OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	2 BUDS BBQ	Owner	: KENDELL MAYFIEL	D
Site Address	: 592 ANTELOPE BLVD	Owner Address	340 KIMBALL RD	
Facility ID	- FA0000635	Inspector	: EE0000017 - Jana G	osselin
Record ID	: PR0000271	Inspector Phone	: Not Specified	
License/Permit Number	: PT0002853	Program:	: 1623 - Restaurant <	2000 Sq. Feet
Person in Charge	:		:	
Inspection Date Inspection Number	: 1/10/2022 · DA0009585	Total Inspection Time	: 30 min.	
Purpose of Inspection	102 - Routine Inspection	Result	: 01 - Meets Standards	i
	ection of your property revealed the following	violations. Please note the date for reins	pection. Thank you for your c	ooperation.
 Inspection Violation 	ons			
POTENTIALLY HAZA	ARDOUS FOODS HOLD TEMPERATURES -	16 7	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
Potentially haza	rdous foods shall be held at or below 41/ 45ø	F or at or above 135øF. (113996, 113998	3, 114037, 114343(a))	
Corrective Descript	ion:			
Inspector Commen	ts:			
-	rator case (with the vacuum packed meat) is erature. It should maintain the unit at 41F or l		e turn down the thermostat ar	id keep an
ALL VENTILATION S	HALL MEET REQUIREMENTS - 16 38B		"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
Canopy-type ho Toilet rooms sha	shall be provided to remove toxic gases, heat ods shall extend 6# beyond all cooking equip all be vented to the outside air by a screened og codes. (114149, 114149.1)	ment. All areas shall have sufficient ventil	lation to facilitate proper food	storage.
Corrective Descript	ion:			
Inspector Commen Time to clean th	ts: e hood. The equalizer (front air flow) has grea	ase dripping.		
WIPING CLOTHES K	EPT CLEAN - 16 40		"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
	ed to wipe service counters, scales or other ster with sanitizer. (114135, 114185.1 114185	-	food shall be used only once u	unless
Corrective Descript	ion:			
Inspector Commen Wiping cloths sh	<i>ts:</i> iould be kept in a bucket with bleach at 100 p	opm. Under no circumstances should dirty	rags be used to wipe surface	5.
FOOD TRAINING - 16			"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
facilities that pre	ees shall have adequate knowledge of and be pare, handle or serve non-prepackaged pote fication examination, (113947-113947.1)	-	- , ,	

Corrective Description:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address 2 BUDS BBQ 592 ANTELOPE BLVD Owner Owner Address : KENDELL MAYFIELD : 340 KIMBALL RD

Inspector Comments:

At least one person shall have food safety manager's training. Please complete within 60 days and display certificate on the wall.

—Overall Inspection Comments

In general, everything looks good. Please keep a close eye on temperatures, including refrigeration units and hot holding. Heat beans to 165F before placing in hot holding pan. Thank you!

Received By:

Date

Jana Gosselin

Jule & Sof.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ADOBE MINIMART	Owner	: NITYAM LLC
Site Address	: 2370 MAIN St	Owner Address	÷ 2370 N MAIN DR
Facility ID	: FA0000981	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001182	Inspector Phone	: Not Specified
License/Permit Number	: 7063-16F-1	Program:	: 1618 - Retail Market <6000 Sq Feet
Person in Charge	:		: 2 Prep Areas
Inspection Date	: 1/25/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009626	Durati	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards

No violations cited.

—Overall Inspection Comments

The store is very clean. All temperatures good. Thank you.

Received By:

-

Date

Jula & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Long :: 4REC AMPEN Owner :: 000 Winer Address :: 1308 KANSAS AVE Facility Lo :: FACO00968 Imspector :: 1500 KANSAS AVE Record D :: PR0001231 Imspector :: EEE000019:- Dowid Loper Record D :: PR0001231 Imspector :: 1017 - Relai Market <8000 Sg Feet Parent In Change :: :: Prog Avea :: Prog Avea Inspection Date :: :: Prog Avea :: :: Prog Avea Inspection Change :: :: :: :: :: :: Prog Avea Inspection Change ::					
Parally LD FA0000986 Inspector EE000019 - David Lopez Recurd ID ::::::::::::::::::::::::::::::::::::	Facility Name	: ARCO AM/PM	Owner	: JOHN JOHAL	
Record ID : PR0017231 Inspector Phone :: Not Specified LebersePremit Number : 7070-16F-1 :: :: 1 Prep Area Inspection Date :: 1100000000000000000000000000000000000	Site Address	: 1080 S MAIN St	Owner Address	1308 KANSAS AVE	
Reactio D : PP0001231 inspector Phone : Not Specified Learnes/Permit Number : 7070-16F-1 : 1149 Area : 1147 - Relail Market <6000 Sq Feet : 11499 Area : 11499 Ar	Facility ID	: FA0000986	Inspector	: EE0000019 - David Lop	bez
Person in Chartenne et al. 1910/2012 Total Inspection Time 2 30 min. Inspection Date 11/10/2012 Total Inspection Time 2 30 min. Inspection Date 2 20000688 Result 2 03 - Minor Violations Purpose of Inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation. 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 Violation Description: All nondoc dontact surfaces of utensils and equipment shall be clean. (114115 (c)) Corrective Description: Inspector Comments: Food and debris under chill and cheese machine , clean under machine and maintain. Drain tray in the loce and soda machine are moldy. Clean as soon as possible and increase frequency of cleaning. ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14 "Comply by Date" Not Specified Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.6, 114101 (b, cd), 114105, 114110, 114113, 114115 (a, b, d), 114117, 114125(b), 114117, 114099.1, 114099.4, 114099.6, 114101 (b, cd), 114105, 114105, 114111, 114113, (a, b, d), 114117, 114125(b), 114111, 114099.1, 114099.4, 114099.6, 114101 (b, cd), 114105, 114105, 114111, 114113, (a, b, d), 114117, 114125(b), 114111, 114099.1, 114099.4, 114099.6, 114101 (b, cd), 114105, 114105, 114111, 114113, (a, b, d), 114117, 114125(b), 114111, 114099.1, 114099.6, 114101 (b, cd), 114105, 114109, 114111, 114113, (a, b, d), 114117, 114125(b), 114111, 114099.1, 114099.6, 114101 (b, cd), 114105, 114109, 114111, 114113, (a, b, d), 114117, 114125(b), 114111, 114099, 1, 114099.6, 114101 (b, cd), 114105, 114109, 114111, 114113, (a, b, d), 114117, 114125(b), 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114105, 114097, 114099, 1141099, 114109, 114099, 114109	-	: PR0001231	-	: Not Specified	
Inspection Date : 1/10/2022 Total Inspection Time : 30 min. Impection Number : DA0009588 Result : 03 - Minor Violations · · · · · · · · · · · · · · · · · · ·	License/Permit Number	: 7070-16F-1	Program:	: 1617 - Retail Market <	6000 Sq Feet
Inspection Number in DA0000858 Purpose of Imspection itit it	Person in Charge	:		: 1 Prep Area	
Purpose of Inspection 102 - Routine Inspection Result : 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 Inspection Violations Not In Compliance Specified Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c)) Corrective Description: Inspector Comments: Food and debris under chill and cheese machine, clean under machine and maintain. Torain tray in the icee and soda machine are moldy. Clean as soon as possible and increase frequency of cleaning. Not In Compliance Specified Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (1139844(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (, (, 114105, 114109, 114111, 114113, 114115 (a. b. d), 114117, 114125(b), 114141) Not In Compliance Specified Violation Description: Inspector Comments: Scoar aczeles are extremely dirty and starting to mold. Clean nozzles as soon as possible and increase cleaning frequency. Not In Compliance Specified Violation Description: Hand WASHING FACILITES REQUIRED - 16 6 "Comply by Date" Not Specified Not In Compliance Specified Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers: dispenseers shall be			Total Inspection Time	: 30 min.	
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Drain tray in the icee and soda machine are moldy. Clean as soon as possible and increase frequenty. Not In Compliance 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), 114095, 1, 114099, 4, 114099, 6, 114095, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 1141141) Interpretent Comments: Inspector Comments: Inspector Comments: Inspector Comments: Inspector Comply by Date" Not Specified Not In Compliance HAND WASHING FACILITIES REQUIRED - 16.6 "Comply by Date" Not Specified Not In Compliance Violation Description: Inspector Comments: Not In Compliance Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils in good repair. (113953, 113953, 114067(n)) Not In Compliance Corrective Description: Inspector Comments: Inspector Comments: Not In Compliance Inspector Comments: Inspector Comments: Inspector Comments: Not In Compliance Inspector Comments: Hand washing faucet is broken, replace faucet as soon as possible? Secified Not In Compliance KerewASHING FACILITES SHALL BE WORKING CORCECTLY AND HAVE TESTING "Comply by Date" Not Specified Not In Compliance	Inspector Comments	s:			
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All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114141) Corrective Description: Inspector Comments: Soda nozzles are extremely dirty and starting to mold. Clean nozzles as soon as possible and increase cleaning frequency. Nozzles for chili and cheese are dirty as well, nozzles shall be cleaned more frequently and maintained. 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 faucet is broken, replace faucet as soon as possible! WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING MATERIALS TO VERIFY CHEMICAL CONC - 16 34	ALL FOOD CONTACT	SURFACES SHALL BE KEPT CLEANED AND SANIT	IZED - 16 14		Not In Compliance
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Nozzles for chili and cheese are dirty as well, nozzles shall be cleaned more frequently and maintained. "Comply by Date" Not in Compliance Specified HAND WASHING FACILITIES REQUIRED - 16 6 "Comply by Date" Not specified 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 faucet is broken, replace faucet as soon as possible! WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING MATERIALS TO VERIFY CHEMICAL CONC - 16 34 "Comply by Date" Not specified	Inspector Comments	S:			
Specified 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 faucet is broken, replace faucet as soon as possible! WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING MATERIALS TO VERIFY CHEMICAL CONC - 16 34					
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 faucet is broken, replace faucet as soon as possible! WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING MATERIALS TO VERIFY CHEMICAL CONC - 16 34 Not In Compliance	HAND WASHING FAC	CILITIES REQUIRED - 16 6		.,,,	Not In Compliance
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 faucet is broken, replace faucet as soon as possible! WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING MATERIALS TO VERIFY CHEMICAL CONC - 16 34 Not In Compliance	Violation Description	1:			
Inspector Comments: Hand washing faucet is broken, replace faucet as soon as possible! WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING MATERIALS TO VERIFY CHEMICAL CONC - 16 34 Not In Compliance Specified	Adequate facilitie		•		•
Hand washing faucet is broken, replace faucet as soon as possible! WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING "Comply by Date" Not Not In Compliance MATERIALS TO VERIFY CHEMICAL CONC - 16 34 Specified Specified	Corrective Description	on:			
WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING "Comply by Date" Not Not In Compliance MATERIALS TO VERIFY CHEMICAL CONC - 16 34 Specified	Inspector Comments	S:			
MATERIALS TO VERIFY CHEMICAL CONC - 16 34 Specified	Hand washing fat	ucet is broken, replace faucet as soon as possible!			
Violation Description:			/E TESTING		Not In Compliance
	Violation Description	1:			

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:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	:	ARCO AM/PM	Owner	:	JOHN JOHAL
Site Address	:	1080 S MAIN St	Owner Address	:	1308 KANSAS AVE
Ware washing shall solely be done in 3 compartment sink, please discontinue practice of ware washing in smaller sink.					

—Overall Inspection Comments

Replace damaged ceiling tiles as soon as possible.

Received By:

Date

David Lopez

David 300-

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	EUD'S JOLLY KONE 455 ANTELOPE BLVD	Owner : Owner Address	J N BLAIR P O BOX 1294
Facility ID	: FA0000501	Inspector :	EE0000017 - Jana Gosselin
Record ID	: PR0000107	Inspector Phone :	Not Specified
License/Permit Number	: 2031-16F-1	Program: :	1623 - Restaurant <2000 Sq. Feet
Person in Charge	:	:	
Inspection Date	: 1/5/2022	Total Inspection Time :	20 min.
Inspection Number	: DA0009579	Baadh	01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result :	01 - Meets Standards

Inspection Violations

No violations cited.

—Overall Inspection Comments

Please teach all employees how to use sanitizer test strips and that the concentration of bleach in the sanitizing water should be 100 ppm.

The restaurant looks good, thank you!

