

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 2 BUDS BBQ	Owner	: KENDELL MAYFIELD
Site Address	: 592 ANTELOPE BLVD	Owner Address	: 340 KIMBALL RD
Facility ID	: FA0000635	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000271	Inspector Phone	: Not Specified
License/Permit Number	: PT0002853	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/10/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009585	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The front refrigerator case (with the vacuum packed meat) is struggling to maintain temperature. Please turn down the thermostat and keep an eye on the temperature. It should maintain the unit at 41F or below.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Time to clean the hood. The equalizer (front air flow) has grease dripping.

WIPING CLOTHES KEPT CLEAN - 16 40

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Wiping cloths should be kept in a bucket with bleach at 100 ppm. Under no circumstances should dirty rags be used to wipe surfaces.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

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Facility Name : 2 BUDS BBQ
Site Address : 592 ANTELOPE BLVD

Owner : KENDELL MAYFIELD
Owner Address : 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

Date _____

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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	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

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

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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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
Facility ID	: FA0000986	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001231	Inspector Phone	: Not Specified
License/Permit Number	: 7070-16F-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	: DA0009588	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food and debris under chili and cheese machine, clean under machine and maintain.
Drain tray in the ice 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

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Soda nozzles 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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hand washing 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

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BUD'S JOLLY KONE	Owner	: J N BLAIR
Site Address	: 455 ANTELOPE BLVD	Owner Address	: 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	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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 _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CARLITO'S MEXICAN RESTAURANT	Owner	: SANTIAGO RODRIGUEZ
Site Address	: 480 ANTELOPE BLVD	Owner Address	: 1109 HARTNELL AVE
Facility ID	: FA0000540	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000153	Inspector Phone	: Not Specified
License/Permit Number	: 2106-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 1/12/2022	Result	: 04 - Major Violations
Inspection Number	: DA0009601		
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food Handler cards were missing at time of inspection, please have all Food Handler cards in a easily accessible location where persons in charge of facility knows its location.

Food Handler cards shall be up to date and at least 1 person shall have a Managers Food Safety certificate. This has been a repeated serious violation, please show proof of food training office no later than 30 days of inspection date of 1/12/2022.

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 through window shall be cleaned and sanitized as soon as possible and maintain.

B) Handle of freezer and pepsi refrigerator inside side storage area had dirt and debris build up, clean as soon as possible and maintain.

C) Walk-in floor has food and debris on floor and along baseboard of walk-in, walk-in shall be swept and mopped as soon as possible and maintained.

D) Food storage racks inside walk-in have food debris build up, clean racks as soon as 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 shall be cleaned and sanitized as soon as possible. Pest control shall be contracted as soon as possible or possible closure due to immanent health hazards may occur.

LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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Tim Potanovic, REHS - Director

Facility Name : CARLITO'S MEXICAN RESTAURANT Owner : SANTIAGO RODRIGUEZ
Site Address : 480 ANTELOPE BLVD Owner Address : 1109 HARTNELL AVE

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

Corrective Description:

Inspector Comments:

Drain cover by dishwasher is not permanently installed. Drain cover shall be permanently installed as soon as possible.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hood system has grease dripping from center support, hood system shall be cleaned and serviced as soon as possible and maintain routine cleaning.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Toilet paper was noted to be off of dispenser in both customer restrooms and employee restroom. Toilet paper shall be properly mounted on permanent toilet paper dispenser.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Walk-in and kitchen prep refrigerator had multiple open food items, food shall be in protected containers and closed when not in use to avoid the possibility of cross contamination.

PROPER COOLING METHOD - 16 9

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

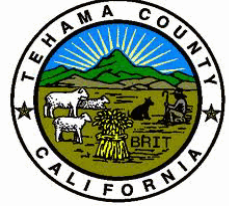
All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

Corrective Description:

Inspector Comments:

Tall containers were noted to be used for cooling cooked beans, proper cooling methods shall be used at all times.

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Tim Potanovic, REHS - Director

Facility Name : CARLITO'S MEXICAN RESTAURANT Owner : SANTIAGO RODRIGUEZ
Site Address : 480 ANTELOPE BLVD Owner Address : 1109 HARTNELL AVE
ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - 16 35 "Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Walk-in temperature was noted to be at 44°F. Set up temp log and take walk-in temperature 2x a day to ensure walk-in is able to maintain temperature of 41°F or below. If walk-in is unable to hold temperature of 41°F or below repair/replace unit.

WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING MATERIALS TO VERIFY CHEMICAL CONC - 16 34 "Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44 "Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14 "Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

A bucket was noted to be buried inside ice machine bin, ice scoop at drink station was inside ice bin, and mold was noted to be growing on ice deflector of ice machine. Discard ice inside ice machine and properly clean and sanitize bin/deflector.

Overall Inspection Comments

Follow-up inspection will be within 2 weeks of 1/12/2022 inspection date. Please make changes as discussed to avoid possible re-inspections. If re-inspection is needed after follow-up re-inspection, re-inspection fees may begin to incur.

David Lopez

Received By: _____

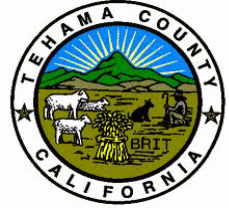
Date _____

David Lopez

Date _____

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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
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	: 1/13/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009606	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Paper towel dispenser was empty at time of inspection, paper towels shall be stocked at all times. Increase bathroom checks through out the day to ensure restroom is properly stocked at all times.

PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 Specified

Not In Compliance

Violation Description:

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Tim Potanovic, REHS - Director

Facility Name : CHINA DOLL Owner : HUAN YAN WONG
Site Address : 182 S MAIN ST Owner Address : 182 S MAIN ST

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

Corrective Description:

Inspector Comments:

Rack above sweet and sour warmer is extremely dusty and dirty, move sweet and sour warmer or clean rack.
White standing refrigerator in kitchen area is dirty with food debris inside, clean and maintain inside refrigerator.

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

Violation Description:

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

Corrective Description:

Inspector Comments:

Multiple open food containers were noted inside walk-in refrigerator, food containers shall be closed when not in use.
Meat was stored above noodles inside freezer and above shrimp in walk-in, meat shall be stored on lowest possible shelf to avoid the possibility of cross contamination.

ALL FOOD SHALL COME FROM APPROVED SOURCE - 16 15 "Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

No home food allowed in kitchen at any time. Please take home personal food stored in freezer and discontinue practice.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B "Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hood system was last cleaned in February of 2020, hood system shall be serviced within the next 30 days and maintain cleaning schedule.

FOOD SHALL BE KEPT IN APPROVED CONTAINERS, LABELED AND STORED OFF OF FLOOR - 16 30 "Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Potato starch bag was noted to be open and unprotected, bag shall be placed in a labeled bin and kept closed when not in use.

Overall Inspection Comments

Re-inspection will be in a week of 1/13/2022 inspection date, please make necessary changes as discussed.

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Tim Potanovic, REHS - Director

Facility Name : CHINA DOLL
Site Address : 182 S MAIN ST

Owner : HUAN YAN WONG
Owner Address : 182 S MAIN ST

David Lopez

Received By: _____

Date _____

David Lopez _____

Date _____

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Site Address	: 182 S MAIN ST	Owner Address	: 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	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hood system 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 Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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	: 1/13/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009605	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

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

Received By: _____

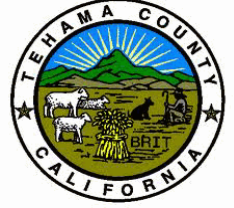
Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CRAVINGS BAKESHOP	Owner	: SARAH WOLF
Site Address	: 723 WALNUT ST	Owner Address	: 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	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The kitchen looks great. Thank you.

Received By:

Date

Jana Gosselin

Date

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Department of Environmental Health
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DEL TACO	Owner	: DEL TACO
Site Address	: 200 ANTELOPE BLVD	Owner Address	: 804 CYPRESS AVE
Facility ID	: FA0000522	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000129	Inspector Phone	: Not Specified
License/Permit Number	: 2071-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 1/12/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009596	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food Handler cards were missing at time of inspection, please have Food Handler cards in a easily accessible location where persons in charge of facility know its location.

Food Handler cards shall be up to date and at least 1 person shall have a managers Food Safety Certificate.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Cut tomatoes did not have a time stamp for when tomatoes were put on the line, tomatoes shall be kept at or below 41°F.

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:

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : DEL TACO Owner : DEL TACO
Site Address : 200 ANTELOPE BLVD Owner Address : 804 CYPRESS AVE

Inspector Comments:

Under side of heat lamps area as well as underside of counter above veggie food prep is dirty with food debris, clean and sanitize areas regularly.

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

Violation Description:

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

Corrective Description:

Inspector Comments:

Refrigerator next to grill was noted to be at 50°F. Set up a temp log and take refrigerator temperature 2x a day to ensure refrigerator is able to maintain temperature of 41°F or below. If refrigerator is unable to hold temperature of 41°F or below repair/replace refrigerator.

