

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	: A & R CUSTOM BUTCHERING	Owner	: DWAYNE CASTEEL
Site Address	: 1055 MAIN ST	Owner Address	: 19971 RED BANK ST
Facility ID	: FA0001567	Inspector	: EE0000001 - David Brower
Record ID	: PR0002747	Inspector Phone	: Not Specified
License/Permit Number	: PT0002965	Program:	: 1619 - Retail Market 6K Sq Feet-15K
Person in Charge	:		: Sq Feet 2 Prep
Inspection Date	: 7/10/2020	Total Inspection Time	: 55 min.
Inspection Number	: DA0007891	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All refrig. units at temp!! Final clean-up post signs!!
OK to open!!

Received By: _____

Date _____

David Brower _____

Date _____

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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
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 7/28/2020	Result	: 03 - Minor Violations
Inspection Number	: DA0007957		
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:

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 APPROVED MATERIAL AND KEPT CLEAN AT ALL TIMES - 16 45

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Floor 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 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:

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!

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : APPLEBEE'S
Site Address : 220 ANTELOPE BLVD

Owner : APPLEBEES
Owner Address : 930 EXECUTIVE WAY

Received By: _____ Date _____

Jana Gosselin _____ Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BEST WESTERN	Owner	: AJIT 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	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Currently serving all pre-packaged food. Turned down the refrigerator to maintain appropriate temps.

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BOAR HUNTER BBQ	Owner	: JEFF TAUSCH
Site Address	: 158 MAIN ST	Owner Address	: 21630 SACRAMENTO AVE
Facility ID	: FA0000046	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002748	Inspector Phone	: Not Specified
License/Permit Number	: PT0002966	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/8/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007873	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Restaurant okay to open. Please get sanitizer test strips for the dishwashing sink. Employee restroom will require an "Employees must wash hands before returning to work" sign and the other restroom needs the toilet paper dispenser mounted. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BUBBA Q	Owner	: MARK OLSEN
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	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Good Condition!!

Received By:

Date

David Brower

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BURGER KING	Owner	: BURGER KING CORPORATION
Site Address	: 210 ANTELOPE BLVD	Owner Address	: P O BOX 527023
Facility ID	: FA0000503	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000109	Inspector Phone	: Not Specified
License/Permit Number	: 2033-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 7/15/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007909	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 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:

Please hook up exhaust fans in restrooms.

Overall Inspection Comments

Walk in refrigerator not holding temperature but large delivery just received on a very hot day. Please continue to monitor refrigerator temperatures and repair if it is not holding food below 41F. Thank you!

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BURGER SHACK	Owner	: BURGER SHACK
Site Address	: 7834 HIGHWAY 99 E	Owner Address	: 7834 HIGHWAY 99
Facility ID	: FA0000505	Inspector	: EE0000001 - David Brower
Record ID	: PR0000111	Inspector Phone	: Not Specified
License/Permit Number	: 2035-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/7/2020	Total Inspection Time	: 65 min.
Inspection Number	: DA0007866	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

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:

Walls in need of repair in several locations. Repair walls.

Overall Inspection Comments

Repair walls by next inspection!!

Received By: _____

Date _____

David Brower _____

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	: EE0000017 - Jana Gosselin
Record ID	: PR0000299	Inspector Phone	: Not Specified
License/Permit Number	: 2312-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/20/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007928	Result	: 04 - Major Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD 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:

No thawing of food in the sink!

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:

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 Specified

Not In Compliance

Violation Description:

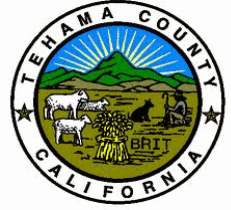
All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination.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

Corrective Description:

Inspector Comments:

All employees must complete food training class.

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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

Overall Inspection Comments

Re-inspection required. Please address all items in report. Do not use dishwashing sink for any food prep! Thank you.