Received By:

Date

Jule & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	CARLITO'S MEXICAN RESTAURANT	Owner	: SANTIAGO RODRIGUEZ
Site Address	: 480 ANTELOPE BLVD	Owner Address	E 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.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 1/12/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0009601	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 facilities that prepare, handle or serve non-prepackaged potentially hazardous food, sh food safety certification examination. (113947-113947.1)	č	
Corrective Description:		
Inspector Comments:		
Food Handler cards were missing at time of inspection, please have all Food Handler charge of facility knows its location.	cards in a easily accessible location where pers	sons in
Food Handler cards shall be up to date and at least 1 person shall have a Managers F violation, please show proof of food training office no later than 30 days of inspection of		d serious
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:		
A) Underside of kitchen pass through window has food build up and debris, pass throu possible and maintain.	ugh window shall be cleaned and sanitized as s	oon as
B) Handle of freezer and pepsi refrigerator inside side storage area had dirt and debris C) Walk-in floor has food and debris on floor and along baseboard of walk-in, walk-in s maintained.		
D) Food storage racks inside walk-in have food debris build up, clean racks as soon as	s possible and maintain.	
FOOD FACILITY SHALL BE KEPT FREE OF VERMIN - 16 23	"Comply by Date" Not Specified	Not In Compliance
Violation Description:		
Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies.	(114259.1, 114259.4, 114259.5)	
Corrective Description:		
Inspector Comments:		
Numerous cockroaches were found in dish washing area and in walk-in, surfaces shal control shall be contracted as soon as possible or possible closure due to immanent h		. Pest
LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22	"Comply by Date" Not Specified	Not In Compliance

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

acility Name	: CARLITO'S MEXICAN RESTAURANT	Owner	: SANTIAGO RODRIG	UEZ
Site Address	: 480 ANTELOPE BLVD	Owner Address	1109 HARTNELL AVE	
All liquid waste	must drain to an approved fully functioning sewage di	sposal system. (114197)		
Corrective Descript	tion:			
Inspector Commen Drain cover by c	nts: dishwasher is not permanently installed. Drain cover s	shall be permanently installed	as soon as possible.	
-	SHALL MEET REQUIREMENTS - 16 38B		"Comply by Date" Not	Not In Compliance
			Specified	
Violation Description	on:			
Canopy-type ho Toilet rooms sha	shall be provided to remove toxic gases, heat. grease ods shall extend 6# beyond all cooking equipment. A all be vented to the outside air by a screened openab ng codes. (114149, 114149.1)	Il areas shall have sufficient ve	entilation to facilitate proper food s	torage.
Corrective Descript	tion:			
Inspector Commen	nts:			
Hood system ha cleaning.	as grease dripping from center support, hood system	shall be cleaned and serviced	as soon as possible and maintain	routine
TOILET FACILITY M	UST BE CLEAN, SUPPLIED AND PROPERY CONST	RUCTED - 16 43	"Comply by Date" Not Specified	Not In Compliance
Violation Description	on:			
tissue shall be p building and plu	shall be maintained clean, sanitary and in good repair. provided in a permanently installed dispenser at each imbing ordinances. Toilet facilities shall be provided f liquor consumption. (114250, 114250.1, 114276)	toilet. The number of toilet fac	cilities shall be in accordance with	local
Corrective Descript	tion:			
Inspector Commen	nts:			
	s noted to be off of dispenser in both customer restroe t paper dispenser.	oms and employee restroom.	Toilet paper shall be properly mou	nted on
ALL FOOD SHALL	BE SEPERATED AND PROTECTED FROM CONTAN	IINATION - 16 27	"Comply by Date" Not Specified	Not In Compliance
Violation Description	on:			
	e separated and protected from contamination. (11398 9.1 (c), 114143 (c))	34 (a, b, c, d, f), 113986, 1140	060, 114067(a, d, e, j), 114069(a,	b),
Corrective Descript	tion:			
Inspector Commen	nts:			
	then prep refrigerator had multiple open food items, for fore contamination.	ood shall be in protected conta	iners and closed when not in use	to avoid
PROPER COOLING	METHOD - 16 9		"Comply by Date" Not Specified	Not In Compliance
Violation Description	on:			
Cooling shall be	azardous food shall be RAPIDLY cooled from 135øF e by one or more of the following methods: in shallow g an ice bath, stirring frequently; using rapid cooling e	containers; separating food in	to smaller portions; adding ice as a	an
Corrective Descript	tion:			
Inspector Commen	nts:			
-	were noted to being used for cooling cooked beans, p	roper cooling methods shall b	e used at all times.	

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CARLITO'S MEXICAN RESTAURANT	Owner	: SANTIAGO RODRIGU	EZ
Site Address	: 480 ANTELOPE BLVD	Owner Address	÷ 1109 HARTNELL AVE	
ALL UTENCILS A 16 35	AND EQUIPMENT SHALL BE APPROVED, AND FUNCT	IONING PROPERLY -	"Comply by Date" Not Specified	Not In Compliance
Violation Descr	iption:			
and meet ap	and equipment shall be fully operative and in good repair. oplicable standards. (114130, 114130.1, 114130.2, 11413 1163, 114165, 114167, 114169, 114177, 114180, 11418	0.3, 114130.4, 114130.5, 114		
Corrective Des	cription:			
	<i>ments:</i> perature was noted to be at 44°F. Set up temp log and ta of 41°F or below. If walk-in is unable to hold temperature			ain
	FACILITIES SHALL BE WORKING CORRECTLY AND F VERIFY CHEMICAL CONC - 16 34	AVE TESTING	"Comply by Date" Not Specified	Not In Compliance
Violation Descr	iption:			
	es that prepare food shall be equipped with warewashing le sanitization method. (114067(f,g), 114099, 114099.3, 1		-	
Corrective Des	cription:			
Inspector Com	ments:			
Sanitizer stri being used.	ips were noted to be lacking at time of inspection, sanitize	er strips shall be available to e	ensure proper sanitizer concentratior	n is
FACILITY SHALL	BE KEPT CLEAN AT ALL TIMES - 16 44		"Comply by Date" Not Specified	Not In Compliance
Violation Descr	iption:			
items shall b	es of each food facility shall be kept clean and free of litte be stored and displayed separate from food and food-con & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 1	tact surfaces; the facility shall	be kept vermin proof. (114067 (j), 1	14123,
Corrective Des	cription:			
Inspector Com	ments:			
ALL FOOD CON	TACT SURFACES SHALL BE KEPT CLEANED AND SA	NITIZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
Violation Descr	iption:			
	tact surfaces of utensils and equipment shall be clean and 15, 114109, 114111, 114113, 114115 (a, b, d), 114117, 1		97, 114099.1, 114099.4, 114099.6,	114101
Corrective Des	cription:			
Inspector Com	ments:			
	is noted to be buried inside ice machine bin, ice scoop at ice machine. Discard ice inside ice machine and properly		-	g on ice
—Overall Inspectior				
	on will be within 2 weeks of 1/12/2022 inspection date. Pleeded after follow-up re-inspection, re-inspection fees may	Ŭ	sed to avoid possible re-inspections	. lf
	······	<u> </u>		

David Softay

Received By:

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: CHINA DOLL : 182 S MAIN ST	Owner Owner Address	: HUAN YAN WONG : 182 S MAIN ST
Facility ID Record ID License/Permit Number Person in Charge	: FA0000653 : PR0000299 : 2312-16F-1	Inspector Inspector Phone Program:	 EE0000019 - David Lopez Not Specified 1623 - Restaurant <2000 Sq. Feet
Inspection Date Inspection Number Purpose of Inspection	: 1/13/2022 : DA0009606 : 102 - Routine Inspection	Total Inspection Time Result	30 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

TOILET FACILITY MUST BE CLEAN, SUPPLIED AND PROPERY 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 sep tissue shall be provided in a permanently installed dispenser at each toilet. The number of toile building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishme offering on-site liquor consumption. (114250, 114250.1, 114276) <i>Corrective Description:</i>	et facilities shall be in accordance with	local
Inspector Comments:		
Paper towel dispenser was empty at time of inspection, paper towels shall be stocked at all time day to ensure restroom is properly stocked at all times.	es. Increase bathroom checks throug	າ out the
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, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

Corrective Description:

Inspector Comments:

Dumpster area had a trash bag in front of gates, has heavy grease build up inside enclosure, and used oil boxes. Discard trash into dumpster and clean dumpster enclosure.

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:

Meat grinder was very dirty and did not appear to be cleaned after use. Meat grinder shall be cleaned and sanitized before next use and between different meats.

Rice warmer in front was dirty and had left over rice, rice warmer shall be cleaned after every use and maintained.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33	"Comply by Date" Not	Not In Compliance
	Specified	

Violation Description:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address All nonfood	: CHINA DOLL : 182 S MAIN ST contact surfaces of utensils and equipment s	Owner Owner Address shall be clean. (114115 (c))	: HUAN YAN WONG : 182 S MAIN ST	
Corrective Des	cription:			
	<i>nents:</i> sweet and sour warmer is extremely dusty a ng refrigerator in kitchen area is dirty with fo			
ALL FOOD SHAL	L BE SEPERATED AND PROTECTED FRO	DM CONTAMINATION - 16 27	"Comply by Date" Not Specified	Not In Compliance
Violation Descr	iption:			
	l be separated and protected from contamin 089.1 (c), 114143 (c))	ation. (113984 (a, b, c, d, f), 113986, 1140	14067(a, d, e, j), 114069(a,	b),
Corrective Des	cription:			
Inspector Com	nents:			
Meat was st	n food containers were noted inside walk-in ored above noodles inside freezer and abov cross contamination.	-		9
ALL FOOD SHAL	L COME FROM APPROVED SOURCE - 16	15	"Comply by Date" Not Specified	Not In Compliance
Violation Descr	iption:			
All food shal	l be obtained from an approved source. (113	3980, 113982, 114021-114031, 114041)		
Corrective Des	cription:			
Inspector Com No home for	<i>nents:</i> od allowed in kitchen at any time. Please tak	e home personal food stored in freezer and	d discontinue practice.	
ALL VENTILATIO	ON SHALL MEET REQUIREMENTS - 16 38B		"Comply by Date" Not Specified	Not In Compliance
Violation Descr	iption:			
Canopy-type Toilet rooms	ds shall be provided to remove toxic gases, hoods shall extend 6# beyond all cooking e shall be vented to the outside air by a scree ilding codes. (114149, 114149.1)	equipment. All areas shall have sufficient ve	entilation to facilitate proper food s	torage.
Corrective Des	cription:			
Inspector Com Hood system	<i>nents:</i> n was last cleaned in February of 2020, hood	d system shall be serviced within the next \Im	30 days and maintain cleaning sch	edule.
FOOD SHALL BE FLOOR - 16 30	EKEPT IN APPROVED CONTAINERS, LAB	ELED AND STORED OFF OF	"Comply by Date" Not Specified	Not In Compliance
Violation Descr	iption:			
	e stored in approved containers and labeled 4049, 114051, 114053, 114055, 114067(h),	as to contents. Food shall be stored at lea 114069 (b))	ast 6# above the floor on approved	d shelving.
Corrective Des	cription:			
Inspector Com Potato starc	<i>nents:</i> h bag was noted to be open and unprotected	d, bag shall be placed in a labeled bin and l	kept closed when not in use.	
−Overall Inspectior Re-inspection will b	Comments le in a week of 1/13/2022 inspection date, pl	ease make necessary changes as discuss	ed.	

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : CHINA DOLL Owner : HUAN YAN WONG Site Address : 182 S MAIN ST Owner Address : 182 S MAIN ST Deauid Samuel Samuel Samuel Samuel Samuel		David Lopez	Date
	: CHINA DOLL : 182 S MAIN ST	Owner Address	

5198.rpt rev1 12-12-2014

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CHINA DOLL	Owner	: HUAN YAN WONG
Site Address	: 182 S MAIN ST	Owner Address	¹ 182 S MAIN ST
Facility ID	: FA0000653	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000299	Inspector Phone	: Not Specified
License/Permit Number	: 2312-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/26/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009630	Deput	· 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up 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 VENTILATION SHALL MEET REQUIREMENTS - 16 38B

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 was last cleaned in February of 2020, hood system shall be serviced within the next 30 days and maintain cleaning schedule. Facility has a scheduled cleaning service for February 13, 2022, please maintain regular cleaning schedule in the future.

-Overall Inspection Comments

All other violations have been corrected, thank you.

Received By:

Date

David Sorry

"Comply by Date" Not

Specified

David Lopez

Date

Not In Compliance

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: COTTONWOOD CHEVRON : 19845 MAIN St	Owner : PAUL RANDHAWA Owner Address : 723 WOODACRE DR
Facility ID Record ID License/Permit Number Person in Charge	 FA0000967 PR0001052 7025-16F-1 	Inspector : EE0000017 - Jana Gosselin Inspector Phone : Not Specified Program: : 1623 - Restaurant <2000 Sq. Feet
Inspection Date Inspection Number Purpose of Inspection	: 1/13/2022 : DA0009605 : 104 - Follow-Up Inspection	Total Inspection Time : 30 min. Result : 01 - Meets Standards

Inspection Violations

No violations cited.

—Overall Inspection Comments

Hot holding unit being repaired. Alternate unit being used until primary unit is repaired. Thank you.

Jule & Sof.

Received By:

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: COTTONWOOD CHEVRON	Owner	: PAUL RANDHAWA
Site Address	: 19845 MAIN St	Owner Address	· 723 WOODACRE DR
Facility ID	: FA0000967	Inspector	EE0000017 - Jana Gosselin
Record ID	: PR0001052	Inspector Phone	: Not Specified
License/Permit Number	: 7025-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/3/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009566	Deput	· 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

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

Violation Description:

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

Corrective Description:

Inspector Comments:

The hot holding unit on the right side is NOT holding food above 135F. All food removed at time of inspection, do not use unit until FOOD held in unit is above 135F.

-Overall Inspection Comments

Please continue to use hot holding on left side of counter until main unit repaired. Use the probe thermometer to determine temperature of food. Get an oven thermometer to determine temperature of hot holding unit. Thank you.

Received By:

Date

Jana Gosselin

Date

Not In Compliance

"Comply by Date" Not

Specified

Jula & Sop.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	CRAVINGS BAKESHOP 723 WALNUT ST	Owner	: SARAH WOLF : 1414 4TH ST
Facility ID	: FA0001636	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0003171	Inspector Phone	Not Specified
License/Permit Number	: PT0003404	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 1/25/2022	Total Inspection Time	: 20 min.
Inspection Number	: DA0009624	Description	01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection	Result	

Inspection Violations

No violations cited.

—Overall Inspection Comments

The kitchen looks great. Thank you.

