OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name Site Address	: A & R CUSTOM BUTCHERING : 1055 MAIN ST	Owner Owner Address	: DWAYNE CASTEEL : 19971 RED BANK ST		
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	: FA0001567 : PR0002747 : PT0002965 : : 7/10/2020 : DA0007891 : 106 - Pre-Opening Inspection	Inspector Inspector Phone Program: Total Inspection Time Result	: EE0000001 - David Brower : Not Specified : 1619 - Retail Market 6K Sq Feet-15K : Sq Feet 2 Prep : 55 min. : 01 - Meets Standards		
Inspection Violations No violations cited.					
─Overall Inspection Co All refrig. units at temp! OK to open!!	omments ! Final clean-up post signs!!	Ean	Burg		

Date

David Brower

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : APPLEBEE'S Owner : APPLEBEES

Site Address : 220 ANTELOPE BLVD Owner Address : 930 EXECUTIVE WAY

Facility ID : FA0000488 Inspector : EE0000017 - Jana Gosselin

Record ID : PR0000089 Inspector Phone : Not Specified

License/Permit Number : 2004-16F-1 Program: : 1624 - Restaurant 2000 Sq.

: Feet-6000 Sq. Feet

Inspection Date : 7/28/2020 Total Inspection Time : 60 min.

Inspection Number : DA0007957

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

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

Inspection Violations

Person in Charge

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 41/45øF or at or above 135øF. (113996, 113998, 114037, 114343(a))

Corrective Description:

Inspector Comments:

All three prep refrigerators in kitchen are struggling to maintain temperature. Please monitor daily and repair or replace if not able to maintain temperature below 41F.

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Floor drains in the dishwashing area full of food and garbage. Standing water on floor in dishwashing area. Larry states that floor grade is wrong throughout store and water does not drain to floor drains.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not

Not In Compliance

Specified

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:

Mechanical exhaust ventilation currently not working correctly, in process of being repaired. Time for grease filters in hood to be cleaned.

Overall Inspection Comments

Please continue work on restaurant improvements. Refrigeration needs close supervision and regulation. If units aren't holding temp they must be repaired or replaced. Thank you!

OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	: APPLEBEE'S : 220 ANTELOPE BLVD		Owner Owner Address	: APPLEBEES : 930 EXECUTIVE WAY	
Received By:		Date	Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name	: BEST WESTERN	Owner	: AJII B PATEL
Site Address	: 203 ANTELOPE BLVD	Owner Address	: 203 ANTELOPE BLVD
Facility ID	: FA0000739	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000417	Inspector Phone	: Not Specified
License/Permit Number	: 3643-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/29/2020	Total Inspection Time	; 30 min.
Inspection Number	: DA0007988	D It	00 Not Applicable
Purpose of Inspection	: 110 - Special Inspection	Result	: 00 - Not Applicable
— Inanastian Vialeti			
Inspection Violation	ons		
No violations cited.			
Overall Inspection Co		intain appropriate towns	
Currently serving all pre	e-packaged food. Turned down the refrigerator to ma	аптапт арргорпате теттрѕ.	

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT

Owner



Date

: JEFF TAUSCH

Tim Potanovic, REHS - Director

Facility Name

Received By:

: BOAR HUNTER BBQ

Site Address	: 158 MAIN ST	Owner Address	: 21630 SACRAMENTO AVE
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number	: FA0000046 : PR0002748 : PT0002966 : : 7/8/2020 : DA0007873	Inspector Inspector Phone Program: Total Inspection Time Result	: EE0000017 - Jana Gosselin : Not Specified : 1623 - Restaurant <2000 Sq. Feet : 60 min. : 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection	recount	
No violations cited.			
	n. Please get sanitizer test strips for the dishwashing sink. I " sign and the other restroom needs the toilet paper disper	· ·	an "Employees must wash hands

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT

Owner



: MARK OLSEN

Tim Potanovic, REHS - Director

: BUBBA Q

Facility Name

Received By:

Site Address	: 706 4TH ST	Owner Address	: 1422 YOLO ST
Facility ID	: FA0001467	Inspector	: EE0000001 - David Brower
Record ID	: PR0002592	Inspector Phone	: Not Specified
License/Permit Number	: PT0002802	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 7/7/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007864	Desult	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards
 Inspection Violation 	one -		
No violations cited.	113		
"Overall Inspection Co Good Condition!!	mments		
		5.1) R = - A

Date

David Brower

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BURGER KING	Owner	: BURGER KING CORI	PORATION
Site Address	: 210 ANTELOPE BLVD	Owner Address	: P O BOX 527023	
Facility ID	: FA0000503	Inspector	: EE0000017 - Jana Go	sselin
Record ID	: PR0000109	Inspector Phone	: Not Specified	
License/Permit Number	: 2033-16F-1	Program:	: 1624 - Restaurant 20	00 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet	
Inspection Date	: 7/15/2020	Total Inspection Time	: 45 min.	
Inspection Number	: DA0007909		O4 Masta Otas danda	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards	
Inspection Violation	ons		. , , ,	
ALL VENTILATION S	HALL MEET REQUIREMENTS - 1	16 38B	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
Canopy-type hoo Toilet rooms sha	ods shall extend 6# beyond all coo	pases, heat. grease, vapors and smoke and be apoking equipment. All areas shall have sufficient ve a screened openable window, an air shaft, or a lig	entilation to facilitate proper food st	orage.
Corrective Descript	ion:			
Inspector Comment Please hook up	ts: exhaust fans in restrooms.			
Overall Inspection Co				
•	holding temperature but large deli ding food below 41F. Thank you!	ivery just received on a very hot day. Please cont	tinue to monitor refrigerator temper	atures
Received By:		Date Jana Gosselin		Date

Jana Gosselin

Date

Received By:

OFFICIAL FOOD INSPECTION REPORT



Date

Tim Potanovic, REHS - Director

Facility Name Site Address	: BURGER SHACK : 7834 HIGHWAY 99 E	Owner Owner Address	: BURGER SHACK : 7834 HIGHWAY 99	
Facility ID Record ID License/Permit Number Person in Charge	: FA0000505 : PR0000111 : 2035-16F-1	Inspector Inspector Phone Program:	: EE0000001 - David Bro : Not Specified : 1623 - Restaurant <20	
Inspection Date Inspection Number Purpose of Inspection	: 7/7/2020 : DA0007866 : 102 - Routine Inspection	Total Inspection Time Result	: 65 min. : 03 - Minor Violations	
·	ction of your property revealed the following violations.	Please note the date for reinsp	pection. Thank you for your coo	peration.
 Inspection Violation WALL CEILING AND 	FLOORS MUST BE APPOVED MATERIAL AND KEPT	CLEAN AT ALL	"Comply by Date" Not	Not In Compliance
TIMES - 16 45			Specified	
Violation Description	n:			
customer service shall be provided	gs shall have durable, smooth, nonabsorbent, light-color areas, shall be approved, smooth, durable and made of in all areas, except customer service areas and where Il food facilities shall be kept clean and in good repair.	f nonabsorbent material that is food is stored in original unope	s easily cleanable. Approved basened containers. Food facilities	•
Corrective Description	on:			
Inspector Comment Walls in need of	s: repair in several locations. Repair walls.			
Overall Inspection Co. Repair walls by next ins				
		Ean	DBww	P

Date

David Brower

Received By:

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 : EE0000017 - Jana Gosselin

Record ID : PR0000299 Inspector Phone : Not Specified

License/Permit Number : 2312-16F-1 Program: : 1623 - Restaurant <2000 Sq. Feet

.

Inspection Date : 7/20/2020 Total Inspection Time : 60 min.

Inspection Number : DA0007928
Purpose of Inspection : 102 - Routine Inspection

Result : 04 - Major Violations

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

Inspection Violations

Person in Charge

FOOD SHALL BE THAWED CORRECTLY - 16 26

"Comply by Date" Not

Not In Compliance

Specified

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:

No thawing of food in the sink!

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Small refrigerator in kitchen not holding temperature. It must be repaired or replaced.

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:

Floor drain not draining properly. Please fix.

FOOD TRAINING - 16 1 "Comply by Date" Not Not In Compliance
Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

All employees must complete food training class.

OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	: CHINA DOLL : 182 S MAIN ST		Owner Owner Address	: HUAN YAN WONG : 182 S MAIN ST			
•	-Overall Inspection Comments Re-inspection required. Please address all items in report. Do not use dishwashing sink for any food prep! Thank you.						
Re-inspection requ	illed. Flease address all items in report.	Do not use disniwasinii	ig silik lol ally lood prep: I	Hafik you.			
Received By:		Date	Jana Gosselin		Date		

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name	: COFFEEHUB	Owner	: ALYSSA GONZALEZ
Site Address	: 20767 WALNUT ST	Owner Address	228 ASPEN WAY
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	: FA0000113 : PR0002607 : PT0002820 : : 7/14/2020 : DA0007904 : 110 - Special Inspection	Inspector Inspector Phone Program: Total Inspection Time Result	 EE0000017 - Jana Gosselin Not Specified 1640 - Limited Food Prep (Coffee Stand/Hotel) 30 min. 00 - Not Applicable
- Inspection Violation No violations cited Overall Inspection Co Currently closed.	ons		

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT

Owner



Date

: SINGH HOTEL GROUP

Tim Potanovic, REHS - Director

Facility Name

Received By:

: COMFORT INN

Site Address	: 90 SALE LANE	Owner Address	: 90 SALE LN			
Facility ID	: FA0000710	Inspector	: EE0000017 - Jana Gosselin			
Record ID	: PR0000370	Inspector Phone	: Not Specified			
License/Permit Number	: 3606-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet			
Person in Charge	:		:			
Inspection Date	: 7/21/2020	Total Inspection Time	: 30 min.			
Inspection Number	: DA0007934	Dogult	: 00 - Not Applicable			
Purpose of Inspection	: 110 - Special Inspection	Result	. 00 - Not Applicable			
Inspection Violations No violations cited. Overall Inspection Comments						
•	ore-packaged food due to COVID-19. Kitchen undergoing e	extensive remodel. Will call for	pre-opening inspection prior to			

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: DENNY'S #7376	Owner	: NORTH VALLEY DINER, INC
Site Address	: 48 ANTELOPE BLVD	Owner Address	: 3550 MOWEY AVE #301
Facility ID	: FA0000521	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000128	Inspector Phone	: Not Specified
License/Permit Number	: PT0000128	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 7/7/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007868	Dth	· 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection	Result	: U1 - INIEELS STAITURIUS

Inspection Violations No violations cited.			
Overall Inspection Comments All violations from the 5/13/2020 inst	pection have been addressed. Thank you.		
	ntly being used as it is not holding temperatur	re.	
Received By:	Date	Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: DOLLAR TREE #01230	Owner	: DOLLAR TREE STO	RES, INC.
Site Address	: 398 S MAIN St	Owner Address	: 641 FULTON AVE	
Facility ID	: FA0000525	Inspector	: EE0000017 - Jana Go	osselin
Record ID	: PR0000133	Inspector Phone	: Not Specified	
License/Permit Number	: 2074-16F-1	Program:	: 1614 - Retail Market	<6000 Sq. Feet
Person in Charge	:		: No Prep	
Inspection Date	: 7/27/2020	Total Inspection Time	: 45 min.	
Inspection Number	: DA0007956		Od Masta Otan danda	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards	
An inspe	ection of your property revealed the following	ng violations. Please note the date for rein	spection. Thank you for your co	ooperation.
 Inspection Violation 	ons			
POTENTIALLY HAZA	RDOUS FOODS HOLD TEMPERATURES	S - 16 7	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
Potentially hazar	dous foods shall be held at or below 41/4	5øF or at or above 135øF. (113996, 11399	98, 114037, 114343(a))	
Corrective Descript	ion:			
Inspector Comment	ts:			
•		g and monitor temp. If refrigerator not hold	ling temp please repair immedia	tely!
TOILET FACILITY MU	JST BE CLEAN, SUPPLIED AND PROPE	RY CONSTRUCTED - 16 43	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
tissue shall be po building and plur	rovided in a permanently installed dispens	ood repair. Toilet rooms shall be separated er at each toilet. The number of toilet facil provided for patrons: in establishments wi 4276)	ities shall be in accordance with	local
Corrective Descripti	ion:			
Inspector Comment	ts:			
Paper towels and fashion.	d toilet paper need to be installed in perma	anent dispensers in restrooms. Restrooms	must be maintained in a clean a	and sanitary
Overall Inspection Co	omments			
Thank you for continuin	g to work on improving the overall cleanlin	ess of the store.		
Received By:	Da	Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name	: DOWNTOWN ALE HOUSE	Owner	: FRANCISCO BOBADILLA
Site Address	: 343 WALNUT ST	Owner Address	: 216 PINE ST
Facility ID	: FA0000500	Inspector	· EE0000017 - Jana Gosselin
Record ID	PR0000106	Inspector Phone	Not Specified
License/Permit Number	2030-16F-1	Program:	: 1626 - Bar Prepackaged Foods Only
Person in Charge	:	3	:
Inspection Date	: 7/15/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007914	· 	OO Net Ameliaakia
Purpose of Inspection	: 110 - Special Inspection	Result	: 00 - Not Applicable
· · ·			
Inspection Violati	ons		
· · ·	ons		
Inspection Violati	ons —		
Inspection Violati No violations cited.			
Inspection Violati No violations cited. Overall Inspection Co	omments ————————————————————————————————————		
Inspection Violati No violations cited.	omments ————————————————————————————————————		
Inspection Violati No violations cited. Overall Inspection Co	omments ————————————————————————————————————		
Inspection Violati No violations cited. Overall Inspection Co	omments ————————————————————————————————————		

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: EL CHINO TACO'S		Owner	: LORENA FUENTES	
Site Address	: 1723 SOLANO ST		Owner Address	: 1146 TOOMES AVE	
Facility ID Record ID License/Permit Number Person in Charge	: FA0001244 : PR0002177 : PT0002268		Inspector Inspector Phone Program:	EE0000005 - Tia Brant (530) 527-8020 1628 - Food Vehicle F	
Inspection Date	: 7/30/2020		Total Inspection Time	: 60 min.	
Inspection Number	: DA0007968		D It	: 05 - Reinspection Requ	uirad
Purpose of Inspection	: 102 - Routine Inspection		Result	: 05 - Keilispection Keqt	illed
An inspe	oction of your property revealed th	e following violations. Plea	se note the date for reins	spection. Thank you for your coo	operation.
FOOD TRAINING - 16	31			"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:				
facilities that pre	es shall have adequate knowledg pare, handle or serve non-prepac ïcation examination. (113947-11:	kaged potentially hazardou	•	, ,	
Corrective Descript	ion:				
Inspector Comment Please have pro	ts: of of food training certificates on N	Nobile unit at all times.			
POTENTIALLY HAZA	RDOUS FOODS HOLD TEMPER	ATURES - 16 7		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:				
Potentially hazar	dous foods shall be held at or bel	ow 41/ 45øF or at or above	135øF. (113996, 11399	8, 114037, 114343(a))	
Corrective Descript	ion:				
Inspector Comment monitor warmest	ts: parts of refrigerator to make sure	they are maintaining temp	erature.		
Overall Inspection Co	omments ary letter and return to this office i	mmediately.			
			<i>(</i>).	Branton	
Received By:		Date	Tia Branton		Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: BRANDON GRISSOM

Tim Potanovic, REHS - Director

Facility Name

: ENJOY THE STORE

Site Address	: 615 MAIN ST		Owner Address	: 584 SYKES AVE
Facility ID	: FA0001198		Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002080		Inspector Phone	: Not Specified
License/Permit Number	: PT0002170		Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:			: 1 Prep Area
Inspection Date	: 7/15/2020		Total Inspection Time	: 30 min.
Inspection Number	: DA0007912			OO Net Ameliaabla
Purpose of Inspection	: 110 - Special Inspection		Result	: 00 - Not Applicable
No violations cited				
Overall Inspection C Store currently closed				
close durently diesed	dde to GOVID 10.			
Received By:		Date	Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: WILLIAM LEE FULTON AND ERICA FRANKS

Tim Potanovic, REHS - Director

Facility Name

: HERITAGE COLLECTIVE CO.