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: COFFEEHUB	Owner	: ALYSSA GONZALEZ
Site Address	: 20767 WALNUT ST	Owner Address	: 228 ASPEN WAY
Facility ID	: FA0000113	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002607	Inspector Phone	: Not Specified
License/Permit Number	: PT0002820	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 7/14/2020	Result	: 00 - Not Applicable
Inspection Number	: DA0007904		
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Currently closed.

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: COMFORT INN	Owner	: SINGH HOTEL GROUP
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	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Currently serving only pre-packaged food due to COVID-19. Kitchen undergoing extensive remodel. Will call for pre-opening inspection prior to opening.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All violations from the 5/13/2020 inspection have been addressed. Thank you.

*Front counter refrigerator not currently being used as it is not holding temperature.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DOLLAR TREE #01230	Owner	: DOLLAR TREE STORES, INC.
Site Address	: 398 S MAIN St	Owner Address	: 641 FULTON AVE
Facility ID	: FA0000525	Inspector	: EE0000017 - Jana Gosselin
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	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 cooler not at temp. Please set up a temperature log and monitor temp. If refrigerator not holding temp please repair immediately!

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 towels and toilet paper need to be installed in permanent dispensers in restrooms. Restrooms must be maintained in a clean and sanitary fashion.

Overall Inspection Comments

Thank you for continuing to work on improving the overall cleanliness of the store.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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	:		:
Inspection Date	: 7/15/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007914	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Bar currently closed due to COVID-19.

Received By:

Date

Jana Gosselin

Date

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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	: EE0000005 - Tia Branton
Record ID	: PR0002177	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002268	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 7/30/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007968	Result	: 05 - Reinspection Required
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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 proof of food training certificates on Mobile unit at all times.

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:

monitor warmest parts of refrigerator to make sure they are maintaining temperature.

Overall Inspection Comments

Please fill out commissary letter and return to this office immediately.

Tia Branton

Received By: _____

Date _____

Tia Branton

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ENJOY THE STORE	Owner	: BRANDON GRISSOM
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	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Store currently closed due to COVID-19.

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HERITAGE COLLECTIVE CO.	Owner	: WILLIAM LEE FULTON AND ERICA FRANKS
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 Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 7/15/2020	Result	: 00 - Not Applicable
Inspection Number	: DA0007913		
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Store currently closed due to COVID.

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



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	: FA0001361	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002390	Inspector Phone	: Not Specified
License/Permit Number	: PT0002432	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 7/6/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007861	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

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:

No sanitizer in warewashing machine, even after changing container. Please call for repair and monitor frequently.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Floor drains have an accumulation of food and garbage. Please keep clean at all times.

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please keep all food in containers covered at all times.

Overall Inspection Comments

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	: JACK'S PLACE	Owner	: ALEX RIVERA
Site Address	: 7875 HIGHWAY 99 E	Owner Address	: 5075 CLARK RD
Facility ID	: FA0000643	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000284	Inspector Phone	: (530) 527-8020
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		

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 make sure that there is a copy of all food workers training at facility.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please keep an eye on all refrigeration temperatures.

Overall Inspection Comments

Facility much cleaner. Keep up the good work. Thank you

Tia Branton

Received By: _____

Date _____

Tia Branton _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LA PLAZA MARKET/DELI	Owner	: LOUIS DAVIES
Site Address	: 903 SOLANO ST	Owner Address	: 911 SOLA ST
Facility ID	: FA0000568	Inspector	: EE0000005 - Tia Branton
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	Result	: 02 - Failed To Meet Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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:

Copies of all food handler cards shall be on site and accessible.

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:

Large refrigeration unit not maintaining temperature. All potentially hazardous foods moved to another unit.

Units MUST maintain <41 degrees F at all times.

Overall Inspection Comments

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LASSEN MINERAL LODGE RESTAURANT/BAR	Owner	: JIM & BETH GLENN
Site Address	: HWY 36E	Owner Address	: PO BOX 160
Facility ID	: FA0001206	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002092	Inspector Phone	: Not Specified
License/Permit Number	: PT0002182	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/6/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007860	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

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:

Please keep all food prep and food contact surfaces clean and free of personal items or other items not directly related to food preparation. Specifically, move phone and tablet charging station to a more appropriate location and remove bike, lawn chairs and other personal items from kitchen.

Overall Inspection Comments

Thank you for making these changes.

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

Inspection Violations

No violations cited.

Overall Inspection Comments

Store looks great. Thank you!

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LITTLE CAESARS PIZZA	Owner	: BHUPINDER SINGH & KAMALDEEP SINGH
Site Address	: 108 MAIN ST C	Owner Address	: 1646 REDHAVEN AVE
Facility ID	: FA0000696	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000353	Inspector Phone	: Not Specified
License/Permit Number	: 2406-16F-1	Program:	: 1623 - Restaurant <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		

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:

No sanitizer in sanitizing water, test strips had never been opened. Please train employees on the importance of testing the sanitizer water and do it every day!

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please keep toilet paper in dispenser. Setting it on top of the dispenser is unsanitary.

Overall Inspection Comments

Please continue to work on floors and drainage in dishwashing area. When the generator for the dough mixer dies it must be replaced. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS COSTENOS RESTAURANT	Owner	: ADELAIDA SOTELO AND JUAN GABRIEL SANT
Site Address	: 1510 SOLANO ST	Owner Address	: 5180 LUNING AVE
Facility ID	: FA0000587	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000207	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2187-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/16/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007919	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 UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - 16 35

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Walk in refrigerator floor needs to be repaired.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All foods in refrigerator must have lids to protect from contamination.

Overall Inspection Comments

All previous violations corrected. Please continue work in de-cluttering facility and keeping clean at all times.

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	: M & M RANCH HOUSE	Owner	: M & M RANCH HOUSE
Site Address	: 645 ANTELOPE BLVD 1	Owner Address	: P O BOX 702
Facility ID	: FA0000520	Inspector	: EE0000001 - David Brower
Record ID	: PR0000127	Inspector Phone	: Not Specified
License/Permit Number	: 2067-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 55 min.
Inspection Date	: 7/9/2020	Result	: 01 - Meets Standards
Inspection Number	: DA0007889		
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:

Finish hand washing sink!!

Overall Inspection Comments

Floor look great!! Bathrooms with FRP look good!!

Received By:

Date

David Brower

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	: 7/8/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007878	Result	: 00 - Not Applicable
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Thank you for providing record of Food Safety training.

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	: MJROBIK, INC
Site Address	: 215 ANTELOPE BLVD	Owner Address	: 871 MISSILE TOE LN
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	: 7/7/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007869	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:

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 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:

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 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:

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
Site Address : 215 ANTELOPE BLVD

Owner : MJROBIK, INC
Owner Address : 871 MISSILE TOE LN

All refrigerators need dedicated thermometers that are checked daily!

Overall Inspection Comments

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 Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MILL CREEK RESORT	Owner	: MOUNTAIN MOONRISE
Site Address	: 40271 HIGHWAY 172	Owner Address	: 40271 HWY 172
Facility ID	: FA0000592	Inspector	: EE0000017 - Jana Gosselin
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	Result	: 01 - Meets Standards
Purpose of Inspection	: 110 - Special 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:

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: _____

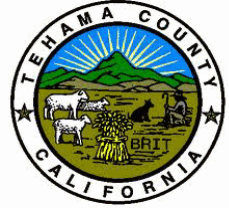
Date _____

Jana Gosselin _____

Date _____

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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	: 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	: 60 min.
Inspection Date	: 7/9/2020	Result	: 04 - Major Violations
Inspection Number	: DA0007890		
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/ 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 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:

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 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:

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 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:

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
Site Address : 723 MAIN ST
Owner : CARLOS ZAPATA
Owner Address : 8588 SILVER BRIDGE RD

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 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:

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 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 need dedicated thermometers placed so they can easily be read.

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 cards to be available for inspection at all times.

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:

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.