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

Violation Description:

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

Corrective Description:

Inspector Comments:

Wire hanging inside ice machine bin, repair ice machine as soon as possible.

Overall Inspection Comments

ollow-up inspection will be within 2 weeks of 1/12/2022 inspection date. Please have food handler cards available to avoid re-inspections.

Received By:

Date

David Lopez

Date

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Red Bluff CA 96080
Phone # (530) 527-8020
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DOLLAR GENERAL #15653	Owner	: DOLGEN CALIFORNIA, LLC
Site Address	: 530 SOLANO St	Owner Address	: 100 MISSION RIDGE
Facility ID	: FA0001305	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002283	Inspector Phone	: Not Specified
License/Permit Number	: PT0002374	Program:	: 1615 - Retail Market 6K Sq.
Person in Charge	:		: Feet-15K Sq Feet No Prep
Inspection Date	: 1/6/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009580	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD 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:

Droppings are still visible by soda rack area, racks shall be cleaned and sanitized before being restocked. Droppings have been an on going problem, racks shall be properly cleaned to ensure no new activity is present.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All refrigerators shall have dedicated cold thermometers to ensure refrigerators are able to maintain temperature of 41°F or below.

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:

Dairy refrigerator bottom is very dirty from previous spills, refrigerator shall be properly cleaned and sanitized as soon as possible.

Overall Inspection Comments

Re-inspection will be within 2 weeks to ensure droppings have been removed/cleaned.

David Lopez

Received By:

Date

David Lopez

Date

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Department of Environmental Health
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Red Bluff CA 96080
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DOLLAR GENERAL STORE #17266	Owner	: DOLGEN CALIFORNIA, LLC
Site Address	: 9820 W HWY 99	Owner Address	: 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. Feet-15K Sq Feet No Prep
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 1/11/2022	Result	: 03 - Minor Violations
Inspection Number	: DA0009593		
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 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:

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

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

Received By: _____

Date _____

David Lopez _____

Date _____

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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
Facility ID : FA0000524	Inspector : EE0000019 - David Lopez
Record ID : PR0000132	Inspector Phone : Not Specified
License/Permit Number : 2073-16F-1	Program: : 1615 - Retail Market 6K Sq.
Person in Charge :	: Feet-15K Sq Feet No Prep
Inspection Date : 1/18/2022	Total Inspection Time : 60 min.
Inspection Number : DA0009610	Result : 03 - Minor Violations
Purpose of Inspection : 102 - Routine Inspection	

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Cold dairy refrigerator was missing dedicated cold thermometer, cold dedicated thermometer shall be installed no later than 2 weeks of 1/18/2021 inspection date.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Cold dairy refrigerator was noted to be at 47°F, refrigerator shall be able to hold temperature of 41°F or below. Set up a temperature log and check 2x daily to ensure refrigerator is able to hold temperature of 41°F or below. If refrigerator is unable to hold temperature repair/replace.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Proper hand washing signs were missing in both restrooms, please place correct signage of "employees must wash hands" as soon as possible.

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

"Comply by Date" Not Specified

Not In Compliance

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DUTCH BROS. COFFEE	Owner	: D M MAIN STREET INVESTMENTS INC
Site Address	: 430 S MAIN ST	Owner Address	: 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 Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 20 min.
Inspection Date	: 1/10/2022	Result	: 01 - Meets Standards
Inspection Number	: DA0009587		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

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

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: EL CHINO TACO'S	Owner	: LORENA FUENTES
Site Address	: 1723 SOLANO ST	Owner Address	: 1146 TOOMES AVE
Facility ID	: FA0001244	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002177	Inspector Phone	: Not Specified
License/Permit Number	: PT0002268	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 1/6/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009581	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All food training shall be kept up to date, ensure workers have valid food handler cards within 30 days of 1/6/2022.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hot Potentially Hazardous Foods shall be kept at or above 135°F when hot holding.

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:

The inside racks of the prep refrigerator are very dirty with dirt and food debris, racks shall be cleaned and sanitized as soon as possible.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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.

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : EL CHINO TACO'S
Site Address : 1723 SOLANO ST

Owner : LORENA FUENTES
Owner Address : 1146 TOOMES AVE

Overall Inspection Comments

Follow up inspection will be within 2 weeks to ensure all equipment is working properly.