Received By:

Date

Jula & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: DEL TACO : 200 ANTELOPE BLVD	Owner Owner Address	E DEL TACO 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	: 1/12/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009596	Duralt	· 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection	Result	
An inch	action of your property revealed the following violations. D	lease note the date for reinspecti	on Thank you for your cooperation

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

FOOD TRAINING - 16 1	"Comply by Date" Not Specified	Not In Complianc
Violation Description:		
All food employees shall have adequate knowledge of and be trained in food safety as it relates facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have food safety certification examination. (113947-113947.1)	- , ,	
Corrective Description:		
Inspector Comments:		
Food Handler cards were missing at time of inspection, please have Food Handler cards in a e charge of facility know its location.		ns in
Food Handler cards shall be up to date and at least 1 person shall have a managers Food Safe	"Comply by Date" Not	Not In Complianc
TIMES - 16 45	Specified	· · · · · · · · · · · · · · · · · · ·
Violation Description:		
The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable sur- customer service areas, shall be approved, smooth, durable and made of nonabsorbent materi shall be provided in all areas, except customer service areas and where food is stored in origin fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 1	ial that is easily cleanable. Approved I nal unopened containers. Food faciliti	base coving
Corrective Description:		
Corrective Description: Inspector Comments: Coving along walk-in is noted to be damaged, replace coving as soon as possible.		
Inspector Comments: Coving along walk-in is noted to be damaged, replace coving as soon as possible.	"Comply by Date" Not Specified	Not In Complianc
Inspector Comments: Coving along walk-in is noted to be damaged, replace coving as soon as possible.		Not In Complianc
Inspector Comments: Coving along walk-in is noted to be damaged, replace coving as soon as possible. POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7	Specified	Not In Complianc
Inspector Comments: Coving along walk-in is noted to be damaged, replace coving as soon as possible. POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7 Violation Description:	Specified	Not In Complianc
Inspector Comments: Coving along walk-in is noted to be damaged, replace coving as soon as possible. POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7 Violation Description: Potentially hazardous foods shall be held at or below 41/ 45øF or at or above 135øF. (113996,	Specified	Not In Compliand
Inspector Comments: Coving along walk-in is noted to be damaged, replace coving as soon as possible. POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7 Violation Description: Potentially hazardous foods shall be held at or below 41/ 45øF or at or above 135øF. (113996, Corrective Description:	Specified , 113998, 114037, 114343(a))	Not In Complianc
Inspector Comments: Coving along walk-in is noted to be damaged, replace coving as soon as possible. POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7 Violation Description: Potentially hazardous foods shall be held at or below 41/ 45øF or at or above 135øF. (113996, Corrective Description: Inspector Comments:	Specified , 113998, 114037, 114343(a))	
Inspector Comments: Coving along walk-in is noted to be damaged, replace coving as soon as possible. POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7 Violation Description: Potentially hazardous foods shall be held at or below 41/ 45øF or at or above 135øF. (113996, Corrective Description: Inspector Comments: Cut tomatoes did not have a time stamp for when tomatoes were put on the line, tomatoes sha	Specified , 113998, 114037, 114343(a)) Ill be kept at or below 41°F. "Comply by Date" Not	
Inspector Comments: Coving along walk-in is noted to be damaged, replace coving as soon as possible. POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7 Violation Description: Potentially hazardous foods shall be held at or below 41/ 45øF or at or above 135øF. (113996, Corrective Description: Inspector Comments: Cut tomatoes did not have a time stamp for when tomatoes were put on the line, tomatoes sha	Specified , 113998, 114037, 114343(a)) Ill be kept at or below 41°F. "Comply by Date" Not	Not In Complianc

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: DEL TACO : 200 ANTELOPE BLVD	Owner Owner Address	DEL TACO 804 CYPRESS AVE	
Inspector Con Under side regularly.	nments: of heat lamps area as well as underside of counte	r above veggie food prep is dirty with f	ood debris, clean and sanitize are	as
ALL UTENCILS 16 35	AND EQUIPMENT SHALL BE APPROVED, AND	FUNCTIONING PROPERLY -	"Comply by Date" Not Specified	Not In Compliance
Violation Desc	ription:			
and meet a	and equipment shall be fully operative and in good pplicable standards. (114130, 114130.1, 114130.2 4163, 114165, 114167, 114169, 114177, 114180,	2, 114130.3, 114130.4, 114130.5, 114		1 1 1
Corrective Des	scription:			
Inspector Corr	nments:			
•	r next to grill was noted to be at 50°F. Set up a tem mperature of 41°F or below. If refrigerator is unable		, ,	s able to
ALL FOOD SHA	LL BE SEPERATED AND PROTECTED FROM C	ONTAMINATION - 16 27	"Comply by Date" Not Specified	Not In Compliance
Violation Desc	cription:			
	all be separated and protected from contamination. 4089.1 (c), 114143 (c))	(113984 (a, b, c, d, f), 113986, 11406	60, 114067(a, d, e, j), 114069(a, b)),
Corrective Des	scription:			
c c	ng inside ice machine bin, repair ice machine as so	oon as possible.		
Overall Inspectio	<i>n Comments</i> n will be within 2 weeks of 1/12/2022 inspection da	te. Please have food handler cards av	ailable to avoid re-inspections.	
		Dau	id Sort	

Received By:

Date

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DOLLAR GENERAL #15653	Owner	: DOLGEN CALIFORN	IIA, LLC
Site Address	: 530 SOLANO St	Owner Address	100 MISSION RIDGE	
Facility ID	: FA0001305	Inspector	: EE0000019 - David L	opez
Record ID	: PR0002283	Inspector Phone	: Not Specified	
License/Permit Number	: PT0002374	Program:	: 1615 - Retail Market	•
Person in Charge	: 1/6/2022	Table and the The	: Feet-15K Sq Feet No : 60 min.	Prep
Inspection Date Inspection Number	· DA0009580	Total Inspection Time	-	
Purpose of Inspection	102 - Routine Inspection	Result	: 03 - Minor Violations	
An inspe	ection of your property revealed the following vi	olations. Please note the date for reins	pection. Thank you for your co	poperation.
 Inspection Violation 	ons			
FOOD FACILITY SHA	ALL BE KEPT FREE OF VERMIN - 16 23		"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
Each food facility	y shall be kept free of vermin: rodents (rats, mi	ce), cockroaches, flies.(114259.1, 114	259.4, 114259.5)	
Corrective Descript	ion:			
Inspector Commen	ts:			
	till visible by soda rack area, racks shall be clea shall be properly cleaned to ensure no new acti		ked. Droppings have been an c	on going
DEDICATED WORKI	NG THERMOMETER SHALL BE AVAILABLE	AT ALL TIMES - 16 39	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
	ily readable metal probe thermometer suitable 2 øF shall be provided for each hot and cold h 157, 114159)			
Corrective Descript	ion:			
Inspector Commen		ura refrigeratore are able to maintain to	moreture of 41°F or below	
-	shall have dedicated cold thermometers to ens	-	-	Not In Compliance
ALL NONFOOD CON	ITACT SURFACES SHALL BE KEPT CLEAN -	16 33	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
All nonfood cont	act surfaces of utensils and equipment shall be	e clean. (114115 (c))		
Corrective Descript	ion:			
Inspector Commen	ts:			
Dairy refrigerato	r bottom is very dirty from previous spills, refrig	erator shall be properly cleaned and sa	nitized as soon as possible.	
Overall Inspection Co Re-inspection will be w	omments ithin 2 weeks to ensure droppings have been re	emoved/cleaned.		
		Daria	Sorry	
			-	

Received By:

Date

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Not In Compliance

Not In Compliance

Tim Potanovic, REHS - Director

Facility Name Site Address	: DOLLAR GENERAL STORE #17266 : 9820 W HWY 99	Owner Owner Address	: DOLGEN CALIFORNIA, LLC : 100 MISSION RDG
Facility ID	: FA0001458	Inspector	EE0000019 - David Lopez
Record ID	: PR0002578	Inspector Phone	: Not Specified
License/Permit Number	: PT0002788	Program:	: 1615 - Retail Market 6K Sq.
Person in Charge	:		: Feet-15K Sq Feet No Prep
Inspection Date	: 1/11/2022	Total Inspection Time	: 45 min.
Inspection Number Purpose of Inspection	: DA0009593 : 102 - Routine Inspection	Result	: 03 - Minor Violations
An inspe	ection of your property revealed the following violati	ions. Please note the date for reinsp	ection. Thank you for your cooperation.

Inspection Violations

FOOD FACILITY SHALL BE KEPT FREE OF VERMIN - 16 23	

Violation Description:

Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies.(114259.1, 114259.4, 114259.5)

Corrective Description:

Inspector Comments:

Droppings were noted in back storage area, clean and sanitize area when dropping are discovered. Store currently having monthly pest control.

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:

Paper towel dispenser in restroom was noted to be lacking paper towels, paper towel dispenser shall be properly stocked at all times.

Overall Inspection Comments

David Sortay

"Comply by Date" Not

"Comply by Date" Not

Specified

Specified

Date

Received By:

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DOLLAR TREE #02486	Owner	: NORTH STATE GROC	ERY, INC.
Site Address	: 1936 SOLANO St	Owner Address	[:] P O BOX 439	
Eacility ID	- FA0000524	Inspector	: EE0000019 - David Lop	167
Facility ID Record ID	• PR0000132	Inspector Phone	Not Specified	
License/Permit Number	2073-16F-1	Program:	: 1615 - Retail Market 6	K Sa
Person in Charge		r rogiani.	: Feet-15K Sq Feet No Pi	
Inspection Date	1/18/2022	Total Inspection Time	: 60 min.	•
Inspection Number	DA0009610	-		
Purpose of Inspection	: 102 - Routine Inspection	Result	: 03 - Minor Violations	
An inspe	ection of your property revealed the following violations.	Please note the date for rein	spection Thank you for your coo	neration
Антизре	ection of your property revealed the following violations.		spection. Mank you for your coo	
— Inspection Violation	ons			
DEDICATED WORKI	NG THERMOMETER SHALL BE AVAILABLE AT ALL 1	TIMES - 16 39	"Comply by Date" Not	Not In Compliance
			Specified	
Violation Descriptio	n:			
An accurate eas	ily readable metal probe thermometer suitable for meas	suring temperature of food sha	all be available to the food handle	r. A
thermometer +/- machines. (1141	2 øF shall be provided for each hot and cold holding ur (57, 114159)	nit of potentially hazardous foo	ods and high temperature warewa	shing
Corrective Descript	ion:			
Inspector Commen	ts:			
-	erator was missing dedicated cold thermometer, cold de	edicated thermometer shall be	installed no later than 2 weeks of	f
	EQUIPMENT SHALL BE APPROVED, AND FUNCTIO		"Comply by Date" Not	Not In Compliance
16 35			Specified	
Violation Descriptio	n:			
All utensils and	equipment shall be fully operative and in good repair. (1	14175) All utensils and equip	ment shall be approved, installed	properly.
	able standards. (114130, 114130.1, 114130.2, 114130.3			
114155, 114163	, 114165, 114167, 114169, 114177, 114180, 114182)			
Corrective Descript	ion:			
Inspector Commen	te.			
	erator was noted to be at 47°F, refrigerator shall be able	a to hold temperature of 11°F	or below. Set up a temperature lo	a and
	o ensure refrigerator is able to hold temperature of 41°F			-
HANDWASHING ANI - 16 47	D TOILET FACILITIES MUST BE AVAILABLE WITH CO	ORRECT SIGNAGE	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
	gns shall be posted in each toilet room, directing attentio	on to the need to thoroughly y	wash hands after using the restror	m
	lo smoking signs shall be posted in food preparation, fo		-	
	I be notified that clean tableware is to be used when the			
food facility cons	structed before January 1, 2004 without public toilet faci	lities, shall prominently post a	sign within the food facility in a p	ublic
area stating that	toilet facilities are not provided (113725.1, 114381 (e)).			
Corrective Descript	ion:			
Inspector Commen	ts:			
Proper hand was	shing signs were missing in both restrooms, please plac	ce correct signage of "employe	ees must wash hands" as soon as	3
possible.				

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

"Comply by Date" Not Specified Not In Compliance

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	DOLLAR TREE #02486	Owner	: NORTH STATE GROCERY, INC.
Site Address	: 1936 SOLANO St	Owner Address	[:] P O BOX 439
Violation Desc	ription:		

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 dispenser in both restrooms were broken or missing, repair/replace toilet paper dispenser.

-Overall Inspection Comments

Follow-up inspection will be within 2 weeks of 1/18/2022 inspection date to ensure refrigerator is working properly.

David Sorry

Received By:

Date

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DUTCH BROS. COFFEE · 430 S MAIN ST	Owner	D M MAIN STREET INVESTMENTS INC
Site Address	- 430 S MAIN ST	Owner Address	² P O BOX 492526
Facility ID	: FA0000677	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000330	Inspector Phone	: Not Specified
License/Permit Number	: 2370-16F-1	Program:	: 1640 - Limited Food Prep (Coffee
Person in Charge	:		: Stand/Hotel)
Inspection Date	: 1/10/2022	Total Inspection Time	: 20 min.
Inspection Number	: DA0009587	D H	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	

No violations cited.

Overall Inspection Comments

Everything looks good. Araceli was very helpful today, thank you.

Received By:

Date

Jula & Sof.