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
Site Address : 723 MAIN ST

Owner : CARLOS ZAPATA
Owner Address : 8588 SILVER BRIDGE RD

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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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	: 30 min.
Inspection Date	: 7/8/2020	Result	: 01 - Meets Standards
Inspection Number	: DA0007875		
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Pre-packaged food only except popcorn. Theater will only be open friday-sunday starting next week due to COVID-19.

Received By: _____

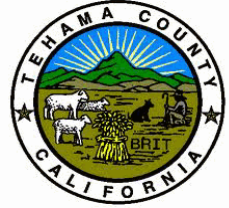
Date _____

Jana Gosselin _____

Date _____

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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	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

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:

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 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:

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 PROPERLY CONSTRUCTED - 16 43

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please 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

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RANCHERS DELI & MEATS	Owner	: DALE MC FALL
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	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Deli Closed!! No violations noted!!

Received By:

Date

David Brower

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	: RED GATE RANCH	Owner	: JUDY L. CHAGNON
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	Result	: 01 - Meets Standards
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

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Store closed due to COVID-19. Permanently closed?

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ROUND UP SALOON	Owner	: KENDELL MAYFIELD
Site Address	: 610 WASHINGTON ST	Owner Address	: 335 HINKLE ST
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	: 7/15/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007915	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Bar currently closed due to COVID-19.

Received By:

Date

Jana Gosselin

Date

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks good. Currently running modified operation due to COVID-19.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All pre-packaged food. OK to open.

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ST. ELIZABETH COMMUNITY HOSPITAL	Owner	: Beachhead Properties LTS LP
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	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Kitchen repaired and ready to come back on-line. Everything looks good. Thank you.

Received By:

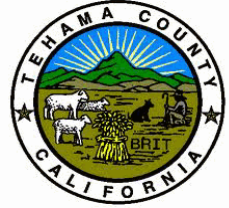
Date

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	: SUBWAY	Owner	: SUBWAY
Site Address	: 10 GILMORE ST	Owner Address	: 7672 AVIANCA DR C50
Facility ID	: FA0000674	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000327	Inspector Phone	: Not Specified
License/Permit Number	: 2363-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/8/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007874	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:

Front counter refrigerator not hold temperature. Remove all food and repair.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please keep toilet paper and paper towels in permanently mounted dispensers. Unsecured rolls are unsanitary.

Overall Inspection Comments

Please ensure sanitizer test strips (for dishwashing) are readily available and used daily!

Received By:

Date

Jana Gosselin

Date

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Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TACOS COTIJA FOOD TRUCK	Owner	: LAURA MENDOZA
Site Address	: 215 S. MAIN ST	Owner Address	: PO BOX 594
Facility ID	: FA0001507	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002657	Inspector Phone	: Not Specified
License/Permit Number	: PT0002875	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 7/8/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007877	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

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:

Prep counter refrigerator not holding temperature. All food removed. Daily time and temperature logs to be maintained. Inspector will view them in one week. Until then, refrigerator is not to be used to store potentially hazardous food. Large refrigerator has been repaired.

Overall Inspection Comments

Thank you for fixing the soap dispenser, repairing the big refrigerator and working on keeping surfaces clean!

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
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TACOS COTIJA FOOD TRUCK	Owner	: LAURA MENDOZA
Site Address	: 215 S. MAIN ST	Owner Address	: PO BOX 594
Facility ID	: FA0001507	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002657	Inspector Phone	: Not Specified
License/Permit Number	: PT0002875	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 7/15/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007910	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Undercounter prep refrigerator not currently being used, waiting on a part. Please continue to maintain temperature log; add large refrigerator to log to ensure it is keeping food below 41F. If temperature not maintained, please repair.

Received By:

Date

Jana Gosselin

Date

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TAI'S DELI	Owner	: TAI BICKERT
Site Address	: 2130 MAIN ST 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	: 7/8/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007876	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:

Front counter refrigerator and back commercial (non-bread) refrigerator not holding temperature. Please set up daily temperature logs and record time and temperature daily. If units not holding temp, please repair ASAP!