Received By:

Date

David Lopez

Date

County of Tehama
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Phone # (530) 527-8020
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ELK'S LODGE	Owner	: ELKS LODGE
Site Address	: 355 GILMORE RD	Owner Address	: 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	: DA0009597	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The kitchen looks great, thank you!

Received By:

Date

Jana Gosselin

Date

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



Tim Potanovic, REHS - Director

Facility Name	: E'S LOCKER ROOM	Owner	: ELENA TOMASETTI
Site Address	: 1075 LAKESIDE DR	Owner Address	: 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	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

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

Received By: _____

Date _____

Jana Gosselin _____

Date _____

County of Tehama
Department of Environmental Health
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Red Bluff CA 96080
Phone # (530) 527-8020
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: GROCERY OUTLET	Owner	: DAVID & CHRYSTAL TALLEY
Site Address	: 580 S MAIN St	Owner Address	: 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	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HUMAN BEAN	Owner	: ALYSSA MENDONSA
Site Address	: 2135 N MAIN ST	Owner Address	: 19485 ALTA VISTA DR
Facility ID	: FA0000669	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000320	Inspector Phone	: Not Specified
License/Permit Number	: 2342-16F-1	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 1/12/2022	Result	: 01 - Meets Standards
Inspection Number	: DA0009603		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

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

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 Lopez _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LA 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	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

**"Comply by Date" Not
Specified**

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Refrigerator for milk and eggs was at 47°F, refrigerator shall be able 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 _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LASSEN STEAK HOUSE	Owner	: WESLEY SALISBURY
Site Address	: 4945 HIGHWAY 99 E	Owner Address	: 4945 HWY 99E
Facility ID	: FA0000572	Inspector	: 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	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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.

Tia Branton

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS AMIGOS LICENSE #2E15446	Owner	: LOS AMIGOS LICENSE #2E15446
Site Address	: 212 S MAIN	Owner Address	: 57 ELLEN LN
Facility ID	: FA0000529	Inspector	: EE0000019 - David Lopez
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 inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation.

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Have all Food Handler cards up to date within 30 days of 1/12/2022 inspection date.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Black grease is dripping from the back of the mobile food facility from hood system, hood ventilation system shall be cleaned as soon as possible and maintained.

HOT HOLDING TEMPERATURE - 16 11

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Meat was being hot held at 127°F, hot holding Potentially Hazardous Food shall be kept at or above 135°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.

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

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

David Lopez

Received By: _____ Date _____

David Lopez _____ Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS AMIGOS TAQUERIA & MEAT MARKET	Owner	: LOS AMIGOS TAQUERIA
Site Address	: 212 S MAIN ST	Owner Address	: 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	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

HANDWASHING AND TOILET FACILITIES MUST BE AVAILABLE WITH CORRECT SIGNAGE

- 16 47

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Sanitary toilet paper was noted to be lacking in the employee restroom, toilet paper shall be wall mounted and working properly to avoid the possibility of cross contamination.

WALL CEILING AND FLOORS MUST BE APPROVED MATERIAL AND KEPT CLEAN AT ALL

TIMES - 16 45

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Room with spare reach-in refrigerator has deteriorating ceiling and holes in the ceiling, ceiling shall be fixed in a proper manner so that no holes are in the ceiling that may become an entrance for vermin.

FOOD SHALL BE THAWED CORRECTLY - 16 26

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

"Comply by Date" Not Specified

Not In Compliance

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : LOS AMIGOS TAQUERIA & MEAT MARKET Owner : LOS AMIGOS TAQUERIA
Site Address : 212 S MAIN ST Owner Address : 57 ELLEN LN

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 have grease build up as well as around the hood system edges, degrease and maintain baffles and around hood system as needed.
Ansul system has not been serviced since 2019, Ansul system shall be recertified and maintained as per manufacture specifications.

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:

Drying racks in cooking area are dusty and grimy, clean and sanitize drying racks as soon as possible and maintain.

Overall Inspection Comments

Repair ceiling in back room as soon as possible!

David Lopez

Received By: _____

Date _____

David Lopez _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS COSTENOS RESTAURANT	Owner	: ADELAIDA SOTELO AND JUAN GABRIEL SANT
Site Address	: 1510 SOLANO ST	Owner Address	: 5180 LUNING AVE
Facility ID	: FA0000587	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000207	Inspector Phone	: Not Specified
License/Permit Number	: 2187-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/24/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009619	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Multiple food containers were noted to be open in the walk-in, reach in freezer, and on bottom of prep refrigerator. Food shall be covered at all times when not in use to avoid the possibility of cross contamination.
- B) Chip tub is damaged on bottom and allows contaminations to enter the tub, replace tub to avoid the possibility of cross contamination to chips.