Site Address	: 613 MAIN ST		Owner Address	: PO BOX
Facility ID	: FA0001530		Inspector	EE0000017 - Jana Gosselin
Record ID	: PR0002687		Inspector Phone	: Not Specified
License/Permit Number	: PT0002905		Program:	: 1640 - Limited Food Prep (Coffee
Person in Charge	:			: Stand/Hotel)
Inspection Date	: 7/15/2020		Total Inspection Time	: 30 min.
Inspection Number	: DA0007913		Desuit	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		Result	: 00 - Not Applicable
No violations cited.				
Overall Inspection Construction Cons				
Received By:		Date	Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT



Date

Tim Potanovic, REHS - Director

Facility Name	: HIGHLAND RANCH LLC	Owner	: KEVIN WILSEY	
Site Address	: 41515 E HWY 36E	Owner Address	: 1856 YERBA WAY	
Facility ID Record ID	: FA0001361 : PR0002390	Inspector Inspector Phone	EE0000017 - Jana GosNot Specified	selin
License/Permit Number	: PT0002432	Program:	: 1624 - Restaurant 200	00 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet	
Inspection Date	: 7/6/2020 DA0007861	Total Inspection Time	: 60 min.	
Inspection Number Purpose of Inspection	: DA0007861 : 102 - Routine Inspection	Result	: 03 - Minor Violations	
<u> </u>	·			
An inspe	ection of your property revealed the following violation	ns. Please note the date for reins	spection. Thank you for your coo	peration.
Inspection Violation	ons -			
•				
	CILITIES SHALL BE WORKING CORRECTLY AND F	HAVE TESTING	"Comply by Date" Not Specified	Not In Compliance
Violation Description				
Food facilities th	at prepare food shall be equipped with warewashing anitization method. (114067(f.g), 114099, 114099.3,	- · ·	•	
Corrective Descripti	(()0)	114000.0, 114101(a), 114101.1,	114101.2, 114100, 114107, 114	120)
Inspector Comment	ts: rarewashing machine, even after changing container.	. Please call for repair and monit	or frequently.	
WALL CEILING AND TIMES - 16 45	FLOORS MUST BE APPOVED MATERIAL AND KE	PT CLEAN AT ALL	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n·		•	
The walls / ceilin customer service shall be provided	gs shall have durable, smooth, nonabsorbent, light-ce e areas, shall be approved, smooth, durable and mad d in all areas, except customer service areas and who All food facilities shall be kept clean and in good repa	de of nonabsorbent material that ere food is stored in original unop	is easily cleanable. Approved bas pened containers. Food facilities	•
Corrective Descripti	ion:			
Inspector Comment	ts: e an accumulation of food and garbage. Please keep	o clean at all times.		
	FOODS SHALL BE PROTECTED FROM CONTAMIN		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n·		opoomou	
•	d shall be displayed and dispensed in a manner that	protects the food from contamina	ation (114063 114065)	
		protoco are rood from contamin	audii. (111000, 111000)	
Corrective Descript	ion:			
Inspector Comment				
Please keep all f	ood in containers covered at all times.			
—Overall Inspection Co Thank you!	omments			

Jana Gosselin

Date

Received By:

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: JACK'S PLACE	Owner	: ALEX RIVERA	
Site Address	: 7875 HIGHWAY 99 E	Owner Address	: 5075 CLARK RD	
Facility ID Record ID	: FA0000643 · PR0000284	Inspector Inspector Phone	: EE0000005 - Tia Brar : (530) 527-8020	nton
License/Permit Number	: 2289-16F-1	Program:	: 1623 - Restaurant <	2000 Sq. Feet
Person in Charge	:		:	•
Inspection Date	: 7/16/2020	Total Inspection Time	: 45 min.	
Inspection Number	: DA0007916	Result	· 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection	Result	. 01 - Meets Standards	
An inspe		ving violations. Please note the date for reinsp	pection. Thank you for your or	poperation.
FOOD TRAINING - 16	:1		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
facilities that pre	· · · · · · · · · · · · · · · · · · ·	d be trained in food safety as it relates to their potentially hazardous food, shall have an emp	- , ,	
Corrective Descripti	ion:			
Inspector Comment	s: re that there is a copy of all food workers	training at facility		
	.,		"Comply by Date" Not	Not In Compliance
POTENTIALLY HAZA	RDOUS FOODS HOLD TEMPERATURE	- 3 - 10 <i>1</i>	Specified	rtot in Compilance
Violation Description	n:			
Potentially hazar	dous foods shall be held at or below 41/	45øF or at or above 135øF. (113996, 113998	, 114037, 114343(a))	
Corrective Descripti	ion:			
Inspector Comment	's:			
•	eye on all refrigeration temperatures.			
-Overell Inspection Co				
¬Overall Inspection Co Facility much cleaner. K	Geep up the good work. Thank you			
·	,	<i>(</i>).	3 ranton	
Received By:	Ε	Date Tia Branton		Date

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: LA PLAZA MARKET/DELI	Owner	: LOUIS DAVIES	
Site Address	: 903 SOLANO ST	Owner Address	911 SOLA ST	
Facility ID	: FA0000568	Inspector	: EE0000005 - Tia Brai	nton
Record ID	: PR0000184	Inspector Phone	; (530) 527-8020	
License/Permit Number	: 2154-16F-1	Program:	: 1623 - Restaurant <	2000 Sq. Feet
Person in Charge	:		:	
Inspection Date	: 7/16/2020	Total Inspection Time	: 60 min.	
Inspection Number	: DA0007918	D If	· 02 - Failed To Meet S	tandarda
Purpose of Inspection	: 102 - Routine Inspection	Result	: 02 - Falled 10 Meet 3	otanuarus
·	ction of your property revealed the following	violations. Please note the date for reins	pection. Thank you for your co	ooperation.
 Inspection Violation 	ons —			
FOOD TRAINING - 16	1		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
facilities that prep	es shall have adequate knowledge of and be pare, handle or serve non-prepackaged pote cation examination. (113947-113947.1)	•	,	
Corrective Description	on:			
Inspector Comments Copies of all food	s: I handler cards shall be on site and accessit	ole.		
POTENTIALLY HAZA	RDOUS FOODS HOLD TEMPERATURES -	16 7	"Comply by Date" Not Specified	Not In Compliance
Violation Description	ı:			
Potentially hazard	dous foods shall be held at or below 41/ 45ø	F or at or above 135øF. (113996, 113998	3, 114037, 114343(a))	
Corrective Description	on:			
Inspector Comments	s:			
Large refrigeratio	n unit not maintaining temperature. All pote	ntially hazardous foods moved to another	unit.	
Units MUST mair	ntain <41 degrees F at all times.			
Overall Inspection Co	mments			
			Branton	
			- wanton	
Received By:	Date	Tia Branton		Date

OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	: LASSEN MINERAL LODGE RESTAURANT/BAR · HWY 36E	Owner Owner Address	: JIM & BETH GLENN : PO BOX 160	
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	: FA0001206 : PR0002092 : PT0002182 : : 7/6/2020 : DA0007860 : 102 - Routine Inspection	Inspector Inspector Phone Program: Total Inspection Time Result	: EE0000017 - Jana Goss : Not Specified : 1623 - Restaurant <200 : : 60 min. : 03 - Minor Violations	00 Sq. Feet
Inspection Violation	ons			
FACILITY SHALL BE	KEPT CLEAN AT ALL TIMES - 16 44		"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
items shall be st 114143 (a) & (b)	each food facility shall be kept clean and free of litter an ored and displayed separate from food and food-contact , 114256, 114256.1, 114256.2, 114256.4, 114257, 1142	surfaces; the facility shall be	kept vermin proof. (114067 (j), 11	
Corrective Descript	ion:			
Inspector Commen	ts:			
•	food prep and food contact surfaces clean and free of pe /e phone and tablet charging station to a more appropria			
—Overall Inspection Co Thank you for making t				
Received By:	Date	Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name	: LASSEN MINERAL LODGE STORE	Owner	: JAMES & BETH GLENN
Site Address	: HIGHWAY 36 E	Owner Address	: P O BOX 160
Facility ID	: FA0000571	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000188	Inspector Phone	: Not Specified
License/Permit Number	: 2158-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	· 7/6/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007859	Dogult	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	- 01 - Meets Standards
 Inspection Violation 	005		
No violations cited.	ons		
NO VIOIALIONS CITEU.			
Overall Inspection Co	omments -		
Store looks great. Than			
· ·	•		