Jana Gosselin

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 Lo	opez
Record ID	• PR0002177	Inspector Phone	: Not Specified	
License/Permit Number	PT0002268	Program:	: 1628 - Food Vehicle	Prepared Food
		Flograffi.	. 1020 - 1000 Vehicle	ricparca roba
Person in Charge	. 1/6/2022	Total laser actions Times	: 60 min.	
Inspection Date	DA0009581	Total Inspection Time	. 00 mm.	
Inspection Number Purpose of Inspection	: 102 - Routine Inspection	Result	: 03 - Minor Violations	
An inspe	ction of your property revealed the following	violations. Please note the date for reins	pection. Thank you for your co	poperation.
FOOD TRAINING - 16	1		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
facilities that pre	es shall have adequate knowledge of and be pare, handle or serve non-prepackaged poter ication examination. (113947-113947.1)	•	e ()	
Corrective Descripti	ion:			
Inspector Comment All food training s	s: shall be kept up to date, ensure workers have	e valid food handler cards within 30 days	of 1/6/2022.	
POTENTIALLY HAZA	RDOUS FOODS HOLD TEMPERATURES - '	16 7	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
Potentially hazar	dous foods shall be held at or below 41/45ø	F or at or above 135øF. (113996, 113998	8, 114037, 114343(a))	
Corrective Descripti	ion:			
Inspector Comment	s:			
Hot Potentially H	azardous Foods shall be kept at or above 13	5°F when hot holding.		
ALL NONFOOD CON	TACT SURFACES SHALL BE KEPT CLEAN	- 16 33	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
All nonfood conta	act surfaces of utensils and equipment shall t	oe clean. (114115 (c))		
Corrective Descripti				
Inspector Comment	s:			
•	of the prep refrigerator are very dirty with dir	t and food debris, racks shall be cleaned	and sanitized as son as possib	ble.
	EQUIPMENT SHALL BE APPROVED, AND		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
and meet applica	equipment shall be fully operative and in good able standards. (114130, 114130.1, 114130.2 , 114165, 114167, 114169, 114177, 114180,	2, 114130.3, 114130.4, 114130.5, 114132		
Corrective Descripti	ion:			
Inspector Comment	s:			

Prep refrigerator was noted to be at 49°F, refrigerator shall be able to maintain temperature of 41°F or below. Refrigerator shall be repaired or replaced as soon as possible.

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	
Overall Inspectio Follow up inspecti	n Comments on will be within 2 weeks to ensure all equipm	ent is working properly.		

Received By:

Date

David Sorry

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

⁻ acility Name Site Address	ELK'S LODGE 355 GILMORE RD	Owner Owner Address	ELKS LODGE 355 GILMORE RD.
Facility ID	: FA0000531	Inspector	EE0000017 - Jana Gosselin
Record ID	: PR0000139	Inspector Phone	: Not Specified
License/Permit Number	: 2083-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		Feet-6000 Sq. Feet
Inspection Date	: 1/12/2022	Total Inspection Time	: 30 min.
Inspection Number Purpose of Inspection	DA0009597 102 - Routine Inspection	Result	: 01 - Meets Standards

—Overall Inspection Comments

The kitchen looks great, thank you!

Received By:

Date

Jula & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	E'S LOCKER ROOM 1075 LAKESIDE DR	Owner Owner Address	ELENA TOMASETTI 524 EL CERRITO DR
Facility ID	: FA0000527	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000135	Inspector Phone	: Not Specified
License/Permit Number	: 2077-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/28/2022	Total Inspection Time	: 20 min.
Inspection Number	: DA0009631	Develt	· 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection	Result	
- Increation Violatia			

Inspection Violations

No violations cited.

—Overall Inspection Comments

Dishwasher has been repaired and sanitizer concentration is correct. Thank you!

Received By:

Date

Jule & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: GROCERY OUTLET : 580 S MAIN St	Owner Owner Address	: DAVID & CHRYSTAL TALLEY : 15 KRUEGER CT
Facility ID	: FA0001419	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002649	Inspector Phone	: Not Specified
License/Permit Number	: PT0002865	Program:	: 1616 - Retail Market >15,000 Sq
Person in Charge	:		: Feet No Prep
Inspection Date	: 1/4/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009573		· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	
- Inspection Violati			

Inspection Violations

No violations cited.

Overall Inspection Comments

The store looks great. Please watch load lines on chest refrigerators and keep all meats below the line. Thank you.

Jula & Sof.

Received By:

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: HUMAN BEAN : 2135 N MAIN ST	Owner Owner Address	 ALYSSA MENDONSA 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
Person in Charge	:		: Stand/Hotel)
Inspection Date	: 1/12/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009603	Densit	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	
- Increation Violati			

Inspection Violations

No violations cited.

—Overall Inspection Comments

The coffee shop is nice and clean. Stephanie was very helpful and friendly. Thank you.

Jula & Sof.

Received By:

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: KANELA'S CAFE	Owner	: LETICIA LARA RUBIO
Site Address	: 607 MAIN ST	Owner Address	20347 ACORN AVE
Facility ID	- FA0000533	Inspector	EE0000019 - David Lopez
Record ID	: PR0000141	Inspector Phone	: Not Specified
License/Permit Number	: 2086-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/10/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009583	Deput	· 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection	Result	

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

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 shall have Food Handler Cards within 30 days of hire date if working directly with food. Ensure employees have up to date food handler cards in a easily accessible location at all times.

—Overall Inspection Comments

Thank you for fixing hand washing sink in kitchen.

Received By:

Date

David Sorry

"Comply by Date" Not

Specified

David Lopez

Not In Compliance

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	EE0000019 - David Lopez
Record ID	: PR0000181	Inspector Phone	: Not Specified
License/Permit Number	: 2152-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 1/18/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009609	Baadh	· 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

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:

Refrigerator for milk and eggs was at 47°F, refrigerator shall be abe to hold temperature of 41°F or below. Set up a temperature log and take temperature of refrigerator 2x daily. If refrigerator is unable to hold temperature of 41°F or below repair/replace refrigerator.

-Overall Inspection Comments

Follow up inspection will be within 2 weeks of 1/18/2022 inspection date fix refrigerator as soon as possible.

Received By:

Date

David Lopez

Date

Not In Compliance

"Comply by Date" Not

Specified

David Sorry

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	E LASSEN STEAK HOUSE E 4945 HIGHWAY 99 E	Owner Owner Address	: WESLEY SALISBURY : 4945 HWY 99E
Facility ID	: FA0000572	Inspector	EE0000005 - Tia Branton
Record ID	: PR0000189	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2159-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/3/2022	Total Inspection Time	: 120 min.
Inspection Number	: DA0009569	Deset	· 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection	Result	

Inspection Violations

No violations cited.

—Overall Inspection Comments

Please replace coving as discussed.

Please show proof of ansul service

Please insure that all food workers have current Food Handler Cards

Facility very clean, thank you. Okay to open with negative Total Coliform Test on record.

Received By:

Date

Tia Branton

2. Branton

Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS AMIGOS LICENSE #2E15446	Owner	: LOS AMIGOS LICEN	SE #2E15446
Site Address	212 S MAIN	Owner Address	57 ELLEN LN	
Facility ID	: FA0000529	Inspector	: EE0000019 - David Lo	opez
Record ID	: PR0000137	Inspector Phone	: Not Specified	
License/Permit Number	2079-16F-1	Program:	: 1628 - Food Vehicle	Prepared Food
Person in Charge	:		:	
Inspection Date	: 1/12/2022	Total Inspection Time	: 30 min.	
Inspection Number	: DA0009595	Result	: 03 - Minor Violations	
Purpose of Inspection	102 - Routine Inspection			
An inspect	tion of your property revealed the following violatic	ons. Please note the date for reins	spection. Thank you for your co	operation.
— Inspection Violatior				
inspection violation	13			
			10 annulus has Data II Mat	Not In Compliance
FOOD TRAINING - 16 1			"Comply by Date" Not Specified	Not in Compliance
Violation Description:			opeenieu	
		d in food cofoty on it rolaton to the	ir assigned dution (112047) Ec	ad
	s shall have adequate knowledge of and be traine are, handle or serve non-prepackaged potentially			
	ation examination. (113947-113947.1)			
Corrective Description	n:			
Inspector Comments.				
	ndler cards up to date within 30 days of 1/12/2022	inspection date.		
	ALL MEET REQUIREMENTS - 16 38B	•	"Comply by Date" Not	Not In Compliance
ALL VENTILATION SH	ALL MEET REQUIREMENTS - 10 30B		Specified	
Violation Description:				
Exhaust hoods sh	all be provided to remove toxic gases, heat. greas	se, vapors and smoke and be appr	oved by the local building depa	rtment.
	Is shall extend 6# beyond all cooking equipment.			
	be vented to the outside air by a screened openal	ble window, an air shaft, or a light-	switch activated exhaust fan, co	onsistent
with local building	codes. (114149, 114149.1)			
Corrective Description	n:			
Inspector Comments.				
Black grease is dr	ipping from the back of the mobile food facility from	m hood system, hood ventilation s	ystem shall be cleaned as soon	as
possible and main	tained.			
HOT HOLDING TEMPE	RATURE - 16 11		"Comply by Date" Not Specified	Not In Compliance
Violation Description:				
Any potentially ha: 165øF. (114014, 1	zardous foods cooked, cooled and subsequently r 14016)	eheated for hot holding or serving	shall be brought to a temperatu	ire of
Corrective Description	n:			
Inspector Comments.				
	ot held at 127°F, hot holding Potentially Hazardou	s Food shall be kept at or above 1	35°F.	

-Overall Inspection Comments

Follow up inspection will be within 30 days to ensure food handler cards are up to date and ventilation system cleaned. If re-inspection is needed after follow-up inspection, re-inspection fees may begin to occur.

OFFICIAL FOOD INSPECTION REPORT



Date

Tim Potanovic, REHS - Director

Facility Name Site Address : LOS AMIGOS LICENSE #2E15446 : 212 S MAIN

Owner Owner Address LOS AMIGOS LICENSE #2E15446
 57 ELLEN LN

David Sortay

Received By:

Date

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: LOS AMIGOS TAQUERIA & MEAT MARKET : 212 S MAIN ST	Owner Owner Address	: LOS AMIGOS TAQUERIA : 57 ELLEN LN
Facility ID	: FA0000573	Inspector	EE0000019 - David Lopez
Record ID	: PR0000191	Inspector Phone	: Not Specified
License/Permit Number	: 2163-16F-1	Program:	: 1618 - Retail Market <6000 Sq Feet
Person in Charge	:		: 2 Prep Areas
Inspection Date	: 1/11/2022	Total Inspection Time	: 30 min.
Inspection Number	- DA0009589	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

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 to (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, an Consumers shall be notified that clean tableware is to be used when they return to self-service areas food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a area stating that toilet facilities are not provided (113725.1, 114381 (e)).	d utensil storage areas (113978 such as salad bars and buffets	i). (c) . (d) Any
Corrective Description:		
Inspector Comments: Sanitary toilet paper was noted to be lacking in the employee restroom, toilet paper shall be wall mou possibility of cross contamination.	unted and working properly to av	void the
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 that shall be provided in all areas, except customer service areas and where food is stored in original unc fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268	is easily cleanable. Approved b pened containers. Food facilitie	base coving
Corrective Description:		
Inspector Comments:		
Room with spare reach-in refrigerator has deteriorating ceiling and holes in the ceiling, ceiling shall b are in the ceiling that may become an entrance for vermin.	e fixed in a proper manner so th	nat no holes
FOOD SHALL BE THAWED CORRECTLY - 16 26	"Comply by Date" Not Specified	Not In Compliance
Violation Description:		
Food shall be thawed under refrigeration; completely submerged under cold running water of sufficie microwave oven; during the cooking process. (114018, 114020, 114020.1)	nt velocity to flush loose particle	es; in
Corrective Description:		

Inspector Comments:

Frozen meat was noted to be on counter in spare kitchen. Meat shall be properly thawed under refrigeration or completely submerged under cold running water of sufficient velocity to flush loose particles.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS AMIGOS TAQUERIA & MEAT MARKET	Owner	: LOS AMIGOS TAQU	JERIA
Site Address Violation Descrip	: 212 S MAIN ST btion:	Owner Address	÷ 57 ELLEN LN	
Canopy-type Toilet rooms	ds shall be provided to remove toxic gases, heat. grease, va hoods shall extend 6# beyond all cooking equipment. All ar shall be vented to the outside air by a screened openable w lding codes. (114149, 114149.1)	eas shall have sufficient ve	ntilation to facilitate proper food	storage.
Corrective Desci	ription:			
Inspector Comm	ents:			
	grease build up as well as around the hood system edges, haas not been serviced since 2019, Ansul system shall be	0	,	
ALL NONFOOD C	ONTACT SURFACES SHALL BE KEPT CLEAN - 16 33		"Comply by Date" Not Specified	Not In Compliance
Violation Descrip	otion:			
All nonfood co	ontact surfaces of utensils and equipment shall be clean. (1	14115 (c))		
Corrective Desci	ription:			
Inspector Comm	ents:			
Drying racks	in cooking area are dusty and grimy, clean and sanitize dry	ing racks as soon as possib	ble and maintain.	
Overall Inspection Repair ceiling in bac	Comments k room as soon as possible!			
		Dan	is got my	
Received By:	Date	David Lopez		Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	E LOS COSTENOS RESTAURANT	Owner	: ADELAIDA SOTELO A	ND JUAN GABRIEL SANT
Site Address	: 1510 SOLANO ST	Owner Address	5180 LUNING AVE	
Facility ID	FA0000587	Inspector	: EE0000019 - David Lop	bez
Record ID	: PR0000207	Inspector Phone	Not Specified	
License/Permit Number	2187-16F-1	Program:	: 1623 - Restaurant <20	00 Sq. Feet
Person in Charge	:		:	
Inspection Date	: 1/24/2022	Total Inspection Time	: 60 min.	
Inspection Number	: DA0009619	Result	: 03 - Minor Violations	
Purpose of Inspection	102 - Routine Inspection			
An inspection Violati	ection of your property revealed the following violations.	Please note the date for reins	pection. Thank you for your coo	peration.
FOOD TRAINING - 10	6 1		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
facilities that pre	ees shall have adequate knowledge of and be trained in pare, handle or serve non-prepackaged potentially haza fication examination. (113947-113947.1)		e ()	
Corrective Descript	ion:			
Inspector Commen	ts:			
handling employ	as noted to be missing at time of inspection, all food trai vees shall have an up to date food handler card within 3 d safety certificate within 60 days of 1/24/2022 inspectio	0 days of 1/24/2022 inspection		
ALL FOOD SHALL	BE SEPERATED AND PROTECTED FROM CONTAMIN	ATION - 16 27	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptic	n:			
	separated and protected from contamination. (113984 0.1 (c), 114143 (c))	(a, b, c, d, f), 113986, 114060,	, 114067(a, d, e, j), 114069(a, b),
Corrective Descript	ion:			
Inspector Commen	ts:			
A) Multiple food	containers were noted to be open in the walk-in, reach ot in use to avoid the possibility of cross contamination.	•	ep refrigerator. Food shall be cov	vered at
B) Chip tub is da chips.	amaged on bottom and allows contaminations to enter the	he tub, replace tub to avoid the	possibility of cross contaminatio	on to
ALL FOOD CONTAC	T SURFACES SHALL BE KEPT CLEANED AND SANIT	TIZED - 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:

Industrial can opener was noted to be dirty as well as the mounting piece, clean and sanitize after every use to avoid the possibility of cross contamination.