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:

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : LOS COSTENOS RESTAURANT Owner : ADELAIDA SOTELO AND JUAN GABRIEL SANT
Site Address : 1510 SOLANO ST Owner Address : 5180 LUNING AVE

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 SHALL BE THAWED CORRECTLY - 16 26

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Fish was noted to be improperly thawing in the prep sink area, discontinue this practice. Thawing shall only be done under running cold water or under refrigeration.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

ADEQUATE LIGHTING REQUIRED - 16 38A

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Lights in kitchen hallway were out, replace lights as soon as possible.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Reach-in freezer was off at time of inspection, employee told inspector that it is regularly turned off due to an alarm going off, repair/replace freezer if alarm continues. Freezer shall be on and functioning properly at all times.
- B) Prep refrigerator is leaking water, refrigerator shall be repaired/replaced no later than 2 weeks from 1/24/2022 inspection date.

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS COSTENOS RESTAURANT	Owner	: ADELAIDA SOTELO AND JUAN GABRIEL SANT
Site Address	: 1510 SOLANO ST	Owner Address	: 5180 LUNING AVE
Facility ID	: FA0000587	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000207	Inspector Phone	: Not Specified
License/Permit Number	: 2187-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/24/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009621	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Toilet 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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food training was noted to be missing at time of inspection, all food training 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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : LOS COSTENOS RESTAURANT Owner : ADELAI DA SOTELO AND JUAN GABRIEL SANT
Site Address : 1510 SOLANO ST Owner Address : 5180 LUNING AVE

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:

Fish was noted to be improperly thawing in the prep sink area, discontinue this practice. Thawing shall only be done under running cold water or under refrigeration.

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

Violation Description:

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

Corrective Description:

Inspector Comments:

A) Reach-in freezer was off at time of inspection, employee told inspector that it is regularly turned off due to an alarm going off, repair/replace freezer if alarm continues. Freezer shall be on and functioning properly at all times.

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

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

Violation Description:

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

Corrective Description:

Inspector Comments:

A) Multiple food containers were noted to be open in the walk-in, reach in freezer, and on bottom of prep refrigerator. Food shall be covered at all times when not in use to avoid the possibility of cross contamination.

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

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:

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.

ADEQUATE LIGHTING REQUIRED - 16 38A "Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

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

Lights in kitchen hallway were out, replace lights as soon as possible.

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.

David Lopez

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS MONTES	Owner	: HILDA LOPEZ LOPEZ
Site Address	: SIXTH & SOLANO ST	Owner Address	: 4795 HOUGHTON AVE
Facility ID	: FA0000509	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000115	Inspector Phone	: Not Specified
License/Permit Number	: 2040-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 1/26/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009627	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hand washing sink was cluttered and obstructed, hand washing sink shall be clear of any materials and easily accessible for hand washing.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) 3 compartment sink was cluttered with recycle, drinks, and a bucket, 3 compartment sink shall be kept clear when not in use. 3 compartment sink shall only be used for proper ware washing of dishes using proper procedure of wash, rinse, and sanitize.
B) Sanitizer strips were lacking at time of inspection, correct sanitizer strips shall be available to ensure correct sanitizing concentration is being used.

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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : LOS MONTES Owner : HILDA LOPEZ LOPEZ
Site Address : SIXTH & SOLANO ST Owner Address : 4795 HOUGHTON AVE

Inspector Comments:

Hot holding meats were at 99°F and rice was at 90°F, hot Potentially Hazardous Foods shall be heated to 165°F and kept at or above 135°F.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Grease was dripping from back of mobile food facility, ventilation exhaust system shall be cleaned and serviced within 30 days of 1/26/2022 inspection.

Overall Inspection Comments

Follow up inspection will be within 2 weeks of 1/26/2022 inspection date. Please make changes as discussed to avoid future re-inspections and possible re-inspection fees.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MAPLE GARDEN CHINESE RESTAURANT	Owner	: WEI KANG ZHU
Site Address	: 138 BELLE MILL LANDING	Owner Address	: 12895 GARDENIA AVE
Facility ID	: FA0000547	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000161	Inspector Phone	: Not Specified
License/Permit Number	: 2123-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/5/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009578	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD SHALL BE THAWED CORRECTLY - 16 26

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

When thawing food in the sink, water must be running and temperature must stay below 41F. DON'T LEAVE FOOD THAWING IN THE SINK!

NO FOOD ALLOWED IN DISH WASHING SINK!!!

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please make sure there are paper towels available at the hand washing sink at all times.

WIPING CLOTHES KEPT CLEAN - 16 40

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please keep wiping clothes in buckets of sanitizer (bleach at 100 ppm) when not in use. Wiping 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.

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MCDONALD'S	Owner	: MIKE & JULIE ROBIK
Site Address	: 215 ANTELOPE BLVD	Owner Address	: 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	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

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

Jana Gosselin

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MCDONALD'S	Owner	: MIKE & JULIE ROBIK
Site Address	: 215 ANTELOPE BLVD	Owner Address	: 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. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 1/3/2022	Result	: 03 - Minor Violations
Inspection Number	: DA0009568		
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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.

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ONE STOP GAS AND FOOD, INC.	Owner	: One Stop Gas and Food, Inc
Site Address	: 714 WALNUT St	Owner Address	: 714 WALNUT ST
Facility ID	: FA0000975	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001128	Inspector Phone	: Not Specified
License/Permit Number	: 7045-Surchar	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 1/25/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009625	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The soda nozzles are filthy. Remove and sanitize all soda nozzles no less than 3x a week.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please use bleach at 100 ppm to sanitize all dishes after washing and rinsing. Thirty second soak and air dry.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Time to clean the hood filters.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

Owner : One Stop Gas and Food, Inc
Owner Address : 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

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: PALOMINO ROOM	Owner	: CARLOS ZAPATA
Site Address	: 723 MAIN ST	Owner Address	: 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. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 20 min.
Inspection Date	: 1/4/2022	Result	: 01 - Meets Standards
Inspection Number	: DA0009577		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

For bar only. No prepared food.

Jana Gosselin

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: PAMELA'S PANTRY	Owner	: PAMELA BOOTH
Site Address	: 22553 S. MARINA WAY	Owner Address	: 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	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

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

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

Inspection Violations

No violations cited.

Overall Inspection Comments

Everything looks good, thank you!

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: PUMPKINLAND	Owner	: PUMPKINLAND
Site Address	: 12000 HIGHWAY 99 E	Owner Address	: 12000 HIGHWAY 99
Facility ID	: FA0000805	Inspector	: 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	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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: _____

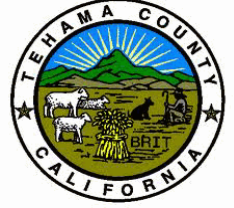
Date _____

Jana Gosselin

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: PVS DISTRIBUTING / WMRB	Owner	: PVS DISTRIBUTING / WMRB
Site Address	: 10815 HWY 99W	Owner Address	: 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		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please place dedicated thermometers in 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

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL 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:

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 _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF COMMUNITY CENTER	Owner	: RED BLUFF COMMUNITY CENTER
Site Address	: 1500 S JACKSON ST	Owner Address	: 1500 JACKSON ST
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	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please 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.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF 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	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

HAND WASHING REQUIRED - 16 5

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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:

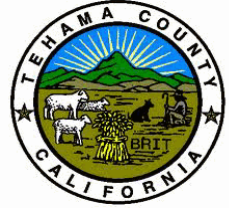
Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF 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 Sq. : Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 1/12/2022	Result	: 04 - Major Violations
Inspection Number	: DA0009600		
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 6# above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))

Corrective Description:

Inspector Comments:

Oats and flour stored on ground in pantry. Carrots on the ground in walk-in refrigerator. Grains must be stored off the ground at all times and in a labeled container once open. This is a repeat violation.

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.

Received By:

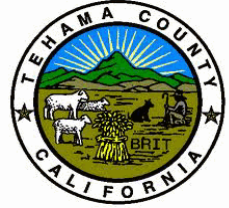
Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF SHELL	Owner	: GURDEV SINGH & BAL KAUR
Site Address	: 58 ANTELOPE Blvd	Owner Address	: 22700 ANTELOPE BLVD
Facility ID	: FA0000980	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001172	Inspector Phone	: Not Specified
License/Permit Number	: 7062-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 1/31/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009637	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food training was noted to be lacking at time of inspection, this has been a continued violation. Proof of food training shall be made available to this office within 30 days. All food training certificates shall be up to date, in a readily accessible location, and on site at all times.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Observed improper ware washing procedures using a bucket with soap to ware wash instead of using proper procedure was wash, rinse, and sanitize. Proper procedures shall be used at all times when ware washing, discontinue using a soap bucket.
- B) Sanitizer strips were also lacking at time of inspection, please have correct sanitizer strips to ensure proper sanitizer concentration is being used at all times.