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: LITTLE CAESARS PIZZA		Owner	·	& KAMALDEEP SINGH
Site Address	: 108 MAIN ST C		Owner Address	: 1646 REDHAVEN AV	E
Facility ID	: FA0000696		Inspector	: EE0000017 - Jana Go	osselin
Record ID	: PR0000353		Inspector Phone	: Not Specified	
License/Permit Number	: 2406-16F-1		Program:	: 1623 - Restaurant <2	2000 Sq. Feet
Person in Charge	:			:	
Inspection Date	: 7/16/2020		Total Inspection Time	; 45 min.	
Inspection Number	: DA0007922		Result	· 03 - Minor Violations	
Purpose of Inspection	: 102 - Routine Inspection		Result	. 00 - Millor Violations	
Inspection Violation	ons CILITIES SHALL BE WORKING C	ODDECTI V AND HA	WE TESTING	"Comply by Date" Not	Not In Compliance
MATERIALS TO VER	RIFY CHEMICAL CONC - 16 34	ORRECTLY AND HA	VE TESTING	Specified Specified	- '
Violation Descriptio	n:				
	at prepare food shall be equipped anitization method. (114067(f,g), 1	•	•	·	
Corrective Descript	ion:				
Inspector Commen No sanitizer in s do it every day!	ts: anitizing water, test strips had nev	er been opened. Plea	ise train employees on the im	portance of testing the sanitizer	water and
	UST BE CLEAN, SUPPLIED AND	PROPERY CONSTRU	JCTED - 16 43	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:				
tissue shall be p building and plu	hall be maintained clean, sanitary vrovided in a permanently installed mbing ordinances. Toilet facilities iquor consumption. (114250, 1142	dispenser at each toi shall be provided for	let. The number of toilet facil	ties shall be in accordance with	local
Corrective Descript	ion:				
Inspector Commen Please keep toil	<i>ts:</i> et paper in dispenser. Setting it on	top of the dispenser	is unsanitary.		
Overall Inspection Co	omments —				
	k on floors and drainage in dishwa	ishing area. When the	generator for the dough mixe	er dies it must be replaced. Thar	nk you!
Received By:		Date	Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: LOS COSTENOS RESTAU	RANT	Owner	: ADELAIDA SOTELO	AND JUAN GABRIEL SANT
Site Address	: 1510 SOLANO ST		Owner Address	: 5180 LUNING AVE	
Facility ID Record ID License/Permit Number Person in Charge	: FA0000587 : PR0000207 : 2187-16F-1		Inspector Inspector Phone Program:	: EE0000005 - Tia Brar : (530) 527-8020 : 1623 - Restaurant <	
Inspection Date	· · 7/16/2020		Total Inspection Time	: 60 min.	
Inspection Number	: DA0007919		·	Od Marta Otro Iroda	
Purpose of Inspection	: 102 - Routine Inspection		Result	: 01 - Meets Standards	
Inspection Violati	ONS EQUIPMENT SHALL BE APPRO	OVED, AND FUNC	TIONING PROPERLY -	"Comply by Date" Not	Not In Compliance
16 35				Specified	
Violation Description	n:				
and meet applic		.1, 114130.2, 1141	r. (114175) All utensils and equipn 30.3, 114130.4, 114130.5, 11413. 32)		
Corrective Descript	tion:				
Inspector Commen Walk in refrigera	ts: ator floor needs to be repaired.				
ALL FOOD SHALL	BE SEPERATED AND PROTECT	ED FROM CONTAI	MINATION - 16 27	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:				
	separated and protected from co 0.1 (c), 114143 (c))	ntamination. (1139	84 (a, b, c, d, f), 113986, 114060	, 114067(a, d, e, j), 114069(a,	b),
Corrective Descript	tion:				
Inspector Commen All foods in refrig	ts: gerator must have lids to protect f	rom contamination.			
Overall Inspection Co		in de-cluttering faci	lity and keeping clean at all times.		
			\sim .	Branton	
Received By:		Date	 Tia Branton		Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: M & M RANCH HOUSE

Tim Potanovic, REHS - Director

Facility Name

: M & M RANCH HOUSE

Site Address	: 645 ANTELOPE BLVD 1	Owner Address	: P O BOX 702	
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection An inspe	: FA0000520 : PR0000127 : 2067-16F-1 :	Inspector Inspector Phone Program: Total Inspection Time Result s. Please note the date for reinspection	: EE0000001 - David Brovers : Not Specified : 1624 - Restaurant 2000: Feet-6000 Sq. Feet : 55 min. : 01 - Meets Standards	0 Sq.
 Inspection Violation 	ons			
HAND WASHING FA	CILITIES REQUIRED - 16 6		"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
•	ap and towels or drying device shall be provided in dies shall be provided for hand washing, food preparation	•	•	,
Corrective Descript	on:			
Inspector Comment Finish hand was	hing sink!!			
Overall Inspection Co Floor look great!! Bathro	omments ooms with FRP look good!!			
Ç	v	Elm	DBww	P
Received By:	Date	David Brower		Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: WEI KANG ZHU

Tim Potanovic, REHS - Director

Facility Name

: MAPLE GARDEN CHINESE RESTAURANT

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	: 7/8/2020		Total Inspection Time	: 30 min.
Inspection Number	: DA0007878		5 "	00 Not Applicable
Purpose of Inspection	: 104 - Follow-Up Inspection		Result	: 00 - Not Applicable
No violations cited				
— Overall Inspection C Thank you for providin	g record of Food Safety training.			
Received By:	_	Date	Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

: MCDONALD'S : MJROBIK, INC **Facility Name** Owner : 215 ANTELOPE BLVD : 871 MISSLE TOE LN Site Address Owner Address

Facility ID FA0000589 Inspector : EE0000017 - Jana Gosselin

Record ID PR0000209 Inspector Phone · Not Specified

: 2191-16F-1 License/Permit Number Program: : 1624 - Restaurant 2000 Sq.

: Feet-6000 Sq. Feet

: 45 min.

Inspection Date : 7/7/2020 Total Inspection Time : DA0007869 Inspection Number

: 03 - Minor Violations Result 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

Person in Charge

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 41/45øF or at or above 135øF. (113996, 113998, 114037, 114343(a))

Corrective Description:

Inspector Comments:

Stand-alone, stacked refrigerator in kitchen area not holding temperature. All food removed while inspector was on site. Needs to be repaired.

WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING

"Comply by Date" Not

Specified

Not In Compliance

MATERIALS TO VERIFY CHEMICAL CONC - 16 34

Violation Description:

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

Corrective Description:

Inspector Comments:

No sanitizer in hand-washing sink or dishwasher. Sink dispenser refilled while inspector on site, dishwasher not working correctly. Not sanitizing dishes. Needs to be repaired.

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:

Specifically, the milkshake prep area should be wiped down repeatedly throughout the day, the egg cooker near the grill needs a thorough cleaning behind, under and on the sides of it, and the floor of the walk in freezer has random food scattered around on it. Please work on keeping all areas of the store clean

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	: MCDONALD'S : 215 ANTELOPE BLVD	Owner Owner Addr	: MJROBIK, INC ress : 871 MISSLE TOE LN			
All refrigera	tors need dedicated thermometers that	are checked daily!				
There were several important observations made during this inspection. Refrigerator temperatures need to be monitored daily as do sanitizer concentrations. Even though there is no in-store dining, the restaurant must still be maintained to high cleanliness standards. There were also a large number of flies observed in the restaurant. Please address all items in this report. Thank you.						
Received By:	_	Date Jana Go	osselin	Date		

OFFICIAL FOOD INSPECTION REPORT

Owner



: MOUNTAIN MOONRISE

Tim Potanovic, REHS - Director

Facility Name

: MILL CREEK RESORT

: 40271 HIGHWAY 172

Site Address	: 40271 HIGHWAY 172	Owner Address	÷ 40271 HWY 172			
Facility ID	: FA0000592	Inspector	: EE0000017 - Jana G	osselin		
Record ID	: PR0000212	Inspector Phone	: Not Specified			
License/Permit Number	: 2195-16F-1	Program:	: 1623 - Restaurant <	2000 Sq. Feet		
Person in Charge	:	· ·	:			
Inspection Date	: 7/6/2020	Total Inspection Time	: 60 min.			
Inspection Number	: DA0007863		O4 Marta Otan danda			
Purpose of Inspection	: 110 - Special Inspection	Result	: 01 - Meets Standards	i		
An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation. Inspection Violations						
ALL NONFOOD CON	TACT SURFACES SHALL BE KEPT	CLEAN - 16 33	"Comply by Date" Not Specified	Not In Compliance		
Violation Description	n:					
All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))						
Corrective Descripti	ion:					
Inspector Comment	ts:					
Ansul system needs to be cleaned.						
Overall Inspection Comments Limited food prep due to COVID-19. All food being served as "to go". Please continue to remove wood surfaces from kitchen as discussed. Facility looks good, thank you!						
Received By:		Date Jana Gosselin		Date		

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

Inspection Date : 7/9/2020 Total Inspection Time : 60 min.

Inspection Number : DA0007890
Purpose of Inspection : 102 - Routine Inspection

Result : 04 - Major Violations

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

Inspection Violations

Person in Charge

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 41/45øF or at or above 135øF. (113996, 113998, 114037, 114343(a))

Corrective Description:

Inspector Comments:

Prep refrigerator in kitchen at 60F. Fish, hamburger patties, red meat all at an internal temp of 60F while in the refrigerator. Voluntarily discarded while inspectors on site. Do not use unit until it is repaired. Install a thermometer and record temperature daily!

Walk in refrigerator temperature also appears high. Set up a temperature log and record time and temperature daily. If it is not holding temp, repair.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

No handwashing sink. No soap at dishwashing sink. Where do employees wash their hands? Please encourage frequent hand washing and ensure soap and single-serve paper towels are available at all times.

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

"Comply by Date" Not

Not In Compliance

Specified

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:

Uncovered ice for cocktails in bar area. Please keep ice covered to prevent contamination.