HAND WASHING FACILITIES REQUIRED - 16 6

Violation Description:

"Comply by Date" Not

Specified

Not I	In Comp	liance
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

acility Name	: LOS COSTENOS RESTAURANT	Owner	·	AND JUAN GABRIEL SANT
Site Address	1510 SOLANO ST	Owner Address	5180 LUNING AVE	· · · · · ·
	ng soap and towels or drying device shall be provided in disp acilities shall be provided for hand washing, food preparation			
Corrective Des	scription:			
Inspector Com Dedicated I	nments: nand washing sink shall be installed in the kitchen as soon as	possible.		
	E THAWED CORRECTLY - 16 26		"Comply by Date" Not Specified	Not In Compliance
Violation Desc	ription:			
	be thawed under refrigeration; completely submerged under c oven; during the cooking process. (114018, 114020, 114020.		ficient velocity to flush loose particles	; in
Corrective Des	scription:			
Inspector Com	iments:			
Fish was no or under ref	oted to be improperly thawing in the prep sink area, discontinu frigeration.	e this practice. Thawing	shall only be done under running col	d water
TOILET FACILIT	Y MUST BE CLEAN, SUPPLIED AND PROPERY CONSTRU	CTED - 16 43	"Comply by Date" Not Specified	Not In Compliance
Violation Desc	ription:			
tissue shall building and	ies shall be maintained clean, sanitary and in good repair. To be provided in a permanently installed dispenser at each toile d plumbing ordinances. Toilet facilities shall be provided for p site liquor consumption. (114250, 114250.1, 114276)	et. The number of toilet f	facilities shall be in accordance with l	ocal
Corrective Des	scription:			
<i>Inspector Com</i> Toilet was r	nments: noted to be leaking on left side, toilet shall be repaired/replace	ed no later than 2 weeks	from 1/24/2022 inspection date	
ADEQUATE LIG	HTING REQUIRED - 16 38A		"Comply by Date" Not Specified	Not In Compliance
Violation Desc	ription:			
-	ghting shall be provided in all areas to facilitate cleaning and and where utensils are washed shall be of shatterproof constru		-	
Corrective Des	scription:			
Inspector Com Lights in kit	nments: chen hallway were out, replace lights as soon as possible.			
ALL UTENCILS 16 35	AND EQUIPMENT SHALL BE APPROVED, AND FUNCTION	IING PROPERLY -	"Comply by Date" Not Specified	Not In Compliance
Violation Desc	ription:			
and meet a	and equipment shall be fully operative and in good repair. (11 pplicable standards. (114130, 114130.1, 114130.2, 114130.3 4163, 114165, 114167, 114169, 114177, 114180, 114182)			
Corrective Des	scription:			
Inspector Com	iments:			
•	n freezer was off at time of inspection, employee told inspecto arm continues. Freezer shall be on and functioning properly a		d off due to an alarm going off, repair	/replace

B) Prep refrigerator is leaking water, refrigerator shall be repaired/replaced no later than 2 weeks from 1/24/2022 inspection date.

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

—Overall Inspection Comments

Follow up inspection will be within 2 weeks of 1/24/2022, please make changes as discussed and have all food training certificates available. If re-inspection is needed after follow-up inspection, re-inspection fees may begin to incur.

Please update owner information on permit to operate that was included with inspection report and return to this office within 30 days of 1/24/2022.

Received By:

Date

David Lopez

David Sorry

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 Not Specified 1623 - Restaurant <2000 Sq. Feet 	
Record ID	: PR0000207	Inspector Phone		
License/Permit Number	: 2187-16F-1	Program:		
Person in Charge Inspection Date Inspection Number Purpose of Inspection	: : 1/24/2022 : DA0009621 : 102 - Routine Inspection	Total Inspection Time Result	: : 60 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				

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 was noted to be leaking on left side, toilet shall be repaired/replaced no later than 2 weeks from 1/24/2022 inspection date.

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:

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

FOOD TRAINING - 16 1

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 certificates 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.

FOOD SHALL BE THAWED CORRECTLY - 16 26

Violation Description:

"Comply by Date" Not Specified Not In Compliance

5198.rpt rev1 12-12-2014

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

"Comply by Date" Not Specified

"Comply by Date" Not

"Comply by Date" Not

Specified

Specified

Not In Compliance

Not In Compliance

Not In Compliance

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	
	be thawed under refrigeration; completely submerged e oven; during the cooking process. (114018, 114020, 1	Ŭ	ient velocity to flush loose particle	s; in
Corrective De	escription:			
Inspector Con	nments:			
	noted to be improperly thawing in the prep sink area, di efrigeration.	scontinue this practice. Thawing s	shall only be done under running co	old water
ALL UTENCILS 16 35	AND EQUIPMENT SHALL BE APPROVED, AND FU	NCTIONING PROPERLY -	"Comply by Date" Not Specified	Not In Compliance
Violation Desc	cription:			
and meet a	and equipment shall be fully operative and in good re applicable standards. (114130, 114130.1, 114130.2, 1 14163, 114165, 114167, 114169, 114177, 114180, 11	14130.3, 114130.4, 114130.5, 114		
Corrective De	escription:			
Inspector Con	nments:			
freezer if a	in freezer was off at time of inspection, employee told i larm continues. Freezer shall be on and functioning pr frigerator is leaking water, refrigerator shall be repaired	operly at all times.		ir/replace
ALL FOOD SHA	ALL BE SEPERATED AND PROTECTED FROM CON	TAMINATION - 16 27	"Comply by Date" Not Specified	Not In Compliance
Violation Desc	cription:			
	all be separated and protected from contamination. (1 [.] 14089.1 (c), 114143 (c))	13984 (a, b, c, d, f), 113986, 1140	060, 114067(a, d, e, j), 114069(a,	b),
Corrective De	escription:			
Inspector Con	nments:			
	food containers were noted to be open in the walk-in,		f prep refrigerator. Food shall be c	overed at
	hen not in use to avoid the possibility of cross contami o is damaged on bottom and allows contaminations to		the possibility of cross contaminat	tion to
ALL FOOD CO	NTACT SURFACES SHALL BE KEPT CLEANED AND	SANITIZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
Violation Desc	cription:			
	ntact surfaces of utensils and equipment shall be clear 105, 114109, 114111, 114113, 114115 (a, b, d), 11411		97, 114099.1, 114099.4, 114099.6	, 114101
Corrective De	escription:			
Inspector Con	nments:			
Industrial c contamina	can opener was noted to be dirty as well as the mountin tion.	ng piece, clean and sanitize after	every use to avoid the possibility o	f cross
ADEQUATE LIC	GHTING REQUIRED - 16 38A		"Comply by Date" Not Specified	Not In Compliance
Violation Desc	cription:			
	lighting shall be provided in all areas to facilitate cleani and where utensils are washed shall be of shatterproo		-	
Corrective De	any intian -			

Corrective Description:

Inspector Comments:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS COSTENOS RESTAURANT	Owner
Site Address	: 1510 SOLANO ST	Owner Address
Lights in kitchen hallway were out, replace lights as soon as possible.		

: ADELAIDA SOTELO AND JUAN GABRIEL SANT : 5180 LUNING AVE

—Overall Inspection Comments

Follow up inspection will be within 2 weeks of 1/24/2022, please make changes as discussed and have all food training certificates available. If re-inspection is needed after follow-up inspection, re-inspection fees may begin to incur.

Received By:

Date

David Lopez

David Sorry

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS MONTES	Owner	
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	: 1/26/2022	Total Inspection Time	: 60 min.
Inspection Number	DA0009627	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

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 r Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils a 114067(f))	e 1 (,
Corrective Description:		
Inspector Comments:		
Hand washing sink was cluttered and obstructed, hand washing sink shall be clear of any materials a	nd easily accessible for hand wa	shing.
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 the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1,	1	
Corrective Description:		
Inspector Comments:		
A) 3 compartment sink was cluttered with recycle, drinks, and a bucket, 3 compartment sink shall be sink shall only be used for proper ware washing of dishes using proper procedure of wash, rinse, and B) Sanitizer strips were lacking at time of inspection, correct sanitizer strips shall be available to ensu being used.	sanitize.	
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:

Poisonous spray was noted inside inside hand washing sink, spray shall be stored away where it does not come in contact with food contact surfaces.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not	Not In Compliance
Specified	

Violation Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	:LOS MONTES : SIXTH & SOLANO ST	Owner Owner Address	HILDA LOPEZ LOPE 4795 HOUGHTON A	
Inspector Com				
Hot holding	meats were at 99°F and rice was at 90°F, hot Poten	tially Hazardous Foods shall be hea	ated to 165°F and kept at or abov	e 135°F.
ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B "Comply by Date" Not Not In Cor Specified				
Violation Desc	ription:			
Canopy-typ Toilet room	ods shall be provided to remove toxic gases, heat. gr the hoods shall extend 6# beyond all cooking equipme s shall be vented to the outside air by a screened op uilding codes. (114149, 114149.1) scription:	ent. All areas shall have sufficient ve	entilation to facilitate proper food s	storage.
Inspector Com	nments:			
Grease was inspection.	s dripping from back of mobile food facility, ventilation	n exhaust system shall be cleaned a	and serviced within 30 days of 1/2	26/2022
Overall Inspectio Follow up inspectio possible re-inspec	on will be within 2 weeks of 1/26/2022 inspection date	e. Please make changes as discuss	sed to avoid future re-inspections	and
		Day	id Sort-y	

Received By:

Date

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

		"Comply by Date" Not	
on of your property revealed the following violations.	Please note the date for reins	spection. Thank you for your coo	operation.
102 - Routine Inspection	Result	: 03 - Minor Violations	
1/5/2022	Total Inspection Time	: 30 min.	
	r iograffi.		
	•		00 Sa Feet
FA0000547	Inspector	: EE0000017 - Jana Gos	selin
138 BELLE MILL LANDING	Owner Address	12895 GARDENIA AVE	E
MAPLE GARDEN CHINESE RESTAURANT	Owner	· WEI KANG ZHU	
	138 BELLE MILL LANDING FA0000547 PR0000161 2123-16F-1 1/5/2022 DA0009578 102 - Routine Inspection on of your property revealed the following violations.	138 BELLE MILL LANDING Owner Address FA0000547 Inspector PR0000161 Inspector Phone 2123-16F-1 Program: 1/5/2022 Total Inspection Time DA0009578 Result 102 - Routine Inspection	138 BELLE MILL LANDINGOwner Address12895 GARDENIA AVEFA0000547Inspector:PR0000161Inspector Phone:2123-16F-1Program::1/5/2022Total Inspection Time:0A0009578Result:102 - Routine InspectionResult:0an of your property revealed the following violations.Please note the date for reinspection.Thank you for your code

Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. (114018, 114020, 114020.1)

Corrective Description:

Inspector Comments: When thawing food in the sink, water must be running and temperature must :		
when the wing lood in the sink, water must be fullning and temperature must		
NO FOOD ALLOWED IN DISH WASHING SINK!!!		
HAND WASHING FACILITIES REQUIRED - 16 6	"Comply by Date" Not Specified	Not In Complianc
Violation Description:		
Handwashing soap and towels or drying device shall be provided in dispense Adequate facilities shall be provided for hand washing, food preparation and t 114067(f))		,
Corrective Description:		
Inspector Comments:		
Please make sure there are paper towels available at the hand washing sink a	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 ma kept in clean water with sanitizer. (114135, 114185.1 114185.3 (d-e))	y come into contact with food shall be used only once	unless
Corrective Description:		
Inspector Comments:		
Please keep wiping clothes in buckets of sanitizer (bleach at 100 ppm) when i	not in use. Wining clothes need to be clean	

-Overall Inspection Comments

Please continue working on restaurant cleanliness, especially in the back kitchen. NO FOOD IS ALLOWED IN THE DISH WASHING SINK. All food is to be prepped and cleaned in the prep sinks. Thank you.

Jule & Sof.

5198.rpt rev1 12-12-2014

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: MCDONALD'S : 215 ANTELOPE BLVD	Owner Owner Address	: MIKE & JULIE ROBIK : 471000 CIRCLE DR
Facility ID	: FA0000589	Inspector	EE0000017 - Jana Gosselin
Record ID	: PR0000209	Inspector Phone	: Not Specified
License/Permit Number	: 2191-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 1/12/2022	Total Inspection Time	: 20 min.
Inspection Number	: DA0009602		04 Masta Otandarda
Purpose of Inspection	: 104 - Follow-Up Inspection	Result	: 01 - Meets Standards

Inspection Violations

No violations cited.

Overall Inspection Comments

Previous violations of hand-washing station and drain screen corrected. Thank you.

Jula & Sof.

Received By:

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Not In Compliance

Not In Compliance

Tim Potanovic, REHS - Director

Facility Name Site Address	: MCDONALD'S : 215 ANTELOPE BLVD	Owner Owner Address	: MIKE & JULIE ROBIK : 471000 CIRCLE DR
Facility ID	: FA0000589	Inspector	EE0000017 - Jana Gosselin
Record ID	: PR0000209	Inspector Phone	: Not Specified
License/Permit Number	: 2191-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 1/3/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009568	Duult	· 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up 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:

Handwashing facility in front of store must be stocked with soap and paper towels and available for use at all times! Front counter employees should be encouraged to use it many times per day!

LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22

Violation Description:

All liquid waste must drain to an approved fully functioning sewage disposal system. (114197)

Corrective Description:

Inspector Comments:

Maintain an airgap in floor drain at all times and cover pipe opening with a screen.

Overall Inspection Comments

Thank you for repairing as requested. These are ongoing violations that require immediate attention.

Juna Sof.

"Comply by Date" Not

"Comply by Date" Not

Specified

Specified

Received By:

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ONE STOP GAS AND FOOD, INC.	Owner	: One Stop Gas and Fo	ood, Inc
Site Address	· 714 WALNUT St	Owner Address	÷ 714 WALNUT ST	
Facility ID	: FA0000975	Inspector	: EE0000017 - Jana Go	osselin
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	: 1/25/2022	Total Inspection Time	: 30 min.	
Inspection Number	: DA0009625		02 Miner Vieletiene	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 03 - Minor Violations	
An inspe — Inspection Violatio	ction of your property revealed the following vio	lations. Please note the date for rein	spection. Thank you for your co	poperation.
ALL FOOD CONTAC	T SURFACES SHALL BE KEPT CLEANED ANI	D SANITIZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
	surfaces of utensils and equipment shall be clea 14109, 114111, 114113, 114115 (a, b, d), 1141		, 114099.1, 114099.4, 114099.6	5, 114101
Corrective Descript	ion:			
Inspector Comment The soda nozzle	s: s are filthy. Remove and sanitize all soda nozzl	es no less than 3x a week.		
	CILITIES SHALL BE WORKING CORRECTLY A	ND HAVE TESTING	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
	at prepare food shall be equipped with warewas initization method. (114067(f,g), 114099, 11409			
Corrective Descript	ion:			
Inspector Comment	's:			
Please use blead	ch at 100 ppm to sanitize all dishes after washin	g and rinsing. Thirty second soak and	d air dry.	
ALL VENTILATION S	HALL MEET REQUIREMENTS - 16 38B		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
Canopy-type hoo Toilet rooms sha	hall be provided to remove toxic gases, heat. g ods shall extend 6# beyond all cooking equipme Il be vented to the outside air by a screened op g codes. (114149, 114149.1)	nt. All areas shall have sufficient ven	tilation to facilitate proper food s	storage.
Corrective Descript	ion:			
Inspector Comment Time to clean the				
HAND WASHING FA	CILITIES REQUIRED - 16 6		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
-	ap and towels or drying device shall be provide as shall be provided for hand washing, food pre			•

Corrective Description:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name: ONE STOP GAS AND FOOD, INC.Site Address: 714 WALNUT St

Owner Owner Address One Stop Gas and Food, Inc
 714 WALNUT ST

Inspector Comments:

Nothing shall go in hand washing sink except hands. Do not place any dirty dishes or other items in the hand washing sink at any time. It is only for hand washing.

Overall Inspection Comments

Thank you for continuing to work on improving your kitchen sanitation.

Received By:

Date

Jana Gosselin

Juna Sof.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: PALOMINO ROOM	Owner	: CARLOS ZAPATA
Site Address	: 723 MAIN ST	Owner Address	E 8588 SILVER BRIDGE RD
Facility ID	: FA0000603	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000225	Inspector Phone	· Not Specified
License/Permit Number	: 2218-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 1/4/2022	Total Inspection Time	: 20 min.
Inspection Number	: DA0009577	D <i>u</i>	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	

No violations cited.

—Overall Inspection Comments

For bar only. No prepared food.

Received By:

Date

Jula & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: PAMELA'S PANTRY : 22553 S. MARINA WAY	Owner Owner Address	: PAMELA BOOTH : 22553 S. MARINA WAY
Facility ID	: FA0001532	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002689	Inspector Phone	: Not Specified
License/Permit Number	: PT0002907	Program:	: 1655 - Cottage Food Class B
Person in Charge	:		: Indirect Sale/Inspection
Inspection Date	: 1/3/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0009565	Devel	 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards

No violations cited.

—Overall Inspection Comments

Please ensure refrigerator temperature is maintained below 41F. The kitchen looks good, thank you!

Jula & Sof.

Received By:

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	PRIME CINEMAS RED BLUFF 400 S MAIN ST	Owner Owner Address	: BRIAN YOUNG : 161 COLLEGE AVE
Facility ID	: FA0000631	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000267	Inspector Phone	: Not Specified
License/Permit Number	: 2266-16F-1	Program:	: 1640 - Limited Food Prep (Coffee
Person in Charge	:		: Stand/Hotel)
Inspection Date	: 1/10/2022	Total Inspection Time	: 20 min.
Inspection Number Purpose of Inspection	: DA0009586 : 102 - Routine Inspection	Result	: 01 - Meets Standards

No violations cited.

—Overall Inspection Comments

Everything looks good, thank you!

Received By:

-

Date

Jula & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: PRIME MODERN STEAKHOUSE	Owner	: OAK & VINE VENTURES
Site Address	: 2620 MONTGOMERY RD	Owner Address	22807 ANTELOPE BLVD
Facility ID	: FA0000599	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000220	Inspector Phone	: Not Specified
License/Permit Number	: 2209-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/31/2022	Total Inspection Time	: 30 min.
Inspection Number	DA0009633	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

FOOD TRAINING - 16 1

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:

At least one person shall have a food safety manager's training certificate within 60 days.

All other workers shall have food handler cards within 30 days.

—Overall Inspection Comments

The restaurant looks good, thank you!

Received By:

Date

Jana Gosselin

Date

Not In Compliance

"Comply by Date" Not

Specified

Jule & Sof.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	E PUMPKINLAND E 12000 HIGHWAY 99 E	Owner Owner Address	: PUMPKINLAND : 12000 HIGHWAY 99
Facility ID	: FA0000805	hispootor	: EE0000017 - Jana Gosselin
Record ID	: PR0000588	Inspector Phone	: Not Specified
License/Permit Number	: 5153-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 1/19/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0009617	Desult	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	

Inspection Violations

No violations cited.

—Overall Inspection Comments

Facility very clean. Permit will be changed to "Retail Market - less than 6,000 sq ft".

Please have sanitizer test strips available for use in the kitchen at all times. Target concentration for bleach is 100 ppm, for quaternary ammonium is 200 ppm.

Thank you.

Received By:

Date

Jula & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: PVS DISTRIBUTING / WMRB	Owner	: PVS DISTRIBUTING / WMRB
Site Address	: 10815 HWY 99W	Owner Address	E 6945 POWER INN RD #E
Facility ID	: FA0000662	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000312	Inspector Phone	: Not Specified
License/Permit Number	: 2326-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 1/28/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0009636	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

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:

Please place dedicated thermometers in all refrigerators (including the employee lunch refrigerators) in the cafeteria.

Also, please number all refrigerators (externally) so they can more easily be identified (for example, place a numeric label on the outside of each refrigerator numbers 1 - 6).

Overall Inspection Comments

The facility looks good, thank you.

Received By:

Date

Jana Gosselin

Date

Not In Compliance

"Comply by Date" Not

Specified

Jule & Sof.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	:	RAMON'S GRILLE/WILD WEST TEX MEX	Owner	:	RAMON ALVAREZ
Site Address	:	723 MAIN ST	Owner Address	:	PO BOX 5279
Facility ID	:	FA0001623	Inspector	:	EE0000017 - Jana Gosselin
Record ID	:	PR0003152	Inspector Phone	:	Not Specified
License/Permit Number	:	PT0003385	Program:	:	1623 - Restaurant <2000 Sq. Feet
Person in Charge	:			:	
Inspection Date	:	1/4/2022	Total Inspection Time	:	30 min.
Inspection Number	:	DA0009575	Desult		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 NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

Violation Description:

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

Corrective Description:

Inspector Comments:

Please continue to work on keeping the kitchen and all surfaces clean. The refrigerator that was (accidentally) unplugged will need a deep cleaning.

—Overall Inspection Comments

All refrigerators at temperature. Thank you.

Received By:

Date

Jana Gosselin

Date

Not In Compliance

"Comply by Date" Not

Specified

Jule & Sof.

OFFICIAL FOOD INSPECTION REPORT



Not In Compliance

Not In Compliance

Tim Potanovic, REHS - Director

Facility Name Site Address	: RED BLUFF COMMUNITY CENTER : 1500 S JACKSON ST	Owner Owner Address	RED BLUFF COMMUNITY CENTER
Facility ID	: FA0000620	Inspector	EE0000017 - Jana Gosselin
Record ID	: PR0002777	Inspector Phone :	Not Specified
License/Permit Number	: PT0002999	Program:	1650 - Approved Commercial
Person in Charge	:		Kitchen
Inspection Date	: 1/12/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009599	Desult	01 Moote Standards
Purpose of Inspection	: 102 - Routine Inspection	Result .	
Record ID License/Permit Number Person in Charge Inspection Date Inspection Number	PR0002777 PT0002999 : : : 1/12/2022 : DA0009599	Inspector Phone : Program: Total Inspection Time	Not Specified 1650 - Approved Commercial Kitchen

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
Violation Description:	

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

Corrective Description:

Inspector Comments:

Walk in refrigerator temperature noted to be 43F. There is currently NO food in the refrigerator. Please monitor temperature when refrigerator is used to ensure it is maintaining temperature below 41F. If not, please repair.

WIPING CLOTHES KEPT CLEAN - 16 40

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 keep wiping cloths in a sanitizer bucket when in use and ensure only clean wiping cloths are used in kitchen.

Overall Inspection Comments

A very nice facility, thank you.

Jule & Sof.

"Comply by Date" Not

Specified

Received By:

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF GAS	Owner	: JENNIFER NGUYEN
Site Address	245 ANTELOPE BLVD	Owner Address	[:] 503 DAWN DR
Facility ID	: FA0000964	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001014	Inspector Phone	: Not Specified
License/Permit Number	: 7006-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 1/28/2022	Total Inspection Time	: 20 min.
Inspection Number	- DA0009635	Desult	· 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

HAND WASHING REQUIRED - 16 5

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:

Please mount paper towel dispenser near hand washing sink.

-Overall Inspection Comments

The store looks good, thank you. But please maintain an operable hand-washing station at all times.

Received By:

Date

Jana Gosselin

Date

Not In Compliance

"Comply by Date" Not

Specified

Jule & Sof.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF SENIOR LIVING	Owner	: TITAN SENQUEST
Site Address	: 750 DAVID AVE	Owner Address	: 1230 ROSECRANS AVE 405
Facility ID	: FA0000650	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000295	Inspector Phone	: Not Specified
License/Permit Number	: 2306-16F-1	Program:	: 1624 - Restaurant 2000 Sg.
Person in Charge Inspection Date	· · · 1/12/2022	U U	: Feet-6000 Sq. Feet · 30 min.
Inspection Number	: DA0009600	Total Inspection Time	· 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 and the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1,	•	
Corrective Description:		
Inspector Comments: Dishwasher sanitizer not at concentration. Must be repaired immediately.		
FOOD SHALL BE KEPT IN APPROVED CONTAINERS, LABELED AND STORED OFF OF FLOOR - 16 30	"Comply by Date" Not Specified	Not In Compliance
Violation Description:		
Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))	6# above the floor on approved s	helving.
Corrective Description:		
Inspector Comments:		
Oats and flour stored on ground in pantry. Carrots on the ground in walk-in refrigerator. Grains must be a labeled container once open. This is a repeat violation.	e stored off the ground at all times	s and in
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:

Brittney to complete food safety manager's training within 60 days, Rosa to renew Food Handler's card within 30 days.

Overall Inspection Comments

The dishwasher sanitizer concentration must be checked daily to ensure it is at concentration. This is very important, particularly as you are serving a vulnerable population! Re-inspection required.

Jule & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: RED BLUFF SHELL : 58 ANTELOPE Blvd	Owner Owner Address	: GURDEV SINGH & BAL KAUR : 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	: 1/31/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009637	D It	· 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.