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Expiration dates were lacking on sandwiches, biscuits and burritos inside open face refrigerator. All ready to eat items shall have an expiration date before being sold to customers.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : RED BLUFF SHELL Owner : GURDEV SINGH & BAL KAUR
Site Address : 58 ANTELOPE Blvd Owner Address : 22700 ANTELOPE BLVD

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 soap dispenser was lacking in kitchen area, soap dispenser shall be properly mounted and stocked at all times. Please install new soap dispenser within 30 days of 1/31/2022 inspection date.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

A) Soda nozzles were dirty with dried syrup, soda nozzles shall be cleaned and sanitized regularly. Increase cleaning intervals throughout the week to keep clean.

B) Grease build up on top fryer plate, fryer shall be cleaned and maintained regularly.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Dairy refrigerator and back room refrigerator were lacking cold dedicated thermometers, please install cold dedicated thermometers in each refrigerator as soon as possible.

ALL POISONOUS SUBSTANCES SHALL BE STORED SEPARATELY - 16 29

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2)

Corrective Description:

Inspector Comments:

Sanitizer bucket was next to chicken brooding and chicken ice bucket. Please store sanitizer bucket separately from food containers and open food items.

Overall Inspection Comments

Follow up inspection will be in 30 days of 1/31/2022, please ensure all food handler cards are up to date and at least one person has a managers food safety card.

David Lopez

Received By: _____

Date _____

David Lopez

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ROUND UP SALOON	Owner	: KENDELL MAYFIELD
Site Address	: 610 WASHINGTON ST	Owner Address	: 340 KIMBALL RD
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	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Everything looks good, thank you.

Jana Gosselin

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SAV MOR	Owner	: NORTH STATE GROCERY, INC.
Site Address	: 590 SOLANO ST	Owner Address	: P O BOX 439
Facility ID	: FA0000550	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000164	Inspector Phone	: Not Specified
License/Permit Number	: 2127-16F-1	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 1/11/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009592	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) 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 PROPERLY CONSTRUCTED - 16 43

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 Specified

Not In Compliance

Violation Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

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:

Cakes in freezer were unprotected, please use covers for racks with open cakes or encase cakes while in freezer.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Sanitizer strips for meat department were noted to be lacking, please ensure sanitizer strips are available to ensure proper sanitizer concentration is being used.

Overall Inspection Comments

Please ensure food training is available by next inspection.

Received By: _____

Date _____

David Lopez _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: THE SHABBY SISTERHOOD	Owner	: SUSAN HARMS
Site Address	: 723 WALNUT ST	Owner Address	: 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	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SUNSHINE FOOD AND GAS	Owner	: GURDEV SINGH & BAL KAUR
Site Address	: 22700 ANTELOPE Blvd	Owner Address	: 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	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Time to clean the hood in the kitchen.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please place a dedicated thermometer 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.

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : SUNSHINE FOOD AND GAS
Site Address : 22700 ANTELOPE Blvd

Owner : GURDEV SINGH & BAL KAUR
Owner Address : 22700 ANTELOPE BLVD

Jana Gosselin

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: IRON SKILLET/PETRO STOPPING CENTERS	Owner	: TA OPERATING LLC
Site Address	: 2151 SOUTH AVE	Owner Address	: P O BOX 451100
Facility ID	: FA0000610	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000234	Inspector Phone	: Not Specified
License/Permit Number	: 2227-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 1/18/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009612	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food containers in 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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 APPROVED, AND FUNCTIONING PROPERLY - 16 35

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 Specified

Not In Compliance

Violation Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : IRON SKILLET/PETRO STOPPING CENTERS Owner : TA OPERATING LLC
Site Address : 2151 SOUTH AVE Owner Address : P O BOX 451100

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

Corrective Description:

Inspector Comments:

Reach-in freezer, cold prep refrigerator and microwave handles were noted to be covered in debris and grime, clean handles and maintain regularly.
Can opener had debris on blade and on support, both shall be cleaned and sanitized after use.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Employee restroom had ill fitted toilet paper and paper towels in restroom, toilet paper shall be installed properly inside dispenser at all times as well as paper towels. Manager corrected at time of inspection.

PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Trash build up was noted by back door, increase trash runs through out the day to avoid trash build up and the possibility of vermin infestation.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Missing ceiling tile above dishwasher was noted during inspection, replace missing tile no later than 2 weeks of inspection date of 1/18/2022.

Overall Inspection Comments

Follow up inspection will be within 2 weeks to ensure prep refrigerator is working properly and ceiling panel replaced.

Received By: _____

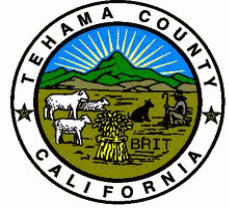
Date _____

David Lopez

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TACOS SANTA CRUZ	Owner	: JESUS BAUTISTA
Site Address	: 1020 MAIN ST	Owner Address	: 57 ELLEN LN
Facility ID	: FA0001201	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002083	Inspector Phone	: Not Specified
License/Permit Number	: PT0002173	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 1/12/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009594	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

WIPING CLOTHES KEPT CLEAN - 16 40

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Plain cloth being used to wipe down food contact surfaces. A clean cloth with sanitizer bucket shall be used to wipe down food contact surfaces.

HOT AND COLD POTABLE WATER AVAILABLE - 16 21

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

Corrective Description:

Inspector Comments:

Hand washing sink did not reach sufficient hot water temperature of 100-108°F, please raise temperature to have sufficient hot water for hand washing.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hood system 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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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 Lopez
Record ID	: PR0000302	Inspector Phone	: Not Specified
License/Permit Number	: 2315-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/19/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009613	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Ensure all food handler cards are up to date and in an accessible location within 30 days of 1/19/2022 inspection date.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Paper towel dispenser is improperly mounted, paper towel dispenser shall be properly mounted on the wall within 2 weeks of 1/22/2021.

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:

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 Lopez

Received By: _____

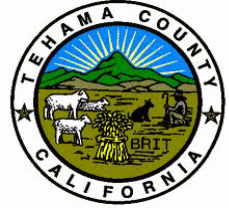
Date _____

David Lopez

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 1/11/2022	Result	: 03 - Minor Violations
Inspection Number	: DA0009590		
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food training was unavailable at time of inspection, please ensure all food training is in an easily accessible location and all food training is up to date.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Kitchen hand washing station shall solely be used for hand washing, please do not store dishes or other items at sink.
- B) Employee restrooms had paper towels outside of dispenser, please repair/replace paper towel dispenser.

FOOD SHALL BE KEPT IN APPROVED CONTAINERS, LABELED AND STORED OFF OF FLOOR - 16 30

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Pancake mix in dry storage bin was open and unlabeled, ensure bin is labeled and kept closed when not in use.

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:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : TREMONT CAFE & CREAMERY Owner : LAURIE HILL
Site Address : 731 MAIN ST 1A Owner Address : 19615 DEER CREEK ROAD

Inspector Comments:

Ice machine in back room is starting to mold on deflector, discard ice in bin and properly clean/sanitize ice bin deflector.

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

Violation Description:

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

Corrective Description:

Inspector Comments:

Salad prep refrigerator outside of kitchen was noted to be at 47°F, refrigerator shall be able to maintain temperature of 41°F or below. If refrigerator is unable to hold temperature of 41°F or below please repair/replace refrigerator.

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:

A) Floor degreaser stored in front of soda boxes and used as ice bin holder shall be moved away and stored away from food contact surfaces to avoid the possibility of cross contamination.

Overall Inspection Comments

Follow up inspection will be within 2 weeks of 1/11/2022 inspection date, please make changes as discussed.

Received By:

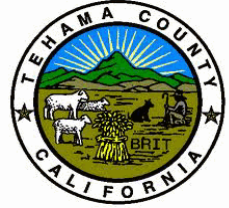
Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please have 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: _____

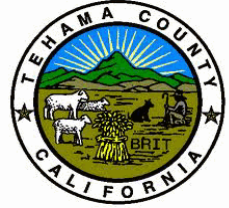
Date _____

David Lopez

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: WALMART #1608	Owner	: WALMART INC.
Site Address	: 608 LUTHER RD	Owner Address	: 508 SW 8TH ST 8916
Facility ID	: FA0001318	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002294	Inspector Phone	: Not Specified
License/Permit Number	: PT0002385	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 1/12/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009598	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))

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 APPROVED MATERIAL AND KEPT CLEAN AT ALL TIMES - 16 45

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

*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.

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

Owner : WALMART INC.
Owner Address : 508 SW 8TH ST 8916

Jana Gosselin

Received By: _____

Date _____

Jana Gosselin _____

Date _____