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

"Comply by Date" Not

Not In Compliance

Specified

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:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

: PALOMINO ROOM : CARLOS ZAPATA **Facility Name** Owner : 723 MAIN ST

: 8588 SILVER BRIDGE RD Site Address Owner Address

Inspector Comments:

Warewashing sink in kitchen and bar shall have test strips to ensure adequate concentration of sanitizer. Please ensure employees know how to use test strips and that they are used daily.

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

"Comply by Date" Not

Not In Compliance

Specified

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:

No soap in men's restroom on bar side. Please do not store open rolls of toilet paper and paper towels on top of dispensers. Keep dispensers stocked and extra rolls in storage. Working fans are required in all restrooms.

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

All refrigerators need dedicated thermometers placed so they can easily be read.

Not In Compliance **FOOD TRAINING - 16 1** "Comply by Date" Not

Specified

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 cards to be available for inspection at all times.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not

Not In Compliance

Specified

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 (i), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

Corrective Description:

Inspector Comments:

Pan catching condensation from walk in refrigerator full and leaking all over the floor. Lots of accumulated dirt around pan. Floor drains very dirty.

Overall Inspection Comments

Re-inspection required. Please address all issues immediately. Thank you.

OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	: PALOMINO ROOM : 723 MAIN ST		Owner Owner Address	: CARLOS ZAPATA : 8588 SILVER BRIDGE RD	
Received By:		Date	Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: BRIAN YOUNG

Tim Potanovic, REHS - Director

Facility Name

: PRIME CINEMAS RED BLUFF

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
Person in Charge	:				: Stand/Hotel)
Inspection Date	:	7/8/2020		Total Inspection Time	: 30 min.
Inspection Number	:	DA0007875		5 "	· 01 - Meets Standards
Purpose of Inspection	:	110 - Special Inspection		Result	: 01 - Meets Standards
Inspection Violation No violations cited.					
─ Overall Inspection Co Pre-packaged food onl			oe open friday-sur	nday starting next week due to CC	OVID-19.
Received By:			Date	Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : RAMOS DONUT HOUSE Owner : RAMOS DONUT HOUSE

Site Address : 545 MAIN ST Owner Address : 545 MAIN ST

Facility ID : FA0000665 Inspector : EE0000017 - Jana Gosselin

Record ID : PR0000315 Inspector Phone : Not Specified

License/Permit Number : 2331-16F-1 Program: : 1623 - Restaurant <2000 Sq. Feet

Person in Charge :

Inspection Date : 7/7/2020 Total Inspection Time : 45 min.
Inspection Number : DA0007867

Inspection Number : DA0007867

Purpose of Inspection : 102 - Routine Inspection

Result : 03 - Minor Violations

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

Inspection Violations

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

"Comply by Date" Not

Not In Compliance

Specified

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:

Employees unaware of proper sanitizing procedures. Test strips must be on hand to ensure appropriate sanitizing concentrations are reached in the warewashing water. Please review appropriate dishwashing and sanitizing protocols and implement immediately!

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Small refrigerator in cooking area not holding temperature. Please track refrigerator temperature daily and repair if it is not maintaining 41F!

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Please install a toilet paper dispenser on the wall. A loose toilet paper roll is unsanitary. Also provide proper signage in restroom stating that employees must wash their hands before returning to work.

Overall Inspection Comments

The facility is looking much better, thank you. Please make it a priority to establish a dishwashing protocol that includes sanitizing the dishes and train all employees! This is a critical piece of your food safety plan. Thank you.

Received By: Date Jana Gosselin Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: DALE MC FALL

Tim Potanovic, REHS - Director

Facility Name

Received By:

: RANCHERS DELI & MEATS

Site Address	: 890 MARGUERITE AVE	Owner Address	: 303 SOLANO ST		
Facility ID	: FA0001212	Inspector	: EE0000001 - David Brower		
Record ID	: PR0002103	Inspector Phone	: Not Specified		
License/Permit Number	: PT0002193	Program:	: 1623 - Restaurant <2000 Sq. Feet		
Person in Charge	:		:		
Inspection Date	: 7/7/2020	Total Inspection Time	: 65 min.		
Inspection Number	: DA0007865	D	· 01 - Meets Standards		
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards		
Inspection Violations No violations cited. Overall Inspection Comments					
Deli Closed!! No violati					
_ = ::: = := : 3 		Ean	DBwn		

Date

David Brower

OFFICIAL FOOD INSPECTION REPORT

Owner



: JUDY L. CHAGNON

Tim Potanovic, REHS - Director

Facility Name

: RED GATE RANCH

Site Address	: 19020 STATE HIGHWAY 36 WEST	Owner Address	: 4120 CASTERSON CT
Facility ID	: FA0001391	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002441	Inspector Phone	: Not Specified
License/Permit Number	: PT0002655	Program:	: 1612 - Produce Stand
Person in Charge	:		:
Inspection Date	: 7/15/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007911	5 "	01 Masta Standarda
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards
No violations cited			
—Overall Inspection C Everything looks good			
Received By:	Date	Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name	: RIVER BEND STORE	Owner	: WAYNE AND PAMELA KENDERES		
Site Address	: 21785 BEND FERRY RD	Owner Address	: 21785 BEND FERRY RD		
Facility ID	: FA0000630	Inspector	: EE0000017 - Jana Gosselin		
Record ID	: PR0000266	Inspector Phone	: Not Specified		
License/Permit Number	: 2265-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet		
Person in Charge	:		: 1 Prep Area		
Inspection Date	: 7/20/2020	Total Inspection Time	: 45 min.		
Inspection Number	: DA0007926	Dti	: 00 - Not Applicable		
Purpose of Inspection	: 110 - Special Inspection	Result	: 00 - Not Applicable		
Inspection Violations No violations cited.					
—Overall Inspection Co Store closed due to CO	DYID-19. Permanently closed?				

Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name Site Address	: ROUND UP SALOON : 610 WASHINGTON ST	Owner Owner Address	: KENDELL MAYFIELD : 335 HINKLE ST		
Facility ID Record ID License/Permit Number Person in Charge	: FA0000551 : PR0000165 : 2130-16F-1	Inspector Phone :	EE0000017 - Jana Gosselin Not Specified 1626 - Bar Prepackaged Foods Only		
Inspection Date Inspection Number Purpose of Inspection	: 7/15/2020 : DA0007915 : 110 - Special Inspection	Total Inspection Time	: 30 min. : 00 - Not Applicable		
Inspection Violations No violations cited.					
─Overall Inspection Co Bar currently closed due					

Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

	: SAINT BERNARD LODGE	Owner	: SAINT BERNARD LODGE				
Site Address	: 44801 HIGHWAY 36 E	Owner Address	: 44801 HIGHWAY 36				
Facility ID	: FA0000639	Inspector	EE0000017 - Jana Gosselin				
Record ID	: PR0000278	Inspector Phone	: Not Specified				
License/Permit Number	: 2282-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet				
Person in Charge	:		:				
Inspection Date	: 7/17/2020	Total Inspection Time	: 165 min.				
Inspection Number	: DA0007923	Desuit	· 01 - Meets Standards				
Durnaga of Inanaaties	: 102 - Routine Inspection	Result	: 01 - Meets Standards				
Purpose of Inspection	Inspection Violations No violations cited.						
Inspection Violation	ons						

Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name	: SINGH'S ICE CREAM	Owner	: SURAT S. DEOL
Site Address	: 170 GURNSEY AVE	Owner Address	: 170 GURNSEY AVE
Facility ID	: FA0001569	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002750	Inspector Phone	: Not Specified
License/Permit Number	: PT0002968	Program:	: 1629 - Food Vehicle Prepackaged
Person in Charge	:		: Food Only
Inspection Date	: 7/9/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007888	D It	· 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection	Result	: 01 - Meets Standards
- Inspection Violatio	ne —		
No violations cited.	113		
NO VIOIALIONS CILEU.			
Overall Inspection Co	mments		
All pre-packaged food. C			

Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: Beachhead Properties LTS LP