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 relate facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have food safety certification examination. (113947-113947.1)	e ()	
Corrective Description:		
Inspector Comments:		
Food training was noted to be lacking at time of inspection, this has been a continued violation this office within 30 days. All food training certificates shall be up to date, in a readily accessible	•	available to
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 the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114	•	
	,,,,,,,	
Corrective Description:	····, · · · · · · · · · · · · · · · · ·	,
	,,,,	
Corrective Description: Inspector Comments: A) Observed improper ware washing procedures using a bucket with soap to ware wash instead	ad of using proper procedure was was	
Corrective Description: Inspector Comments:	ad of using proper procedure was was ue using a soap bucket.	h,
Corrective Description: Inspector Comments: A) Observed improper ware washing procedures using a bucket with soap to ware wash instear rinse, and sanitize. Proper procedures shall be used at all times when ware washing, discontin B) Sanitizer strips were also lacking at time of inspection, please have correct sanitizer strips to used at all times.	ad of using proper procedure was was ue using a soap bucket.	h,
Corrective Description: Inspector Comments: A) Observed improper ware washing procedures using a bucket with soap to ware wash instear rinse, and sanitize. Proper procedures shall be used at all times when ware washing, discontin B) Sanitizer strips were also lacking at time of inspection, please have correct sanitizer strips to used at all times.	ad of using proper procedure was was ue using a soap bucket. o ensure proper sanitizer concentratio "Comply by Date" Not	h, n is being
Corrective Description: Inspector Comments: A) Observed improper ware washing procedures using a bucket with soap to ware wash instead rinse, and sanitize. Proper procedures shall be used at all times when ware washing, discontin B) Sanitizer strips were also lacking at time of inspection, please have correct sanitizer strips to used at all times. ALL FOOD SHALL BE LABELED CORRECTLY - 16 32	ad of using proper procedure was was ue using a soap bucket. o ensure proper sanitizer concentratio "Comply by Date" Not Specified me of another food, or if it is an imitati	h, n is being Not In Compliance on of
Corrective Description: Inspector Comments: A) Observed improper ware washing procedures using a bucket with soap to ware wash instead rinse, and sanitize. Proper procedures shall be used at all times when ware washing, discontin B) Sanitizer strips were also lacking at time of inspection, please have correct sanitizer strips to used at all times. 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 nation another food for which a definition and standard of identity has been established by regulation.	ad of using proper procedure was was ue using a soap bucket. o ensure proper sanitizer concentratio "Comply by Date" Not Specified me of another food, or if it is an imitati	h, n is being Not In Compliance on of
 Corrective Description: Inspector Comments: A) Observed improper ware washing procedures using a bucket with soap to ware wash instead rinse, and sanitize. Proper procedures shall be used at all times when ware washing, discontin B) Sanitizer strips were also lacking at time of inspection, please have correct sanitizer strips to used at all times. 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 nama another food for which a definition and standard of identity has been established by regulation. 114093.1) 	ad of using proper procedure was was ue using a soap bucket. o ensure proper sanitizer concentratio "Comply by Date" Not Specified me of another food, or if it is an imitati	h, n is being Not In Compliance on of
 Corrective Description: Inspector Comments: A) Observed improper ware washing procedures using a bucket with soap to ware wash instead rinse, and sanitize. Proper procedures shall be used at all times when ware washing, discontin B) Sanitizer strips were also lacking at time of inspection, please have correct sanitizer strips to used at all times. 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 nar another food for which a definition and standard of identity has been established by regulation. 114093.1) Corrective Description: 	ad of using proper procedure was was ue using a soap bucket. o ensure proper sanitizer concentratio "Comply by Date" Not Specified me of another food, or if it is an imitati (114087, 114089, 114089.1(a, b), 11	h, n is being Not In Compliance on of 4090,
 Corrective Description: Inspector Comments: A) Observed improper ware washing procedures using a bucket with soap to ware wash instead rinse, and sanitize. Proper procedures shall be used at all times when ware washing, discontin B) Sanitizer strips were also lacking at time of inspection, please have correct sanitizer strips to used at all times. 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 nation another food for which a definition and standard of identity has been established by regulation. 114093.1) Corrective Description: Inspector Comments: Expiration dates were lacking on sandwiches, biscuits and burritos inside open face refrigerato 	ad of using proper procedure was was ue using a soap bucket. o ensure proper sanitizer concentratio "Comply by Date" Not Specified me of another food, or if it is an imitati (114087, 114089, 114089.1(a, b), 11	h, n is being Not In Compliance on of 4090,

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF SHELL	Owner	: GURDEV SINGH & B	AL KAUR
Site Address	58 ANTELOPE Blvd	Owner Address	22700 ANTELOPE BL	VD
	ng soap and towels or drying device shall be p cilities shall be provided for hand washing, foo			
Corrective Des	cription:			
Inspector Com	ments:			
	ng soap dispenser was lacking in kitchen area spenser within 30 days of 1/31/2022 inspectio		nted and stocked at all times. Please	e install
ALL FOOD CON	TACT SURFACES SHALL BE KEPT CLEANE	D AND SANITIZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
Violation Descr	iption:			
	tact surfaces of utensils and equipment shall b 5, 114109, 114111, 114113, 114115 (a, b, d),		097, 114099.1, 114099.4, 114099.6	, 114101
Corrective Des	cription:			
Inspector Com	ments:			
week to kee	-	с <i>,</i>	γ. Increase cleaning intervals throug	hout the
,	uild up on top fryer plate, fryer shall be cleane	U <i>y</i>		
DEDICATED WO	RKING THERMOMETER SHALL BE AVAILAI	BLE AT ALL TIMES - 16 39	"Comply by Date" Not Specified	Not In Compliance
Violation Descr	iption:			
thermomete	easily readable metal probe thermometer suit r +/- 2 øF shall be provided for each hot and c 114157, 114159)			
Corrective Des	cription:			
Inspector Com	ments:			
	rator and back room refrigerator were lacking as soon as possible.	cold dedicated thermometers, please in	stall cold dedicated thermometers i	n each
ALL POISONOUS	S SUBSTANCES SHALL BE STORED SEPAR	RATELY - 16 29	"Comply by Date" Not Specified	Not In Compliance
Violation Descr	iption:			
	s substances, detergents, bleaches, and clear t surfaces. (114254, 114254.1, 114254.2)	ning compounds shall be stored separat	te from food, utensils, packing mate	rial and
Corrective Des	cription:			
Inspector Com Sanitizer bu food items.	<i>nents:</i> cket was next to chicken breading and chicker	n ice bucket. Please store sanitizer buck	et separately from food containers a	and open
Overall Inspection Follow up inspectio food safety card.	n Comments n will be in 30 days of 1/31/2022, please ensu	re all food handler cards are up to date	and at least one person has a mana	agers
		Dar	ud Saray	

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: ROUND UP SALOON : 610 WASHINGTON ST	Owner Owner Address	E KENDELL MAYFIELD
Facility ID	: FA0000551	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000165	Inspector Phone	: Not Specified
License/Permit Number	: 2130-16F-1	Program:	: 1626 - Bar Prepackaged Foods Only
Person in Charge	:		:
Inspection Date	: 1/5/2022	Total Inspection Time	: 20 min.
Inspection Number	: DA0009576	Develt	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	
– Juana stia u Mialati			
 Inspection Violation 	ons		

No violations cited.

—Overall Inspection Comments

Everything looks good, thank you.

Received By:

Date

Jula & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Not In Compliance

"Comply by Date" Not

Specified

Tim Potanovic, REHS - Director

FOOD TRAINING - 1	6 1		"Comply by Date" Not Specified	Not In Compliance
— Inspection Violati	ons			
	ection of your property revealed the following violations. Ple	ease note the date for reinsp	pection. Thank you for your coo	peration.
Purpose of Inspection	102 - Routine Inspection	Result	: 03 - Minor Violations	
Inspection Number	: DA0009592			
Inspection Date	: 1/11/2022	Total Inspection Time	60 min.	
Person in Charge	:		: Prep	
License/Permit Number	: 2127-16F-1	Program:	: 1622 - Retail Market >	15K Sq Feet 3
Record ID	: PR0000164	Inspector Phone	: Not Specified	
Facility ID	: FA0000550	Inspector	: EE0000019 - David Lop	ez
Site Address	: 590 SOLANO ST	Owner Address	÷ P O BOX 439	
Facility Name	: SAV MOR	Owner	: NORTH STATE GROC	ERY, INC.

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 training was available at time of inspection. At least ne person shall have a Managers Food Safety certificate within 60 days of 1/11/2022 inspection date. All other employees who work with food prep is recommended to get Food Handler cards.

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:

A) Hand washing sink in produce department has broken hot water handle, repair/replace as soon as possible.

B) Paper towels were lacking in produce department and meat department hand washing stations, ensure hand washing stations are properly stocked at all times.

TOILET FACILITY MUST BE CLEAN, SUPPLIED AND PROPERY CONSTRUCTED - 16 43	"Comply by Date" Not	Not In Compliance
	Specified	

V	iol	at	ioi	ו ר	es)	cn	p	tio	n:	
---	-----	----	-----	-----	-----	----	---	-----	----	--

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:

Both restrooms had toilet paper improperly installed on top of dispenser, toilet paper shall be properly installed in dispenser at all times.

ALL FOOD SHALL BE SEPERATED AND PROTECTED FROM CONTAMINATION - 16 27	"Comply by Date" Not	Not In Compliance
	Specified	

Violation Description:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SAV MOR	Owner	: NORTH STATE GRO	OCERY, INC.
Site Address	: 590 SOLANO ST	Owner Address	[:] P O BOX 439	
	all be separated and protected from contamination. (1 4089.1 (c), 114143 (c))	13984 (a, b, c, d, f), 113986, 114	060, 114067(a, d, e, j), 114069(a,	b),
Corrective Des	scription:			
Inspector Com	iments:			
Cakes in fre	eezer were unprotected, please use covers for racks	with open cakes or encase cakes	while in freezer.	
	G FACILITIES SHALL BE WORKING CORRECTLY A VERIFY CHEMICAL CONC - 16 34	ND HAVE TESTING	"Comply by Date" Not Specified	Not In Compliance
Violation Desc	ription:			
	es that prepare food shall be equipped with warewas ble sanitization method. (114067(f,g), 114099, 11409	0 0 1 1		
Corrective Des	scription:			
Inspector Com	iments:			
	rips for meat department were noted to be lacking, pl on is being used.	ease ensure sanitizer strips are av	vailable to ensure proper sanitizer	
Overall Inspection	n Comments d training is available by next inspection.			
		Dai	id Saray	

Received By:

Date

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: THE SHABBY SISTERHOOD : 723 WALNUT ST	Owner Owner Address	: SUSAN HARMS : 12849 WILDER RD
Facility ID	: FA0001204	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002087	Inspector Phone	: Not Specified
License/Permit Number	: PT0002177	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/25/2022	Total Inspection Time	: 20 min.
Inspection Number	: DA0009623	Desult	· 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection	Result	
— Increation Vieleti			

Inspection Violations

No violations cited.

—Overall Inspection Comments

The kitchen looks great.

Sue will serve salads and soups on Fridays and Saturdays.

Received By:

Date

Jule & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: STARBUCKS COFFEE #6639	Owner	: JEFF FARRER
Site Address	: 1058 S MAIN ST	Owner Address	2550 LAKECREST DR
Facility ID	: FA0000641	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000282	Inspector Phone	: Not Specified
License/Permit Number	: 2286-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/12/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009604	Decult	· 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

FOOD TRAINING - 16 1

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:

Jonah's food handler card is expired. Please ensure it is renewed within 30 days.

Gray's food handler card was not available. Please ensure all employee's certificates are available for inspection at all times.

-Overall Inspection Comments

Krystianna was very helpful today. Thank you.

Received By:

Date

Jana Gosselin

Date

Not In Compliance

"Comply by Date" Not

Specified

Jule & Sof.

OFFICIAL FOOD INSPECTION REPORT



Not In Compliance

Not In Compliance

Not In Compliance

"Comply by Date" Not

"Comply by Date" Not

"Comply by Date" Not

Specified

Specified

Tim Potanovic, REHS - Director

Facility Name Site Address	: SUNSHINE FOOD AND GAS : 22700 ANTELOPE Blvd	Owner Owner Address	: GURDEV SINGH & BAL KAUR : 22700 ANTELOPE BLVD
Facility ID	: FA0000992	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001287	Inspector Phone	: Not Specified
License/Permit Number	: 7076-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 1/10/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009591	D	· 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

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:

Prepared pistachios need to be labeled correctly. Correct labeling includes who prepared and packaged the pistachios, including name, city, state and phone number; the date; an allergen statement that reads Contains: tree nuts.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

	Specified
Violation Description:	
Exhaust hoods shall be provided to remove toxic gases, heat. grease, vapors and smoke and be appre-	oved 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:

Time to clean the hood in the kitchen.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

Violation Description:

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

Corrective Description:

Inspector Comments:

Please place a dedicated thermometer near the milk in the walk-in and ensure the temperature is maintained below 41F.

Overall Inspection Comments

The store is very clean, thank you.

The pistachios need correct labeling. This is very important. The producer may need to be permitted through Tehama County. Please discontinue pistachio sales until this is resolved. Thank you.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address : SUNSHINE FOOD AND GAS : 22700 ANTELOPE Blvd Owner Owner Address : GURDEV SINGH & BAL KAUR

22700 ANTELOPE BLVD

Jula & Sof.

Received By:

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Not In Compliance

Tim Potanovic, REHS - Director

Facility Name Site Address	: IRON SKILLET/PETRO STOPPING CENTERS : 2151 SOUTH AVE	Owner Owner Address	TA OPERATING LLC P O BOX 451100	
Facility ID Record ID License/Permit Number Person in Charge	: FA0000610 : PR0000234 : 2227-16F-1	Inspector Inspector Phone Program:	EE0000019 - David Lo Not Specified 1624 - Restaurant 20 Feet-6000 Sq. Feet	
Inspection Date Inspection Number	: 1/18/2022 : DA0009612	Total Inspection Time Result	: 60 min. : 03 - Minor Violations	
Purpose of Inspection An inspe	: 102 - Routine Inspection	Please note the date for reins	spection. Thank you for your co	operation.
Inspection Violation	ons —			
ALL FOOD SHALL	BE SEPERATED AND PROTECTED FROM CONTAMINA	TION - 16 27	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			

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 reach in freezer, reach in refrigerator, and in walk-in were noted to be open to possible contaminants, food shall be properly covered/sealed when not in use to protect food from possible contamination.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

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:

Baffles were noted to have grease build up and improperly fitted, baffles shall be cleaned, maintained regularly and well fitted during operational hours.