Overall Inspection Comments

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	: TAI'S DELI	Owner	: TAI BICKERT
Site Address	: 2130 MAIN ST 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	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Thank you for monitoring the refrigerator temps and for having the filters cleaned. The front refrigerator appears to be holding temp, please continue to monitor (maintain a temperature log) the back refrigerator. If it fails to keep food below 41F, please repair. 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	: TAMALES COLIMA	Owner	: JOSE AND CRISTINA CHAVEZ
Site Address	: 7866 HIGHWAY 99 E	Owner Address	: 7866 HWY 99E CT
Facility ID	: FA0000565	Inspector	: EE0000005 - Tia Branton
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	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please make sure one person has managers food training.

Overall Inspection Comments

Facility very clean. Thank you very much.

Tia Branton

Received By: _____

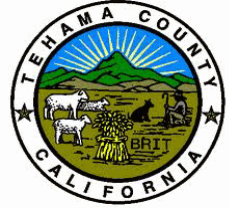
Date _____

Tia Branton _____

Date _____

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Phone # (530) 527-8020
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OFFICIAL INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TEHAMA COUNTY JUVENILE JUSTICE CENTER	Owner	: TEHAMA COUNTY JUVENILE JUSTICE CENTER
Site Address	: 1790 WALNUT ST	Owner Address	: P O BOX 99
Facility ID	: FA0000700	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000357	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2903-24H-1	Program:	: 2412 - Detention Facility
Person in Charge	:		:
Inspection Date	: 7/23/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007939	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:

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

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:

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.

Received By:

Date

Tia Branton

Date

County of Tehama
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	: THE SHABBY SISTERHOOD	Owner	: SUSAN HARMS
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	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Currently closed due to COVID-19.

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	: VIDA JUICE BAR	Owner	: YESENIA ZARAGOZA
Site Address	: 124 S JACKSON ST	Owner Address	: 22000 PEACOCK WAY
Facility ID	: FA0001478	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002611	Inspector Phone	: Not Specified
License/Permit Number	: PT0002827	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 7/28/2020	Result	: 03 - Minor Violations
Inspection Number	: DA0007955		
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:

Front sink out of hand-washing soap, restroom sink no paper towels to dry hands. Please ensure regular hand washing is occurring!

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 get sanitizer test strips and use them daily to ensure adequate sanitizer concentration achieved.

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 work to keep prep area clean at all times.

Overall Inspection Comments

Please continue to work on overall restaurant cleanliness and meeting standards for hand and dish washing. 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	: VILLAGE AT THE HIGHLANDS	Owner	: KENNY WILSEY
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	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Store looks great, thank you!

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: WALGREENS #7653	Owner	: WALGREEN CO.
Site Address	: 1145 S MAIN St	Owner Address	: 200 WILMOT RD
Facility ID	: FA0000649	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000290	Inspector Phone	: Not Specified
License/Permit Number	: 2304-16F-1	Program:	: 1615 - Retail Market 6K Sq.
Person in Charge	:		: Feet-15K Sq Feet No Prep
Inspection Date	: 7/16/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007921	Result	: 01 - Meets Standards
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	: WENDY'S	Owner	: WENDYS
Site Address	: 1150 S MAIN ST	Owner Address	: 1308 KANSAS AVE
Facility ID	: FA0000654	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000300	Inspector Phone	: Not Specified
License/Permit Number	: 2313-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/20/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007927	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please have food handler cards available and accessible 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:

Please train staff on availability and importance of using sanitizing test strips. Even with automatic systems it's important to test sanitizing water daily to ensure adequate concentration is being achieved.

Overall Inspection Comments

Restaurant very clean, thank you!

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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

Inspection Violations

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 provide proof of Food Managers Certificate and food handler certificates for employees handling food.

Overall Inspection Comments

The following needs to be addressed before opening:

- 1) Paper towel holder in restroom
- 2) Air gap at 3 compartment sink
- 3) Wood around serving counter shall be removed.

Facility looks great. Please call prior to opening.

Received By:

Date

Tia Branton

Date