Tim Potanovic, REHS - Director

Facility Name

: ST. ELIZABETH COMMUNITY HOSPITAL

Site Address	: 2550 ST. MARY COLUMBA DR	Owner Address	: 2550 SISTER MARY COLUMBA DR
Facility ID	: FA0001039	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001561	Inspector Phone	: Not Specified
License/Permit Number	: 8165-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/21/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007933	Desult	· 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection	Result	: 01 - Meets Standards
No violations cited.			
──Overall Inspection Continue Kitchen repaired and re	eady to come back on-line. Everything l	ooks good. Thank you.	
			Dut
Received By:		Date Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SUBWAY		Owner	: SUBWAY	
Site Address	: 10 GILMORE ST		Owner Address	7672 AVIANCA DR C5	60
Facility ID Record ID License/Permit Number	: FA0000674 : PR0000327 : 2363-16F-1		Inspector Inspector Phone Program:	: EE0000017 - Jana Gos : Not Specified : 1623 - Restaurant <2	
Person in Charge Inspection Date Inspection Number Purpose of Inspection	: 7/8/2020 : DA0007874 : 102 - Routine Inspection		Total Inspection Time	: : 30 min. : 03 - Minor Violations	
· · · · · · · · · · · · · · · · · · ·	ction of your property revealed th	e following violations. Ple	ase note the date for rein:	spection. Thank you for your co	operation.
POTENTIALLY HAZA	RDOUS FOODS HOLD TEMPER	ATURES - 16 7		"Comply by Date" Not Specified	Not In Compliance
Violation Description		low 44/ 45 at at at above	- 125~F (112006 11200	0 111027 111212(a))	
·	dous foods shall be held at or be	low 41/ 45ØF or at or abov	e 1350F. (113996, 11399	8, 114037, 114343(a))	
Corrective Descripti	on:				
Inspector Comment Front counter ref	s <i>:</i> rigerator not hold temperature. R	emove all food and repair.			
TOILET FACILITY MU	IST BE CLEAN, SUPPLIED AND	PROPERY CONSTRUCT	ED - 16 43	"Comply by Date" Not Specified	Not In Compliance
Violation Description	1:				
tissue shall be pr building and plun	nall be maintained clean, sanitary ovided in a permanently installed nbing ordinances. Toilet facilities quor consumption. (114250, 114:	I dispenser at each toilet. shall be provided for patro	The number of toilet facili	ties shall be in accordance with l	ocal
Corrective Descripti	on:				
Inspector Comment Please keep toile	s: et paper and paper towels in pern	nanently mounted dispens	ers. Unsecured rolls are u	nsanitary.	
Overall Inspection Co Please ensure sanitizer	mments test strips (for dishwashing) are	readily available and used	daily!		
Received By:		Date	Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: LAURA MENDOZA

Tim Potanovic, REHS - Director

Facility Name

: TACOS COTIJA FOOD TRUCK

Site Address	: 215 S. MAIN ST		Owner Address	: PO BOX 594	
Facility ID Record ID License/Permit Number	: FA0001507 : PR0002657 : PT0002875		Inspector Inspector Phone Program:	EE0000017 - Jana Go Not Specified 1628 - Food Vehicle	
Person in Charge Inspection Date Inspection Number Purpose of Inspection	: 7/8/2020 : DA0007877 : 104 - Follow-Up Inspection		Total Inspection Time Result	: 30 min. : 03 - Minor Violations	
— Inspection Violation	ction of your property revealed th	e following violations.	Please note the date for reins	pection. Thank you for your co	operation.
POTENTIALLY HAZA	RDOUS FOODS HOLD TEMPER	RATURES - 16 7		"Comply by Date" Not Specified	Not In Compliance
Violation Description Potentially hazar Corrective Descripti	dous foods shall be held at or be	∘low 41/ 45øF or at or a	bove 135øF. (113996, 11399	3, 114037, 114343(a))	
Prep counter ref	rigerator not holding temperature til then, refrigerator is not to be u			•	view them
─Overall Inspection Co Thank you for fixing the	soap dispenser, repairing the bi	g refrigerator and worki	ng on keeping surfaces clean	1	
Received By:		Date	Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: LAURA MENDOZA

Tim Potanovic, REHS - Director

Facility Name : TACOS COTIJA FOOD TRUCK

Undercounter prep refr	d below 41F. If temperature not maintained	·	Date
Overall Inspection C	omments igerator not currently being used, waiting o	n a part. Please continue to maintain tempe	rature log; add large refrigerator to log to
Inspection Violati No violations cited.	ons		
Inspection Number Purpose of Inspection	: 104 - Follow-Up Inspection	Result	: 01 - Meets Standards
Person in Charge Inspection Date	: : 7/15/2020 · DA0007910	Total Inspection Time	: : 30 min.
Record ID License/Permit Number	PR0002657 PT0002875	Inspector Phone Program:	Not Specified1628 - Food Vehicle Prepared Food
_	: FA0001507	Inspector	: EE0000017 - Jana Gosselin
Facility ID			

OFFICIAL FOOD INSPECTION REPORT

Owner



: TAI BICKERT

Tim Potanovic, REHS - Director

Facility Name

: TAI'S DELI

Site Address	: 2130 MAIN ST A	Owner Address	: 2130 MAIN ST A	
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	: FA0001157 : PR0001988 : 8532-16F-1 : 7/8/2020 : DA0007876 : 102 - Routine Inspection	Inspector Inspector Phone Program: Total Inspection Til Result	: 03 - Minor Violations	2000 Sq. Feet
Inspection Violation	, , , ,	following violations. Please note the date fo	r reinspection. Thank you for your co	operation.
POTENTIALLY HAZA	RDOUS FOODS HOLD TEMPERAT	TURES - 16 7	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
Potentially hazar	dous foods shall be held at or below	v 41/ 45øF or at or above 135øF. (113996,	113998, 114037, 114343(a))	
Corrective Descript	ion:			
Inspector Comment	's:			
	rigerator and back commercial (non temperature daily. If units not holdin	-bread) refrigerator not holding temperature g temp, please repair ASAP!	e. Please set up daily temperature logs	s and
Overall Inspection Co Thank you!	mments			
Received By:		Date Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT



Date

Tim Potanovic, REHS - Director

Received By:

Facility Name	: TAI'S DELI : 2130 MAIN ST A	Owner	: TAI BICKERT
Site Address	: 2130 WAIN 31 A	Owner Address	: 2130 MAIN ST A
Facility ID	: FA0001157	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001988	Inspector Phone	: Not Specified
License/Permit Number	: 8532-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/15/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007908	Describ	· 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection	Result	: 01 - Weets Standards
— Increation Violetic			
 Inspection Violation No violations cited. 	ons		
No violations cited.			
Overall Inspection Co	mments		
•	g the refrigerator temps and for having the filters cleaned.	The front refrigerator appears to	be holding temp, please continue
•	emperature log) the back refrigerator. If it fails to keep food	•	
(, g	,,	,

Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: JOSE AND CRISTINA CHAVEZ

Tim Potanovic, REHS - Director

Facility Name

: TAMALES COLIMA

Site Address	: 7800 HIGHWAY 99 E		Owner Address	· 7866 HWY 99E CT	
Facility ID	: FA0000565		Inspector	: EE0000005 - Tia Branto	on
Record ID	: PR0000179		Inspector Phone	: (530) 527-8020	
License/Permit Number	: 2149-16F-1		Program:	: 1617 - Retail Market <	6000 Sq Feet
Person in Charge	:			: 1 Prep Area	
Inspection Date	: 7/16/2020		Total Inspection Time	: 45 min.	
Inspection Number	: DA0007917		Danish	· 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspec	tion	Result	: 01 - Meets Standards	
An Inspec	, , , ,	aled the following violations.	Please note the date for reins	pection. Thank you for your coc	peration.
FOOD TRAINING - 16	6 1			"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:				
facilities that pre	·	orepackaged potentially haza	•	ir assigned duties. (113947) Foo ployee who has passed an appro	
Corrective Descript	tion:				
Inspector Commen	ts:				
Please make su	re one person has manage	rs food training.			
—Overall Inspection Co Facility very clean. Tha			<i></i>	Branton	
Received By:		Date	Tia Branton		Date

