't locate their food handler cards. Please have all food handler cards updated and placed together in a file within 30 days.

Overall Inspection Comments

Thank you for correcting all the violations from the previous inspection. The store is looking good. While your sanitizer concentration was correct, the test strips on site to test the sanitizer concentration are actually the wrong test strips. Your system is using quaternary ammonium as a sanitizer. Please get test strips that will test for this compound. Esmerelda was very courteous and helpful during the inspection.

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	: HUMAN BEAN	Owner	: ALYSSA MENDONSA
Site Address	: 2135 N MAIN ST	Owner Address	: 19485 ALTA VISTA DR
Facility ID	: FA0000669	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000320	Inspector Phone	: Not Specified
License/Permit Number	: 2342-16F-1	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 1/5/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0008458		
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:

Please provide a temporary cover to ice machine until new door unit arrives.

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:

Incorrect test strips on site for sanitizer being used. Please get correct test strips and teach all employees the importance of using them as well as how to use them.

Overall Inspection Comments

Store nice and clean. 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	: LA FORTUNA MARKET	Owner	: JOSE GARCIA & MARTHA MONROY
Site Address	: 17572 STAGECOACH RD	Owner Address	: 7390 OAK PARK RD
Facility ID	: FA0000567	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000181	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2152-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 1/6/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008463	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

No violations noted. Thank you.

Tia Branton

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LEGENDARY	Owner	: MEISHA MANAS
Site Address	: 613 MAIN ST	Owner Address	: 4 ENTERPRISE CT
Facility ID	: FA0001530	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002687	Inspector Phone	: Not Specified
License/Permit Number	: PT0002905	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 1/29/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0008487		
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 COME FROM APPROVED SOURCE - 16 15

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All food shall be obtained from an approved source. (113980, 113982, 114021-114031, 114041)

Corrective Description:

Inspector Comments:

Please have the baker providing the muffins, cupcakes and cookies obtain a Cottage Food Class B permit. Food prepared in a private home, without a Cottage Food permit, may not be used or offered for sale.

Overall Inspection Comments

The facility looks great, nice and clean, 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	: LOS COSTENOS RESTAURANT	Owner	: ADELAIDA SOTELO AND JUAN GABRIEL SANT
Site Address	: 1510 SOLANO ST	Owner Address	: 5180 LUNING AVE
Facility ID	: FA0000587	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000207	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2187-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/6/2021	Total Inspection Time	: 0 min.
Inspection Number	: DA0008461	Result	: 02 - Failed To Meet 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 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:

Walk in refrigerator floor in need of replacing/repair. Also handle shall work and entire walk-in needs cleaned.

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:

All food not in use shall have properly fitting covers

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 handler/managers food training certificates shall be available to view at the facility.

Overall Inspection Comments

All floors and walls in need of thorough cleaning as discussed. Re inspection in one month.

Tia Branton

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LUCKY CHINESE RESTAURANT	Owner	: SHENG LIN CAO
Site Address	: 1137 WALNUT ST	Owner Address	: 1137 WALNUT ST
Facility ID	: FA0000582	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000200	Inspector Phone	: Not Specified
License/Permit Number	: 2179-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/19/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008479	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

HAND WASHING FACILITIES REQUIRED - 16 6

Comply by 1/28/2021

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:

Adequate handwashing facilities are a critical component of your food safety plan. The sink in the front area needs a paper towel dispenser installed and single-use paper towels in place so that it is easy to properly wash and dry employees hands. The sink in the kitchen must be equipped with handwashing soap and single use paper towels.

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

Comply by 1/28/2021

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The dishwasher must deliver the proper concentration of sanitizer.

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please keep open food in refrigerators and freezers covered at all times to protect it from contamination.

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 : LUCKY CHINESE RESTAURANT
Site Address : 1137 WALNUT ST

Owner : SHENG LIN CAO
Owner Address : 1137 WALNUT ST

Please label storage bins containing bulk materials (flour, cornstarch, etc). Products repackaged on-site for sale (cookies) must be properly labeled.

Overall Inspection Comments

Thank you for making the changes we discussed.

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	: LUCKY CHINESE RESTAURANT	Owner	: SHENG LIN CAO
Site Address	: 1137 WALNUT ST	Owner Address	: 1137 WALNUT ST
Facility ID	: FA0000582	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000200	Inspector Phone	: Not Specified
License/Permit Number	: 2179-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/29/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008486	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All violations noted on 1/21/2021 report have been corrected. 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	: MAPLE GARDEN CHINESE RESTAURANT	Owner	: WEI KANG ZHU
Site Address	: 138 BELLE MILL LANDING	Owner Address	: 12895 GARDENIA AVE
Facility ID	: FA0000547	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000161	Inspector Phone	: Not Specified
License/Permit Number	: 2123-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/13/2021	Total Inspection Time	: 15 min.
Inspection Number	: DA0008472	Result	: 00 - Not Applicable
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Sign (undated) on door states restaurant will be closed for one month.

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	: MILL CREEK RESTAURANT	Owner	: MILL CREEK RESTAURANT
Site Address	: 8051 E HIGHWAY 99	Owner Address	: 24251 ELECTRIC AVE
Facility ID	: FA0000593	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000213	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2196-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/11/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008469	Result	: 05 - Reinspection Required
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

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:

All wood shelving shall be replaced with non-porous material if being used for food contact surface.

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:

Entire facility shall get cleaned thoroughly.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All equipment used shall be commercial grade and working properly. If equipment is not used, please remove from facility.

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 shall be installed as discussed. Prep sink shall be installed as discussed as well.

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 : MILL CREEK RESTAURANT
Site Address : 8051 E HIGHWAY 99

Owner : MILL CREEK RESTAURANT
Owner Address : 24251 ELECTRIC AVE

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:

Floor shall have non-porous sealant applied and caulking between floor and FRP or stainless along walls.

Overall Inspection Comments

Please call for final inspection once restaurant is ready to open. Please call if you have any questions or need further assistance.

Received By: _____

Date _____

Tia Branton

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MORE FOR LESS #26	Owner	: CONVENIENCE ACQUISITION CO., LLC
Site Address	: 1715 WALNUT St	Owner Address	: 3336 BRADSHAW RD
Facility ID	: FA0001016	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001418	Inspector Phone	: Not Specified
License/Permit Number	: 8083-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 1/29/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008485	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please make sure all open foods (hot dogs and taquitos for roller) are kept covered at all times while in walk-in refrigerator.

Overall Inspection Comments

The store is nice and clean. 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	: ONE STOP GAS AND FOOD, INC.	Owner	: One Stop Gas and Food, Inc
Site Address	: 714 WALNUT ST	Owner Address	: 714 WALNUT ST
Facility ID	: FA0000975	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001128	Inspector Phone	: Not Specified
License/Permit Number	: 7045-Surchar	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 1/7/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008467	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

HAND WASHING REQUIRED - 16 5

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 must occur frequently throughout the day. Handwashing facilities must be accessible and properly stocked (soap and single serve paper towels) to enable employees to easily wash their hands. Handwashing sink in kitchen must be properly stocked and accessible immediately.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Ice machine dirty. Please clean immediately and routinely.

Overall Inspection Comments

Please make changes as discussed prior to my re-inspection. 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	: PAPA MURPHY'S	Owner	: FHK RED BLUFF PARTNERS
Site Address	: 845 S MAIN ST	Owner Address	: P O BOX 8600
Facility ID	: FA0000605	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000228	Inspector Phone	: Not Specified
License/Permit Number	: 2220-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/28/2021	Total Inspection Time	: 15 min.
Inspection Number	: DA0008484	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Store currently closed to deep clean and sanitize due to a covid outbreak.

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 SHELL	Owner	: SOS PROPERTIES
Site Address	: 240 ANTELOPE Blvd	Owner Address	: PO BOX 850
Facility ID	: FA0000977	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001143	Inspector Phone	: Not Specified
License/Permit Number	: 7052-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 1/13/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008471	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The store looks very good, thank you. The new sandwich refrigerator is very nice!

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	: ROCKIN R RESTAURANT INC.	Owner	: ROCKIN R RESTAURANT INC
Site Address	: 201 ANTELOPE BLVD	Owner Address	: 201 ANTELOPE BLVD
Facility ID	: FA0000609	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000233	Inspector Phone	: Not Specified
License/Permit Number	: 2226-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 1/5/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008457	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 keep an eye on kitchen line-prep refrigerator and large walk-in refrigerator. Kitchen prep refrigerator likely in defrost mode when inspector on-site, walk-in temp just holding at 41F. A temp log will help identify any potential problems.

Overall Inspection Comments

The restaurant looks great, 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	: SAFEWAY 2295	Owner	: SAFEWAY, INC.
Site Address	: 600 EDITH AVE	Owner Address	: 14841 BLACK CANYON HWY
Facility ID	: FA0000634	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000270	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2271-16F-1	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 1/5/2021	Total Inspection Time	: 75 min.
Inspection Number	: DA0008459	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Integral thermometers for all refrigeration units should work properly.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Paper towel holder in restroom broken. Please repair.

Overall Inspection Comments

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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	: 1/13/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008474	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The store is nice and clean, 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	: TACOS COTIJA FOOD TRUCK	Owner	: LAURA MENDOZA
Site Address	: 215 S. MAIN ST	Owner Address	: PO BOX 594
Facility ID	: FA0001507	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002657	Inspector Phone	: Not Specified
License/Permit Number	: PT0002875	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 1/13/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008476	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 continue to work on keeping all surfaces clean and sanitized.

Overall Inspection Comments

All refrigerators at temp today. Please continue to work on keeping truck clean and clutter free. Thank you.

Received By:

Date

Jana Gosselin

Date