ALL UTENCILS AND EQUIPMENT SHALL BE	E APPROVED, AND FUNCTIONING PROPERLY -	"Comply by Date" Not	Not In Compliance
16 35		Specified	

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:

Left cold prep refrigerator of kitchen was noted to be at 45°F, refrigerator shall be able to maintain temperature of 41°F or below. Set up a temperature log and check 2x daily to ensure refrigerator is able to maintain temperature of 41°F or below. If refrigerator is unable to maintain temperature of 41°F or below repair/replace refrigerator.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not	Not In Compliance
Specified	

"Comply by Date" Not

Specified

Violation Description:

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	
All nonfood	d contact surfaces of utensils and equipment shall be clean. (1	14115 (c))		
Corrective De	escription:			
Inspector Cor	nments:			
Reach-in f regularly.	reezer, cold prep refrigerator and microwave handles were not	ed to be covered in debri	s and grime, clean handles and ma	intain
	er had debris on blade and on support, both shall be cleaned ar	nd sanitized after use.		
TOILET FACILI	TY MUST BE CLEAN, SUPPLIED AND PROPERY CONSTRUC	CTED - 16 43	"Comply by Date" Not Specified	Not In Compliance
Violation Des	cription:			
tissue sha building ar	ities shall be maintained clean, sanitary and in good repair. Toil Il be provided in a permanently installed dispenser at each toile nd plumbing ordinances. Toilet facilities shall be provided for pa -site liquor consumption. (114250, 114250.1, 114276)	t. The number of toilet fa	acilities shall be in accordance with	local
Corrective De	escription:			
Inspector Cor	nments:			
	restroom had ill fitted toilet paper and paper towels in restroom per towels. Manager corrected at time of inspection.	, toilet paper shall be ins	talled properly inside dispenser at a	all times as
PROPER DISPO	OSAL OF FOOD WASTE AND RUBBISH - 16 42		"Comply by Date" Not Specified	Not In Compliance
Violation Des	cription:			
removed a	aste and rubbish shall be kept in leak proof and rodent proof co and disposed of as frequently as necessary to prevent a nuisan f litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114	ce. The exterior premise	s of each food facility shall be kept	clean
Corrective De	escription:			
Inspector Cor	nments:			
Trash build	d up was noted by back door, increase trash runs through out th	ne day to avoid trash buil	d up and the possibility of vermin ir	nfestation.
WALL CEILING TIMES - 16 45	AND FLOORS MUST BE APPOVED MATERIAL AND KEPT O	LEAN AT ALL	"Comply by Date" Not Specified	Not In Compliance
Violation Des	cription:			
customer s shall be pr	/ ceilings shall have durable, smooth, nonabsorbent, light-colord service areas, shall be approved, smooth, durable and made of ovided in all areas, except customer service areas and where f sed. All food facilities shall be kept clean and in good repair. (1)	nonabsorbent material th ood is stored in original u	hat is easily cleanable. Approved b inopened containers. Food facilitie	ase coving
Corrective De	escription:			
<i>Inspector Cor</i> Missing ce	nments: illing tile above dishwasher was noted during inspection, replac	e missing tile no later tha	in 2 weeks of inspection date of 1/2	8/2022.
	on Comments	properly and ceiling pan	el replaced.	
		~		
		Dar	id Sortan	

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TACOS SANTA CRUZ	Owner	: JESUS BAUTISTA	
Site Address	: 1020 MAIN ST	Owner Address	57 ELLEN LN	
Facility ID	FA0001201	Inspector	: EE0000019 - David Lo	pez
Record ID	PR0002083	Inspector Phone	Not Specified	
License/Permit Number	PT0002173	Program:	1628 - Food Vehicle F	Prepared Food
Person in Charge	:	Ũ	:	
Inspection Date	: 1/12/2022	Total Inspection Time	: 30 min.	
Inspection Number	: DA0009594		· 03 - Minor Violations	
Purpose of Inspection	: 102 - Routine Inspection	Result		
An inspe	ction of your property revealed the following vid	olations. Please note the date for reins	spection. Thank you for your coo	operation.
WIPING CLOTHES KI	EPT CLEAN - 16 40		"Comply by Date" Not Specified	Not In Compliance
Violation Description	1:			
	ed to wipe service counters, scales or other su er with sanitizer. (114135, 114185.1 114185.3		food shall be used only once ur	less
Corrective Descripti	on:			
Inspector Comment	s:			
Plain cloth being surfaces.	used to wipe down food contact surfaces. A cl	ean cloth with sanitizer bucket shall be	e used to wipe down food contac	t
HOT AND COLD POT	ABLE WATER AVAILABLE - 16 21		"Comply by Date" Not Specified	Not In Compliance
Violation Description	1:			
	otected, pressurized, potable supply of hot wate 89, 114192, 114192.1, 114195)	er and cold water shall be provided at a	all times. (113953(c), 114099.2(b)
Corrective Descripti	on:			
Inspector Comment	s:			
Hand washing si washing.	nk did not reach sufficient hot water temperatu	re of 100-108°F, please raise temperat	ture to have sufficient hot water t	for hand
ALL VENTILATION S	HALL MEET REQUIREMENTS - 16 38B		"Comply by Date" Not Specified	Not In Compliance
Violation Description	1:			
Exhaust boods s	hall be provided to remove toxic cases heat a	rease vapors and smoke and be appr	oved by the local building depar	tmont

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 was inoperable at time of inspection. Hood ventilation system shall be in working order at all times repair/replace ventilation system.

HAND WASHING REQUIRED - 16 5

Violation Description:

"Comply by Date" Not Specified Not In Compliance

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

 Facility Name
 :
 TACOS SANTA CRUZ
 Owner
 :
 JESUS BAUTISTA

 Site Address
 :
 1020 MAIN ST
 Owner Address
 :
 57 ELLEN LN

 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 row; or any time when contamination may occur. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

Corrective Description:

Inspector Comments:

Observed cashier use sanitizer to "clean" gloves. This is a major hand washing violation. Hand washing shall be done before dawning on new gloves, before handling food, and after handling cash.

-Overall Inspection Comments

Received By:

Date

David Sorry

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	TONY'S TAKE-N-BAKE	Owner	: LISA LOMELI		
Site Address	8052 HIGHWAY 99E B	Owner Address	646 FRIPP AVE		
Facility ID	- FA0000656	Inspector	: EE0000019 - David L	opez	
Record ID	PR0000302	Inspector Phone	: Not Specified		
License/Permit Number	2315-16F-1	Program:		1623 - Restaurant <2000 Sq. Feet	
Person in Charge	:	C C	:		
Inspection Date	: 1/19/2022	Total Inspection Time	: 60 min.		
Inspection Number	: DA0009613	Result	· 03 - Minor Violations		
Purpose of Inspection	: 102 - Routine Inspection	Result			
An inspe	ction of your property revealed the following	violations. Please note the date for reins	spection. Thank you for your co	poperation.	
 Inspection Violation 	ons				
FOOD TRAINING - 16	1		"Comply by Date" Not	Not In Compliance	
			Specified		
Violation Description	n:				
facilities that prep	es shall have adequate knowledge of and b pare, handle or serve non-prepackaged pot ication examination. (113947-113947.1)	-	- , ,		
Corrective Descripti	on:				
<i>Inspector Comment</i> Ensure all food h	s: andler cards are up to date and in an acces	ssible location within 30 days of 1/19/2022	inspection date.		
HAND WASHING FAC	CILITIES REQUIRED - 16 6		"Comply by Date" Not Specified	Not In Compliance	
Violation Description	n:				
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 Descripti	on:				
Inspector Comment Paper towel disp	s: enser is improperly mounted, paper towel d	ispenser shall be properly mounted on th	e wall within 2 weeks of 1/22/20)21.	
ALL POISONOUS SU	BSTANCES SHALL BE STORED SEPARA	TELY - 16 29	"Comply by Date" Not Specified	Not In Compliance	
Violation Description	1:				
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 Descripti	on:				
Inspector Comment	s:				
Observed cleaning supplies on top of prep table, all potentially poisonous substances shall be kept away from food items at all times.					
Overall Inspection Comments Provide this office by email or person proof of food handling certificates within 30 days of 1/19/2022					
David Sor-					

Received By:

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TREMONT CAFE & CREAMERY	Owner	: LAURIE HILL	
Site Address	: 731 MAIN ST 1A	Owner Address	19615 DEER CREEK F	ROAD
Facility ID	: FA0000682	Inspector	: EE0000019 - David Lop	bez
Record ID	: PR0000335	Inspector Phone	: Not Specified	
License/Permit Number	2379-16F-1	Program:	: 1624 - Restaurant 200)0 Sa.
Person in Charge		. rogram	: Feet-6000 Sq. Feet	,
	1/11/2022	Total Increation Time	: 30 min.	
Inspection Date	· DA0009590	Total Inspection Time	_ 00 mm.	
Inspection Number		Result	: 03 - Minor Violations	
Purpose of Inspection	102 - Routine Inspection			
An inspection Violati	ection of your property revealed the following violations.	Please note the date for rein	spection. Thank you for your coc	operation.
FOOD TRAINING - 1	6 1		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
facilities that pre	ees shall have adequate knowledge of and be trained in pare, handle or serve non-prepackaged potentially haz fication examination. (113947-113947.1)	•	e ()	
Corrective Descript	ion:			
Inspector Commen	ts:			
Food training wa to date.	as unavailable at time of inspection, please ensure all fo	od training is in an easily acc	essible location and all food traini	ng is up
HAND WASHING FA	CILITIES REQUIRED - 16 6		"Comply by Date" Not Specified	Not In Compliance
Violation Descriptic	n:			
-	pap and towels or drying device shall be provided in disp es shall be provided for hand washing, food preparation			
Corrective Descript	ion:			
Inspector Commen	ts:			
	washing station shall solely be used for hand washing, strooms had paper towels outside of dispenser, please r			
FOOD SHALL BE KE FLOOR - 16 30	PT IN APPROVED CONTAINERS, LABELED AND ST	DRED OFF OF	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
	ored in approved containers and labeled as to contents. 9, 114051, 114053, 114055, 114067(h), 114069 (b),		t 6# above the floor on approved	shelving.
Corrective Descript	ion:			
Inspector Commen	ts:			
Pancake mix in	dry storage bin was open and unlabeled, ensure bin is l	abeled and kept closed when	not in use.	
ALL FOOD CONTAC	T SURFACES SHALL BE KEPT CLEANED AND SANI	FIZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptic	n:			

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:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: TREMONT CAFE & CREAMERY : 731 MAIN ST 1A	Owner Owner Address	: LAURIE HILL : 19615 DEER CREEK	ROAD
Inspector Con Ice machin	nments: ie in back room is starting to mold on deflector, discard	ice in bin and properly clean/sani	tize ice bin deflector.	
ALL UTENCILS 16 35	AND EQUIPMENT SHALL BE APPROVED, AND FUI	NCTIONING PROPERLY -	"Comply by Date" Not Specified	Not In Compliance
Violation Des	cription:			
and meet a	and equipment shall be fully operative and in good rep applicable standards. (114130, 114130.1, 114130.2, 11 14163, 114165, 114167, 114169, 114177, 114180, 11-	4130.3, 114130.4, 114130.5, 114		
Corrective De	scription:			
Inspector Con	nments:			
	refrigerator outside of kitchen was noted to be at 47°F is unable to hold temperature of 41°F or below please		tain temperature of 41°F or below	v. If
ALL POISONOU	US SUBSTANCES SHALL BE STORED SEPARATELY	(- 16 29	"Comply by Date" Not Specified	Not In Compliance
Violation Des	cription:			
	ous substances, detergents, bleaches, and cleaning co ct surfaces. (114254, 114254.1, 114254.2)	mpounds shall be stored separate	from food, utensils, packing mate	erial and
Corrective De	scription:			
Inspector Con	nments:			
,	egreaser stored in front of soda boxes and used as ice o avoid the possibility of cross contamination.	bin holder shall be moved away a	nd stored away from food contact	t
Follow up inspect	ion will be within 2 weeks of 1/11/2022 inspection date	, please make changes as discuss	sed.	
		Dar	is Sorry	
Received By:	Date	David Lopez		Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TREMONT CAFE & CREAMERY	Owner	: LAURIE HILL
Site Address	: 731 MAIN ST 1A	Owner Address	19615 DEER CREEK ROAD
Facility ID	: FA0000682	Inspector	EE0000019 - David Lopez
Record ID	: PR0000335	Inspector Phone	: Not Specified
License/Permit Number	: 2379-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 1/18/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009611	Result	· 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection	Result	

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

Violation Description:

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

Corrective Description:

Inspector Comments:

Please have all employees with expired food handler cards and all new employees complete Food Handler training within 30 days of 1/11/2022 inspection date.

Kitchen personal told inspector remaining employees will complete food training by end of the week of 1/18/2022.

—Overall Inspection Comments

All other violations were corrected, thank you.

Received By:

Date

David Sorry

"Comply by Date" Not

Specified

David Lopez

Date

Not In Compliance

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: WALMART #1608	Owner	: WALMART INC.
Site Address	: 608 LUTHER RD	Owner Address	: 508 SW 8TH ST 8916
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	 FA0001318 PR0002294 PT0002385 1/12/2022 DA0009598 102 - Routine Inspection 	Inspector Inspector Phone Program: Total Inspection Time Result	 EE0000017 - Jana Gosselin Not Specified 1622 - Retail Market >15K Sq Feet 3 Prep 60 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

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 for which a definition and standard of identity has been established by regulation. (114 114093.1)			
Corrective Description:			
Inspector Comments:			
California Food Code section 114094.5 - Infant formula and baby food "use by" dates - Expired baby formula found on shelves. Removed while inspector on site. Please increase frequency of checking expiration dates on baby food and formula on the shelves. This is a repeat offense.			
FOOD SHALL BE KEPT IN APPROVED CONTAINERS, LABELED AND STORED OFF OF FLOOR - 16 30	"Comply by Date" Not Specified	Not In Compliance	
Violation Description:			
Food shall be stored in approved containers and labeled as to contents. Food shall be stored at lea (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))	st 6# above the floor on approve	d shelving.	
Corrective Description:			
Inspector Comments:			
. Raw chicken stored on floor of walk-in refrigerator in deli. All food must be stored at least 6" off the floor at all times.			
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 that shall be provided in all areas, except customer service areas and where food is stored in original un fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 11426	at is easily cleanable. Approved b opened containers. Food facilitie	ase coving	
Corrective Description:			

Inspector Comments:

*Dairy walk-in circulation vents need to be cleaned.

*"Holding" freezer needs to be cleaned. Lots of food debris on the ground.

Overall Inspection Comments

In general the store is very clean. Please clean specific areas as discussed. Also work on making food handler cards, for people working in prepared food areas, available for inspection at all times. Thank you.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address : WALMART #1608 : 608 LUTHER RD

Owner Owner Address : WALMART INC.

ddress : 508 SW 8TH ST 8916 JALA SAP.

Received By:

Date

Jana Gosselin