OFFICIAL INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility ID : FA0000700 Inspector : EE0000005 - Tia Branton Record ID : PR0000357 Inspector : EE0000005 - Tia Branton Record ID : PR0000357 Inspector Price : (503) 527-8020 License/Permit Number : 2903-24H-1 Program: : 2412 - Detention Facility Person in Charge : : 2903-24H-1 Program: : 2412 - Detention Facility Person in Charge : : : : : : : : : : : : : : : : : : :	Facility ID : F Record ID : F Record ID : F License/Permit Number : 2 Person in Charge : Inspection Date : 7 Inspection Number : E Purpose of Inspection : 1 An inspection Inspection Violations ALL UTENCILS AND EQUIT 16 35 Violation Description: All utensils and equipre and meet applicables 114155, 114163, 114 Corrective Description: Inspector Comments: Walk in Freezer STILL unit. ALL VENTILATION SHALL Violation Description:	PR0000700 PR0000357 P003-24H-1 P1/23/2020 PA0007939 P02 - Routine Inspection PMENT SHALL BE APPROVED, AND FUNCTIONING The shall be fully operative and in good repair. (1141 tandards. (114130, 114130.1, 114130.2, 114130.3, 1165, 114167, 114169, 114177, 114180, 114182)	Inspector Inspector Phone Program: Total Inspection Time Result ease note the date for reinspection Figure 175) All utensils and equipment 14130.4, 114130.5, 114132	: EE0000005 - Tia Bran : (530) 527-8020 : 2412 - Detention Fac : 60 min. : 03 - Minor Violations Dection. Thank you for your co	poperation. Not In Compliance d properly, 14153,
Record ID PRO000367 Inspector Phone (530) 527-8020 License/Permit Number 2903-24H-1 Program: 2412 - Detention Facility Person in Charge Inspection Date Total Inspection Date Inspection Date Inspection Date Inspection Date Inspection IT Total Inspection Time Inspection IT Total Inspection IT Total Inspection IT Image It Inspection IT Image It Inspection IT Image	Record ID : F License/Permit Number : 2 Person in Charge : Inspection Date : 7 Inspection Number : E Purpose of Inspection : 1 An inspection Inspection Violations ALL UTENCILS AND EQUITION All utensils and equipment and meet applicable services 114155, 114163, 1144 Corrective Description: Inspector Comments: Walk in Freezer STILL unit. ALL VENTILATION SHALL Violation Description:	PR0000357 PR0000357 PR03-24H-1 PY23/2020 DA0007939 02 - Routine Inspection Of your property revealed the following violations. Place Property Property Property And Functioning Property Institution Property Prop	Inspector Phone Program: Total Inspection Time Result ease note the date for reinsp IG PROPERLY - 175) All utensils and equipm 14130.4, 114130.5, 114132	: (530) 527-8020 : 2412 - Detention Fac : 60 min. : 03 - Minor Violations pection. Thank you for your co	poperation. Not In Compliance d properly, 14153,
Record ID PRO000357 Inspector Phone (30) 527-8020 Program: 2412 - Detention Facility Person in Charge : 1903-24H-1 Program: 2412 - Detention Facility Person in Charge : 1932-2020 Total Inspection Date : 7/23/2020 Total Inspection Time : 60 min. Inspection Number : DA0007939 Result : 03 - Minor Violations An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation. Inspection Violations ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY Comply by Date Not Specified Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175) All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153. 114155, 114165, 114165, 114167, 114169, 114177, 114160, 114182) Corrective Description: Inspector Comments: Walk in Freezer STILL working in correctly. Water should not be collecting in door window and ice stalactities should not be forming inside of unit. ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B "Comply by Date" Not Not in Compliance Specified 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 be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type 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 be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Corrective Description: Inspector Comments: Inspector Comments: Inspector Comments: Inspect	License/Permit Number : 2 Person in Charge : Inspection Date : 7 Inspection Number : E Purpose of Inspection : 1 An inspection Inspection Violations ALL UTENCILS AND EQUITIONS All utensils and equipment and meet applicable so 114155, 114163, 114 Corrective Description: Inspector Comments: Walk in Freezer STILL unit. ALL VENTILATION SHALL Violation Description:	2903-24H-1 7/23/2020 DA0007939 02 - Routine Inspection Of your property revealed the following violations. Please PMENT SHALL BE APPROVED, AND FUNCTIONING ment shall be fully operative and in good repair. (1141 tandards. (114130, 114130.1, 114130.2, 114130.3, 1165, 114167, 114169, 114177, 114180, 114182)	Inspector Phone Program: Total Inspection Time Result ease note the date for reinsp IG PROPERLY - 175) All utensils and equipm 14130.4, 114130.5, 114132	: 2412 - Detention Face: : 60 min. : 03 - Minor Violations Dection. Thank you for your conception. Thank you for your conception. "Comply by Date" Not Specified Deepter shall be approved, installed 2, 114133, 114137, 114139, 11	Not In Compliance d properly, 14153,
License/Permit Number : 2903-24H-1 Program: : 2412 - Detention Facility Person in Charge : 10 Charge : 10 Total Inspection Time : 60 min. Inspection Number : DA0007939 Result : 03 - Minor Violations An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation. Inspection Violations All UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - "Comply by Date" Not Specified Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175) All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114167, 114169, 114177, 114180, 114182) Corrective Description: Inspector Comments: Walk in Freezer STILL working in correctly. Water should not be collecting in door window and ice stalactites should not be forming inside of unit. ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B "Comply by Date" Not Specified 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 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: Dy storage room is having some sort of ventilation issue. Mold is developing on floor. Cause shall be found and repaired immediately. Overall Inspection Comments Food used at facility as well as prepackaged for Senior Program and Probation workers.	Person in Charge : Inspection Date : 7 Inspection Number : E Purpose of Inspection : 1 An inspection Inspection Violations ALL UTENCILS AND EQUIT 16 35 Violation Description: All utensils and equipment and meet applicables 114155, 114163, 114 Corrective Description: Inspector Comments: Walk in Freezer STILL unit. ALL VENTILATION SHALL Violation Description:	PMENT SHALL BE APPROVED, AND FUNCTIONING ment shall be fully operative and in good repair. (1141 tandards. (114130, 114130.1, 114130.2, 114130.3, 1165, 114167, 114169, 114177, 114180, 114182)	Program: Total Inspection Time Result ease note the date for reinspection Fig. 1985. IG PROPERLY - 175) All utensils and equipm 14130.4, 114130.5, 114132	: 60 min. : 03 - Minor Violations pection. Thank you for your co "Comply by Date" Not Specified eent shall be approved, installed	Not In Compliance d properly, 14153,
Person in Charge : 7/23/2020 Total Inspection Time : 60 min. Inspection Date : 7/23/2020 Result : 03 - Minor Violations An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation. Inspectfon Violations ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - "Comply by Date" Not Not In Compliance Specified Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175) All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114165, 114165, 114165, 114167, 114169, 114177, 114180, 114182) Corrective Description: Inspector Comments: Walk in Freezer STILL working in correctly. Water should not be collecting in door window and ice stalactites should not be forming inside of unit. ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B "Comply by Date" Not Not In Compliance Specified 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 be provided to remove toxic gases, heat grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6if beyond all cooking equipment. All areas shall have sufficient vertiliation 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: Dry storage room is having some sort of ventiliation issue. Mold is developing on floor. Cause shall be found and repaired immediately. Overall Inspection Comments Food used at facility as well as prepackaged for Senior Program and Probation workers.	Person in Charge : Inspection Date : 7 Inspection Number : E Purpose of Inspection : 1 An inspection Inspection Violations ALL UTENCILS AND EQUITION: All utensils and equipment and meet applicables 114155, 114163, 114 Corrective Description: Inspector Comments: Walk in Freezer STILL unit. ALL VENTILATION SHALL Violation Description:	PMENT SHALL BE APPROVED, AND FUNCTIONIN ment shall be fully operative and in good repair. (1141 tandards. (114130, 114130.1, 114130.2, 114130.3, 1 165, 114167, 114169, 114177, 114180, 114182)	Total Inspection Time Result ease note the date for reinspection IG PROPERLY - 175) All utensils and equipm 14130.4, 114130.5, 114132	: 60 min. : 03 - Minor Violations pection. Thank you for your co "Comply by Date" Not Specified eent shall be approved, installed	Not In Compliance d properly, 14153,
Inspection Date : 723/2020 Total Inspection Time : 60 min. Inspection Number : DA0007939 Result : 03 - Minor Violations An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation. Inspection Violations ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - "Comply by Date" Not Specified Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175) All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114165, 114165, 114167, 114169, 114177, 114180, 114182) Corrective Description: Inspector Comments: Walk in Freezer STILL working in correctly. Water should not be collecting in door window and ice stalactities should not be forming inside of unit. ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B "Comply by Date" Not Not In Compliance Specified 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 6th beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toiler 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: Dry storage room is having some sort of ventilation issue. Mold is developing on floor. Cause shall be found and repaired immediately. Overall Inspection Comments Food used at facility as well as prepackaged for Senior Program and Probation workers.	Inspection Date : 7 Inspection Number : 1 Purpose of Inspection : 1 An inspection Inspection Violations ALL UTENCILS AND EQUIT 16 35 Violation Description: All utensils and equipment and meet applicables 114155, 114163, 114 Corrective Description: Inspector Comments: Walk in Freezer STILL unit. ALL VENTILATION SHALL Violation Description:	PMENT SHALL BE APPROVED, AND FUNCTIONIN ment shall be fully operative and in good repair. (1141 tandards. (114130, 114130.1, 114130.2, 114130.3, 1 165, 114167, 114169, 114177, 114180, 114182)	Result ease note the date for reinsp IG PROPERLY - 175) All utensils and equipm 14130.4, 114130.5, 114132	"Comply by Date" Not Specified ent shall be approved, installed	Not In Compliance d properly, 14153,
Inspection Number : DA0007939 Result : 03 - Minor Violations An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation. Inspection Violations ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - "Comply by Date" Not Not In Compliance Specified Violation Description: All utersils and equipment shall be fully operative and in good repair. (114175) All utensils and equipment shall be approved, installed property, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.5, 114132, 114133, 114137, 114139, 114153, 114165, 114165, 114167, 114169, 114177, 114180, 114182) Corrective Description: Inspector Comments: Walk in Freezer STILL working in correctly. Water should not be collecting in door window and ice stalactites should not be forming inside of unit. ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B "Comply by Date" Not Specified 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 6g 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: Dry storage room is having some sort of ventilation issue. Mold is developing on floor. Cause shall be found and repaired immediately. Overall Inspection Comments Food used at facility as well as prepackaged for Senior Program and Probation workers.	Inspection Number E Purpose of Inspection : 1 An inspection : 1 Inspection Violations ALL UTENCILS AND EQUIT 16 35 Violation Description: All utensils and equipment and meet applicable some 114155, 114163, 1144 Corrective Description: Inspector Comments: Walk in Freezer STILL unit. ALL VENTILATION SHALL Violation Description:	of your property revealed the following violations. Please PMENT SHALL BE APPROVED, AND FUNCTIONING ment shall be fully operative and in good repair. (1141 tandards. (114130, 114130.1, 114130.2, 114130.3, 1165, 114167, 114169, 114177, 114180, 114182)	Result ease note the date for reinsp IG PROPERLY - 175) All utensils and equipm 14130.4, 114130.5, 114132	"Comply by Date" Not Specified ent shall be approved, installed	Not In Compliance d properly, 14153,
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- Date	•		orkers.		
Received By: Date Tia Branton Date			<i>(</i>).	Branton	
	Received By:		Tia Branton		

OFFICIAL FOOD INSPECTION REPORT

Owner



: SUSAN HARMS

Tim Potanovic, REHS - Director

Facility Name

: THE SHABBY SISTERHOOD

Site Address	: 726 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	: 7/16/2020		Total Inspection Time	: 30 min.
Inspection Number	: DA0007920		Desuit	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		Result	: 00 - Not Applicable
No violations cited.				
—Overall Inspection Concently closed due to				
Received By:		Date	Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: VIDA JUICE BAR		Owner	: YESENIA ZARAGOZA	
Site Address	: 124 S JACKSON ST		Owner Address	: 22000 PEACOCK WAY	
Facility ID	: FA0001478		Inspector	: EE0000017 - Jana Goss	selin
Record ID	: PR0002611		Inspector Phone	: Not Specified	
License/Permit Number	: PT0002827		Program:	: 1640 - Limited Food Pr	rep (Coffee
Person in Charge	:			: Stand/Hotel)	
Inspection Date	: 7/28/2020		Total Inspection Time	: 45 min.	
Inspection Number	: DA0007955		Result	· 03 - Minor Violations	
Purpose of Inspection	: 102 - Routine Inspection		resuit	. co minor trolations	
An inspe	ection of your property revealed the fo	llowing violations. Plea	ase note the date for reins	spection. Thank you for your coo	peration.
 Inspection Violati 	ons				
HAND WASHING FA	CILITIES REQUIRED - 16 6			"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:				
-	pap and towels or drying device shall less shall be provided for hand washing		· ·	<u> </u>	•
Corrective Descript	tion:				
Inspector Commen Front sink out of	ts: hand-washing soap, restroom sink n	o paper towels to dry h	ands. Please ensure regu	ılar hand washing is occurring!	
	CILITIES SHALL BE WORKING COR		_	"Comply by Date" Not	Not In Compliance
	RIFY CHEMICAL CONC - 16 34	RECILI AND HAVE I	ESTING	Specified No.	- 1
Violation Description	n:				
	at prepare food shall be equipped wit anitization method. (114067(f,g), 1140	-	- · ·	•	
Corrective Descript	tion:				
Inspector Commen Please get sanit	\emph{ts} : izer test strips and use them daily to ϵ	ensure adequate sanitiz	zer concentration achieve	d.	
ALL NONFOOD COM	ITACT SURFACES SHALL BE KEPT	CLEAN - 16 33		"Comply by Date" Not Specified	Not In Compliance
Violation Description	nn:				
All nonfood cont	act surfaces of utensils and equipmer	nt shall be clean. (1141	15 (c))		
Corrective Descript	ion:				
Inspector Commen	ts:				
•	keep prep area clean at all times.				
Overall Inspection Con Please continue to wor	omments k on overall restaurant cleanliness an	d meeting standards fo	r hand and dish washing.	Thank you.	
Received By:		 Date	Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: KENNY WILSEY

Tim Potanovic, REHS - Director

Facility Name

: VILLAGE AT THE HIGHLANDS

Site Address	: 41500 HIGHWAY 36 E		Owner Address	: 41515 HWY 36E HWY
Facility ID	: FA0000510		Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000116		Inspector Phone	: Not Specified
License/Permit Number	: 2041-16F-1		Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:			:
Inspection Date	: 7/6/2020		Total Inspection Time	: 30 min.
Inspection Number	: DA0007862			O4 Marks Standards
Purpose of Inspection	: 102 - Routine Inspection		Result	: 01 - Meets Standards
No violations cited				
Overall Inspection C Store looks great, than				
Received By:		Date	Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name Site Address	: WALGREENS #7653 : 1145 S MAIN St	Owner Owner Address	: WALGREEN CO. : 200 WILMOT RD		
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number	: FA0000649 : PR0000290 : 2304-16F-1 : : 7/16/2020 : DA0007921	Inspector Inspector Phone Program: Total Inspection Time	: EE0000017 - Jana Gosselin : Not Specified : 1615 - Retail Market 6K Sq. : Feet-15K Sq Feet No Prep : 45 min.		
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards		
No violations cited. Overall Inspection Comments					
Everything looks good.					

Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: WENDYS

Tim Potanovic, REHS - Director

Facility Name

: WENDY'S

Site Address	: 1150 S MAIN ST		Owner Address	: 1308 KANSAS AVE	
Facility ID	: FA0000654		Inspector	: EE0000017 - Jana Go	sselin
Record ID	: PR0000300		Inspector Phone	: Not Specified	
License/Permit Number	: 2313-16F-1		Program:	: 1623 - Restaurant <2	000 Sq. Feet
Person in Charge	:		3	:	
Inspection Date	: 7/20/2020		Total Inspection Time	: 45 min.	
Inspection Number	: DA0007927		•	Od. Marcha Otam Landa	
Purpose of Inspection	: 102 - Routine Inspection	1	Result	: 01 - Meets Standards	
An inspe	ction of your property revealed	d the following violations.	Please note the date for reins	spection. Thank you for your co	operation.
 Inspection Violation 	ons				
FOOD TRAINING - 16	31			"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:				
facilities that pre	·	packaged potentially haz		ir assigned duties. (113947) Fo ployee who has passed an appr	
Corrective Descript	ion:				
Inspector Comment	ts: d handler cards available and	accessible at all times.			
	CILITIES SHALL BE WORKIN IFY CHEMICAL CONC - 16 34		VE TESTING	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:				
			•	materials shall be provided to n 114101.2, 114103, 114107, 114	
Corrective Descript	ion:				
Inspector Comment	's:				
	f on availability and importance dequate concentration is bein		strips. Even with automatic sys	stems it's important to test sanitiz	zing water
─Overall Inspection Co Restaurant very clean,					
Received By:		Date	Jana Gosselin		Date
neceived by.		Date	Jana Goodeliii		

OFFICIAL FOOD INSPECTION REPORT



Date

Tim Potanovic, REHS - Director

Facility Name	: YAYA'S TACO SHOP	Owner	: ROSALBA RIVERA	
Site Address	: 615 FOURTH STREET	Owner Address	: PO BOX 431	
Facility ID	: FA0000697	Inspector	: EE0000005 - Tia Branton	
Record ID	: PR0000354	Inspector Phone	: (530) 527-8020	
License/Permit Number	: 2410-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet	
Person in Charge	:	_	:	
Inspection Date	: 7/30/2020	Total Inspection Time	: 60 min.	
Inspection Number	: DA0007967		O4 Marka Chandanda	
Purpose of Inspection	: 106 - Pre-Opening Inspection	Result	: 01 - Meets Standards	
Inspection Violation FOOD TRAINING - 16			"Comply by Date" Not Not In Compliance	
FOOD TRAINING - 16	1		Specified Not Not in Compliance	•
Violation Description	n:			
facilities that pre	es shall have adequate knowledge of and be pare, handle or serve non-prepackaged pote ication examination. (113947-113947.1)	•	, ,	
Corrective Descripti	on:			
Inspector Comment	s:			
Please provide p	roof of Food Managers Certificate and food I	handler certificates for employees handlin	g food.	
Overall Inspection Co	mments			
•	be addressed before opening:			
 Paper towel holder in 				
Air gap at 3 compartr				
	g counter shall be removed.			
Facility looks great. Ple	ease call prior to opening.			
			Branton	

Tia Branton

Date

Received By: