## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

: RED BLUFF SHELL : GURDEV SINGH & BAL KAUR **Facility Name** Owner

: 58 ANTELOPE Blvd : 22700 ANTELOPE BLVD Site Address Owner Address

Facility ID FA0000980 Inspector : EE0000019 - David Lopez

Record ID PR0001172 Inspector Phone · Not Specified

: 7062-16F-1 License/Permit Number Program: : 1617 - Retail Market <6000 Sq Feet

: 1 Prep Area

Inspection Date 7/19/2021 : 30 min. **Total Inspection Time** 

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

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

DA0009086

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Microwave by front door and in storage room were noted to have food build-up inside, clean and maintain refrigerator.
- B) Frazil nozzles were noted to be dusty, clean as soon as possible and maintain.

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

"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, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

Inspector Comments:

A) Open face sandwich refrigerator was noted to be at 50°F.

B) Standing refrigerator in storage area was noted to be at 44°F.

Refrigerators must be able to maintain temperature of 41°F or below. Units shall be repaired or replaced if unable to maintain temperature.

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

One person shall have a Managers ServSafe certificate and have the certificate of completion on the premises.

# 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:

5198.rpt rev1 12-12-2014

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

Inspector Comments:

Foods in open face refrigeration unit was noted to be at 46°F, Potentially Hazardous Foods shall be held at 41°F or below at all times. Foods were voluntarily discarded at time of inspection.

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Burritos and sandwiches were noted to be lacking appropriate labels such as expiration dates, correct labeling must be on products 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:

- A) Burritos in cooking area freezer was noted to be open and uncovered.
- B) Corn dogs in reach-in refrigerator in storage room were noted to be lacking appropriate containers.

Food shall be placed in appropriate containers and protected to avoid the possibility of cross contamination.

### Overall Inspection Comments

Re-inspection will be with 2 weeks of inspection date of 7/19/2021. If re-inspection is needed after next re-inspection, re-inspection fees will begin to incur.

		David Sofry	
Received By:	Date		Date

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : RED BLUFF SHELL Owner : GURDEV SINGH & BAL KAUR

Site Address : 58 ANTELOPE Blvd Owner Address : 22700 ANTELOPE BLVD

Facility ID : FA0000980 Inspector : EE0000019 - David Lopez

Record ID : PR0001172 Inspector Phone : Not Specified

License/Permit Number : 7062-16F-1 Program: : 1617 - Retail Market <6000 Sq Feet

: 1 Prep Area

Inspection Date : 7/30/2021 Total Inspection Time : 30 min.

Inspection Number : DA0009141

Purpose of Inspection : 104 - Follow-Up 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

FOOD TRAINING - 16 1 "Comply by Date" 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:

One person shall have a Managers ServSafe certificate and have the certificate of completion on the premises at all times, new employees have 30 days from hiring to complete a food handler course.

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:

A) Burritos in cooking area freezer was noted to be open and uncovered.

B) Corn dogs in reach-in refrigerator in storage room were noted to be lacking appropriate containers.

Food shall be placed in appropriate containers and protected to avoid the possibility of cross contamination

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Microwave by front door and in storage room were noted to have food build-up inside, clean and maintain refrigerator.

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

# OFFICIAL FOOD INSPECTION REPORT



Facility Name	: RED BLUFF SHELL	Owner	: GURDEV SINGH & BAL KAUR
Site Address	: 58 ANTELOPE Blvd	Owner Address	: 22700 ANTELOPE BLVD
Corrective De	scription:		
Inspector Con	nments:		
Burritos an times.	d sandwiches were noted to be lacking approp	oriate labels such as expiration dates, corre	ect labeling must be on products at all
Overall Inspection	on Comments s will begin to incur after next inspection. Viola	tions shall he corrected as soon as nossih	le re-inspection will be within 14 days of
inspection.	s will begin to mean after flext inspection. Viola	mons shall be corrected as soon as possib	ie, re-inspection will be within 14 days of
		Dav	id Sat ay
Received By:	Ι	Date David Lopez	Date

# OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	: RED BLUFF SHELL : 240 ANTELOPE Blvd	Owner Owner Address	SOS PROPERTIES PO BOX 850	
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	: FA0000977 : PR0001143 : 7052-16F-1 : : 7/19/2021 : DA0009088 : 102 - Routine Inspection	Inspector Inspector Phone Program: Total Inspection Time Result	: EE0000019 - David L : Not Specified : 1617 - Retail Market : 1 Prep Area : 30 min. : 03 - Minor Violations	
An inspection Violati	ection of your property revealed the following vid	plations. Please note the date for rein	spection. Thank you for your c	ooperation.
ALL NONFOOD CON	NTACT SURFACES SHALL BE KEPT CLEAN -	16 33	"Comply by Date" Not Specified	Not In Compliance
Violation Description All nonfood contractive Description	tact surfaces of utensils and equipment shall be	clean. (114115 (c))		
B) Walk-in floor C) Drains in bac D) Frazil back s	tts:  It trays were noted to have dirt and grime on tray and freezer floor both need a good sweep and it is room were noted to be excessively dirty.  It plash area was noted to have syrup build-up.  It maintain all non-food areas.			
ALL UTENCILS AND 16 35	EQUIPMENT SHALL BE APPROVED, AND FO	UNCTIONING PROPERLY -	"Comply by Date" Not Specified	Not In Compliance
Violation Description	on:			
and meet applic	equipment shall be fully operative and in good r rable standards. (114130, 114130.1, 114130.2, 3, 114165, 114167, 114169, 114177, 114180, 1	114130.3, 114130.4, 114130.5, 11413	• • • • • • • • • • • • • • • • • • • •	
Corrective Descript	tion:			
Inspector Commen CO2 tank was n	nts: noted to be unchained and free during inspection	n, please ensure CO2 tank is properly	secured at all times.	
—Overall Inspection Co Facility is very clean ot				
		Davi	8 Sot my	
Received By:	Date	 David Lopez		Date

# **OFFICIAL FOOD INSPECTION REPORT**



Facility Name Site Address	: ABBY'S BAKERY · 7889 HIGHWAY 99 E	Owner Owner Address	: MAYRA AND ISRAEL : 7889 E HWY 99E	MADRIGAL
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	: FA0000575 : PR0000193 : 2165-16F-1 : : 7/2/2021 : DA0009018 : 104 - Follow-Up Inspection	Inspector Inspector Phone Program: Total Inspection Time Result	: EE0000019 - David Lo : Not Specified : 1610 - Bakery : : 0 min. : 03 - Minor Violations	pez
·	, , ,	ing violations. Please note the date for reins	spection. Thank you for your co	operation.
<ul> <li>Inspection Violation</li> </ul>	ons			
WALL CEILING AND TIMES - 16 45	FLOORS MUST BE APPOVED MATERIA	AL AND KEPT CLEAN AT ALL	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
customer service shall be provided	e areas, shall be approved, smooth, dural d in all areas, except customer service are	bent, light-colored, and washable surfaces. ble and made of nonabsorbent material that it eas and where food is stored in original unopin good repair. (114143 (d), 114266, 114268,	is easily cleanable. Approved ba bened containers. Food facilities	ase coving
Corrective Descript	ion:			
Inspector Comment Back room ceilin		well as having multiple holes in the ceiling. P	lease fix as soon as possible.	
<b>Overall Inspection Co</b> Fix ceiling as soon as p				
		David	Set my	
Received By:	D	pate David Lopez		Date

# **OFFICIAL FOOD INSPECTION REPORT**



Date

Tim Potanovic, REHS - Director

Received By:

Facility Name Site Address	: ADOBE MINIMART : 2370 MAIN St	Owner Owner Address	: NITYAM LLC : 2370 N MAIN DR		
Facility ID Record ID License/Permit Number Person in Charge	: FA0000981 : PR0001182 : 7063-16F-1	Inspector Inspector Phone Program:	: EE0000017 - Jana Gosselin : Not Specified : 1618 - Retail Market <6000 Sq Feet : 2 Prep Areas		
Inspection Date	: 7/16/2021	Total Inspection Time	: 30 min.		
Inspection Number Purpose of Inspection	: DA0009073 : 102 - Routine Inspection	Result	: 01 - Meets Standards		
Inspection Violations  No violations cited.					
•	and well tended. Operator will consider moving hot dog rolle e more protection to the food. Operator will resume using re	•			
		SNLLS	SAP.		

Date

Jana Gosselin

# **OFFICIAL FOOD INSPECTION REPORT**



		Davi	Sotay	Date
Facility is very clean, the				
Overall Inspection Co	<b>5</b> 5	nease provide correct labeling to minimize th	e possibility of closs contamilia	аноп.
Inspector Commen		please provide correct labeling to minimize th	a nossibility of cross contamina	ation
Corrective Descript	tion:			
(114047, 11404	9, 114051, 114053, 114055, 114067(h),	as to contents. Food shall be stored at least 114069 (b))	t o# above the floor on approve	ea sneiving.
Violation Description		and another Franchish by the state of the second	t OH about the floor on	ad ababida a
·	EPT IN APPROVED CONTAINERS, LABI	ELED AND STORED OFF OF	"Comply by Date" Not Specified	Not In Compliance
An inspection Violati	, , , ,	ving violations. Please note the date for rein	spection. Thank you for your c	cooperation.
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards	5
Inspection Date Inspection Number	: 7/8/2021 : DA0009045	Total Inspection Time	: 30 min.	
Person in Charge	: 7/9/2024		: 20 min	
License/Permit Number	: 2001-16F-1	Program:	: 1623 - Restaurant <	2000 Sq. Feet
Facility ID Record ID	: FA0000486 : PR0000087	Inspector Inspector Phone	<ul><li>EE0000019 - David L</li><li>Not Specified</li></ul>	opez
Site Address	: 725 S MAIN ST	Owner Address	: 19205 LAUREL PAR	
Facility Name	: AFC SUSHI @ RALEY'S #233	Owner	: AFC SUSHI @ RALI	

# OFFICIAL FOOD INSPECTION REPORT



Facility Name	: AMERICAN THAI PEPPER CAFE	Owner	: NOU GORDEN	
Site Address	: 8051 HWY 99E	Owner Address	: PO BOX 241	
Facility ID	: FA0000593	Inspector	: EE0000019 - David L	opez
Record ID	: PR0000213	Inspector Phone	: Not Specified	
License/Permit Number	: 2196-16F-1	Program:	: 1623 - Restaurant <	2000 Sq. Feet
Person in Charge	:		:	
Inspection Date	: 7/9/2021	Total Inspection Time	: 45 min.	
Inspection Number	: DA0009048	Result	: 00 - Not Applicable	
Purpose of Inspection	: 106 - Pre-Opening Inspection	rosuit	. •• •• • • • • • • • • • • • • • • • •	
An inspe	ction of your property revealed the following violations	tions. Please note the date for reins	pection. Thank you for your c	ooperation.
FOOD TRAINING - 16	1		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
facilities that prep food safety certifi	es shall have adequate knowledge of and be trair pare, handle or serve non-prepackaged potentiall ication examination. (113947-113947.1)	•	, ,	
Corrective Descripti	on:			
Inspector Comment At least one pers	s: on shall have a ServSafe Managers certificate pr	ior to opening and all other workers s	shall have a Food Handler cer	tificate.
WALL CEILING AND TIMES - 16 45	FLOORS MUST BE APPOVED MATERIAL AND	KEPT CLEAN AT ALL	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
customer service shall be provided	gs shall have durable, smooth, nonabsorbent, light e areas, shall be approved, smooth, durable and n I in all areas, except customer service areas and v Ill food facilities shall be kept clean and in good re	nade of nonabsorbent material that is where food is stored in original unop	s easily cleanable. Approved lened containers. Food facilities	pase coving
Corrective Descripti	ion:			
Inspector Comment	's:			
, .	e FRP behind hand washing sink and prep sink a g shall be installed around the base boards of the			
Overall Inspection Co Please provide a copy of	of your menu to this office prior to opening.			
		David	Soty	
			_	

# **OFFICIAL FOOD INSPECTION REPORT**



Date

Tim Potanovic, REHS - Director

Facility Name	: ANTELOPE VALERO	Owner	: HUNT CONVENIENC	E STORES LLC
Site Address	: 615 ANTELOPE BLVD Blvd	Owner Address	: 5750 S WATT AVE	
Facility ID	: FA0001325	Inspector	: EE0000019 - David Lo	pez
Record ID	: PR0002304	Inspector Phone	: Not Specified	
License/Permit Number	: PT0002396	Program:	: 1617 - Retail Market	<6000 Sq Feet
Person in Charge	:		: 1 Prep Area	
Inspection Date	: 7/12/2021	Total Inspection Time	: 30 min.	
Inspection Number	: DA0009053		00 Minan Vialatiana	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 03 - Minor Violations	
<ul> <li>Inspection Violation</li> </ul>	ons			
ALL FOOD CONTACT	I SURFACES SHALL BE KEPT CLEANED AND	SANITIZED - 16 14	"Comply by Date" Not	Not In Compliance
Violetia a Decembria			Specified	
Violation Description	1:			
	surfaces of utensils and equipment shall be clear 14109, 114111, 114113, 114115 (a, b, d), 11411		114099.1, 114099.4, 114099.6,	114101
Corrective Descripti	on:			
Inspector Comment	s:			
, ,,	nachine was noted to have sugar crystal build up r nozzles were noted to be cut straight, dairy crea		•	
Overall Inspection Co Facility is extremely wel				
		David	Sofry	

David Lopez

Date

Received By:

# **OFFICIAL FOOD INSPECTION REPORT**

Owner



: APPLEBEES

Tim Potanovic, REHS - Director

: APPLEBEE'S

Facility Name

Received By:

Site Address	: 220 ANTELOPE BLVD	Owner Address	: 930 EXECUTIVE WAY		
Facility ID	: FA0000488	Inspector	: EE0000019 - David Lopez		
Record ID	: PR0000089	Inspector Phone	: Not Specified		
License/Permit Number	: 2004-16F-1	Program:	: 1624 - Restaurant 2000 Sq.		
Person in Charge	:		: Feet-6000 Sq. Feet		
Inspection Date	: 7/20/2021	Total Inspection Time	: 30 min.		
Inspection Number	: DA0009094	Danish	· 01 - Meets Standards		
Purpose of Inspection	: 104 - Follow-Up Inspection	Result	: 01 - Meets Standards		
Inspection Violations No violations cited.  Overall Inspection Comments					
•	e been corrected, thank you. Please continue to set u	_	Sofry		

Date

David Lopez

## OFFICIAL FOOD INSPECTION REPORT

Owner



Tim Potanovic, REHS - Director

: APPLEBEE'S **Facility Name** 

: 7/9/2021

102 - Routine Inspection

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

Facility ID FA0000488 Inspector : EE0000019 - David Lopez

PR0000089 Record ID · Not Specified

Inspector Phone 2004-16F-1 License/Permit Number Program:

: 1624 - Restaurant 2000 Sq.

: APPLEBEES

: Feet-6000 Sq. Feet

Total Inspection Time : 45 min.

: DA0009047 Inspection Number : 04 - Major Violations Result

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

Purpose of Inspection

Inspection Date

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Restroom hand washing signs were noted to be lacking, provide proper signage stating "employees must wash hands".

### 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:

Potentially Hazardous Foods in sandwich refrigeration units were noted to be at 50°F, PHF shall be kept at 41°F or below. Items under first sandwich refrigeration unit were moved to walk-in at time of inspection.

## ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Walk-in freezer floor was noted to be dirty with produce debris, clean as soon as possible and maintain.
- B) Floor drains were noted to be dirty with possible mold in bar area, cook area, and in front of walk-ins.

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

"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, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: APPLEBEE'S	Owner	: APPLEBEES

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

Inspector Comments:

Salad refrigeration units in kitchen area and standing salad refrigerator in front of managers office were noted to be at 55°F, refrigeration units must be able to maintain temperature of 41°F or below.

**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:

Exhaust hood was noted to be non-operational, hood system shall be repaired or replaced as soon as possible.

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:

Food handler cards shall be up to date and easily accessible during an inspection, please organize all food handler cards and have an employee know where food handler cards are located.

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Food in refrigeration units on cook line and refrigeration units under grill were noted to be open and uncovered, food not in use shall be covered to avoid the possibility of cross contamination.

Overall Inspection Comments

Follow-up inspection will be within 2 weeks of inspection date of 7/9/2021.

Received By: Date David Lopez Date

## OFFICIAL FOOD INSPECTION REPORT

Owner



: GEORGINA LOMELI BARRERA

Tim Potanovic, REHS - Director

all sanitizing buckets.

3 - All products in walk-ins stored at least 6" off the ground.4 - All employees will have food handler cards within 30-days.

**Facility Name** 

: BEST TOWN MARKET

Site Address	: 1705 WALNUT ST	Owner Address	: 1705 WALNUT ST
Facility ID	: FA0001525	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002680	Inspector Phone	: Not Specified
License/Permit Number	: PT0002898	Program:	: 1616 - Retail Market >15,000 Sq
Person in Charge	:		: Feet No Prep
Inspection Date	· 7/8/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009036	Desult	· 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection	Result	: 01 - Meets Standards
Inspection Violation No violations cited.	ons		
Overall Inspection Co			
The new facility looks r	eally good. Prior to opening, please complete the following	g tasks:	

Described Desc	Data	lana Gosselin	Date

July & Sof.

dedicated thermometers (best to get min/max) in each side of the meat display refrigerator and in both walk-ins (refrigerator and freezer).
 get bleach to use as a sanitizer in the warewashing sink. Also get test strips. Bleach concentration should be 100ppm in the sanitizing sink and in

# OFFICIAL INSPECTION REPORT



Date

Tim Potanovic, REHS - Director

Facility Name	: CAMP TEHAMA	Owner	: TEHAMA COUNTY
Site Address	: 40550 HWY 172	Owner Address	: 727 OAK ST
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number	: FA0000698 : PR0000355 : 2901-24H-1 : : 7/22/2021 : DA0009114	Inspector Inspector Phone Program:  Total Inspection Time Result	: EE0000017 - Jana Gosselin : Not Specified : 2410 - Organized Camp : 75 min. : 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		
<ul> <li>Inspection Violation         No violations cited.     </li> </ul>			
-please post the required concentration is 100 ppr -have sanitizer test strips	ne following items were observed during the inspection of dish sanitizer concentration above the sink (you could not be something).  It is available at the sink so the dishwasher(s) can test the some was observed to have a broken toilet seat	d also write it with a sharpie on t	
		Julio	1 Sof.

Date

Jana Gosselin

Received By:

# OFFICIAL FOOD INSPECTION REPORT



Facility Name	: CARLITO'S MEXICAN RESTAURANT	Owner	: JORGE HERNANDE	Z
Site Address	: 480 ANTELOPE BLVD	Owner Address	: 5045 DEBBIE LN	
Facility ID	: FA0000540	Inspector	: EE0000019 - David Lo	opez
Record ID	: PR0000153	Inspector Phone	· · Not Specified	•
License/Permit Number	: 2106-16F-1	Program:	: 1624 - Restaurant 20	000 Sq.
Person in Charge	:	· ·	: Feet-6000 Sq. Feet	•
Inspection Date	: 7/27/2021	Total Inspection Time	: 30 min.	
Inspection Number	: DA0009135	Result	· 04 - Major Violations	
Purpose of Inspection	: 104 - Follow-Up Inspection	Result	. 04 - Major Violations	
An inspe	ction of your property revealed the following violatio	ons. Please note the date for reins	spection. Thank you for your co	ooperation.
Inspection Violation	ons			
FOOD TRAINING - 16	1		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:		орестеч	
All food employe	es shall have adequate knowledge of and be traine	ed in food safety as it relates to the	eir assigned duties. (113947) Fo	pod
facilities that pre	pare, handle or serve non-prepackaged potentially lication examination. (113947-113947.1)	•	,	
Corrective Descripti	on:			
Inspector Comment	s:			
are kept. This ha	nandler cards shall be readily accessible during an s been a continued violation, if violation continues to hiring and at least one person shall have a manag re available.	facility will be shut down. New emp	oloyees shall obtain a food hand	dler card
	IST BE CLEAN, SUPPLIED AND PROPERY CONS	TRUCTED - 16 43	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
Toilet facilities sh	nall be maintained clean, sanitary and in good repai	r. Toilet rooms shall be separated	by a well-fitting self-closing dod	or. Toilet
building and plur	ovided in a permanently installed dispenser at each nbing ordinances. Toilet facilities shall be provided quor consumption. (114250, 114250.1, 114276)			
Corrective Descripti	on:			
Inspector Comment	s:			
•	noted to be off of dispenser in both customer restro	ooms and employee restroom in the	ne back, toilet paper shall be pro	operly
	nanent toilet paper dispenser.			. ,
Overall Inspection Co	mments -			
Prior to remodeling facil	ity in the future, a plan review must be submitted to andling cards up to date and readily accessible.	this office. Food Handling cards	shall be made a priority before r	next
		Davi	Set my	
Received By:	Date	 David Lopez	- · · · ·	Date
,	·-	•		

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : CARLITO'S MEXICAN RESTAURANT Owner : JORGE HERNANDEZ

Site Address : 480 ANTELOPE BLVD Owner Address : 5045 DEBBIE LN

Facility ID : FA0000540 Inspector : EE0000019 - David Lopez

Record ID : PR0000153 Inspector Phone : Not Specified

License/Permit Number : 2106-16F-1 Program: : 1624 - Restaurant 2000 Sq.

: Feet-6000 Sq. Feet

Inspection Date : 7/8/2021 Total Inspection Time : 60 min.

Inspection Number : DA0009039

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 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:

Up to date food handler cards shall be readably accessible during an inspection, please have an employee in charge know where food handler cards are kept. This is the third time this violation has been noted.

**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:

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

# 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:

Multiple tiles were noted to be missing in kitchen and ware washing area, easily cleanable non-porous tile shall be installed as soon as possible.

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

"Comply by Date" Not Specified Not In Compliance

5198.rpt rev1 12-12-2014

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : CARLITO'S MEXICAN RESTAURANT Owner : JORGE HERNANDEZ
Site Address : 480 ANTELOPE BLVD Owner Address : 5045 DEBBIE LN

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:

During time of inspection no sanitizer test strips were available to check ware washing sanitation concentrations, correct test strips shall be available and used to check sanitizer concentration daily.

**PROPER COOLING METHOD - 16 9** 

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Tall containers were noted to being used for cooling cooked beans, ensure proper cooling methods are being used at all times.

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:

- A) Products in standing "Pepsi" refrigeration unit by kitchen entrance were noted to be at 46°F, cold holding Potentially Hazardous Foods must be held at 41°F or below.
- B) Hot holding meats, rice and beans were noted to be below 135°F, hot holding Potentially Hazardous Foods shall be held at 135°F or above.

#### 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:

Kitchen hand washing sink was noted to be dirty, lacking proper soap dispenser, and paper towel dispenser was noted to be empty.

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 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114259.1, 114259.2, 114259.3, 114279, 114281, 114282)

Corrective Description:

Inspector Comments:

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : CARLITO'S MEXICAN RESTAURANT Owner : JORGE HERNANDEZ
Site Address : 480 ANTELOPE BLVD Owner Address : 5045 DEBBIE LN

- A) Vermin was noted to be crawling on wall of ware washing room, please contact a pest services immediately.
- B) Refrigerator doors in back storage area was noted to be dirty, clean and maintain.
- C) Kitchen floor was noted to be very slippery with grease build up, clean and maintain floor in working areas.

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:

Refrigeration units shall have dedicated working thermometer.

**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:

- A) Hood system was noted to have grease build up on baffles as well as having missing baffles, baffles shall be cleaned as soon as possible and replace missing baffles.
- B) Air ventilation vents in kitchen and ware washing rooms were noted to have heavy dust build up, vents shall be cleaned and maintained.

## ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

A) walk-in fan covers were noted to have dust build up, clean and maintain fan covers to avoid the possibility of food contamination.

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) During time of inspection line cook wiped off food contact surface with unknown towel, food contact surfaces shall be cleaned or sanitized using proper procedures.
- B) Ice scoop was noted to be stored on top of ice maker in cooling coils area, ice scoop shall be placed in separate container to avoid contamination

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

# **OFFICIAL FOOD INSPECTION REPORT**



Date

Tim Potanovic, REHS - Director

Facility Name	: CARLITO'S MEXICAN RESTAURANT	Owner	: JORGE HERNANDE	Z
Site Address	: 480 ANTELOPE BLVD	Owner Address	: 5045 DEBBIE LN	
	II be separated and protected from contamination. (11398 4089.1 (c), 114143 (c))	4 (a, b, c, d, f), 113986, 114	060, 114067(a, d, e, j), 114069(a,	b),
Corrective Des	cription:			
Inspector Com	ments:			
•	of inspection multiple food containers were noted to be open when foods are not in use.	oen in walk-in, food containe	rs shall be covered once proper ter	nperature
ALL UTENCILS A	AND EQUIPMENT SHALL BE APPROVED, AND FUNCT	ONING PROPERLY -	"Comply by Date" Not Specified	Not In Compliance
Violation Desci	ription:			
and meet ap	and equipment shall be fully operative and in good repair. oplicable standards. (114130, 114130.1, 114130.2, 11413 4163, 114165, 114167, 114169, 114177, 114180, 114182	0.3, 114130.4, 114130.5, 11		1 1 7
Corrective Des	cription:			
Inspector Com	ments:			
•	nding refrigeration unit was noted to be at 55°F, refrigeration geration unit as soon as possible.	on unit must be able to maint	ain temperature of 41°F or below.	Fix or
Overall Inspection	n Comments			
Follow up inspection fees will begin to in	on will be within 2 weeks of inspection of 7/8/2021. If follow ncur.	vup inspection is needed aft	er next inspection, follow up inspec	tion
		Da	is Set my	
			<b>&gt;</b>	

Date

David Lopez

Received By:

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

: CHATAS CHURROS LLC : LISA LOMELI **Facility Name** Owner : 2075 SOLANO ST : 646 FRIPP AVE Site Address Owner Address

: EE0000019 - David Lopez Facility ID FA0001610 Inspector

PR0002806 Record ID Inspector Phone · Not Specified

: PT0003039 : 1623 - Restaurant <2000 Sq. Feet License/Permit Number Program:

Inspection Date : 7/27/2021 Total Inspection Time : 60 min.

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

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

DA0009134

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Food containers shall be properly labeled to minimize the possibility of cross contamination.

## **HOT HOLDING TEMPERATURE - 16 11**

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

PHF shall be reheated to 165°F before placing in hot holding unit and maintained at 135°F or above.

## PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Card board boxes were noted to be in the kitchen area, remove card board boxes and trash as soon as possible to avoid the possibility of

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

"Comply by Date" Not

Specified

Not In Compliance

Violation Description:

The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. 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:

# **OFFICIAL FOOD INSPECTION REPORT**



Tim Potanovic, REHS - Director

Facility Name	: CHATAS CHURROS LLC	Owner	: LISA LOMELI	
Site Address	: 2075 SOLANO ST	Owner Address	: 646 FRIPP AVE	
Inspector Com	ments:			
A) Ceiling ti	le in front kitchen area was noted to be missing,	ensure all tiles are properly placed.		
B) Drain co	ver by 3 compartment sink was noted to be missi	ng, ensure drain cover is properly repl	aced at all times.	
ALL UTENCILS 16 35	AND EQUIPMENT SHALL BE APPROVED, AND	FUNCTIONING PROPERLY -	"Comply by Date" Not Specified	Not In Compliance
Violation Desc	ription:			
and meet a	and equipment shall be fully operative and in goo pplicable standards. (114130, 114130.1, 114130. 4163, 114165, 114167, 114169, 114177, 114180	2, 114130.3, 114130.4, 114130.5, 114	• • • • • • • • • • • • • • • • • • • •	
Corrective Des	scription:			
Inspector Com	ments:			
Sandwich to	op refrigeration unit right side was noted to be at	50°F, refrigeration unit shall be able to	maintain temperature of 41°F or	below.
Overall Inspectio	n Comments			
•	be within 14 days of inspection date of 7/27/2021	, if re-inspection is needed after re-ins	pection fees will begin to incur.	
		Da	id Safay	

Date

David Lopez

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 : 7/1/2021 Total Inspection Time : 45 min.

Inspection Number : DA0009013

Result : 05 - Reinspection Required

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

Purpose of Inspection

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

102 - Routine Inspection

"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, 114099, 114101

Corrective Description:

Inspector Comments:

Dishwasher must be repaired and working properly within one week.

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Soda nozzles FILTHY. Can opener FILTHY. All food contact surfaces must be kept clean at all times.

## FOOD FACILITY SHALL BE KEPT FREE OF VERMIN - 16 23

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Back door screen must be kept closed to keep flies out. Flies must be controlled at all times.

#### **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:

The hood needs to be thoroughly cleaned and maintained.

5198.rpt rev1 12-12-2014

# OFFICIAL FOOD INSPECTION REPORT



Facility Name	: CHINA DOLL	Owner	: HUAN YAN WONG	
Site Address	: 182 S MAIN ST	Owner Address	: 182 S MAIN ST	
FOOD SHALL B	SE KEPT IN APPROVED CONTAINER	RS, LABELED AND STORED OFF OF	"Comply by Date" Not	Not In Compliance
FLOOR - 16 30			Specified	
Violation Desc	cription:			
	be stored in approved containers and 14049, 114051, 114053, 114055, 114	labeled as to contents. Food shall be stored a 1067(h), 114069 (b))	at least 6# above the floor on approve	ed shelving.
Corrective Des	scription:			
Inspector Com	nments:			
Bins of raw	ingredients in back shall be labeled (	flour, etc).		
Overall Inspectio	on Comments —			
Re-inspection requ	uired. All violations to be corrected wi	thin one week.		
		MA	ud Sof.	
Received By:		Date Jana Gosselin	1	Date

# **OFFICIAL FOOD INSPECTION REPORT**



Date

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 Record ID License/Permit Number Person in Charge Inspection Date	: FA0000653 : PR0000299 : 2312-16F-1 : : 7/12/2021	Inspector Inspector Phone Program: Total Inspection Time	<ul> <li>: EE0000017 - Jana Gosselin</li> <li>: Not Specified</li> <li>: 1623 - Restaurant &lt;2000 Sq. Feet</li> <li>:</li> <li>: 30 min.</li> </ul>
Inspection Number Purpose of Inspection	: DA0009056 : 104 - Follow-Up Inspection	Result	: 01 - Meets Standards
No violations cited.			
*soda nozzles clean / ca *hood scrubbed and cle *back screen door close	leared. t concentration at time of inspection. Please c an opener thrown away	before	·

Date

Jana Gosselin

Received By:

# **OFFICIAL FOOD INSPECTION REPORT**



Facility Name Site Address	: CIRCLE K #1103 : 315 S JACKSON ST	Owner Owner Address	: CIRCLE K STORES II	NC #1103
Facility ID Record ID License/Permit Number Person in Charge Inspection Date	: FA0000512 : PR0000119 : 2044-16F-1 : : 7/7/2021	Inspector Inspector Phone Program: Total Inspection Time	EE0000017 - Jana Gos Not Specified 1617 - Retail Market 1 Prep Area 30 min.	
Inspection Number Purpose of Inspection	: DA0009028 : 104 - Follow-Up Inspection	Result	: 03 - Minor Violations	
An inspe		ollowing violations. Please note the date for re	einspection. Thank you for your co	operation.
HAND WASHING FAC	CILITIES REQUIRED - 16 6		"Comply by Date" Not Specified	Not In Compliance
Violation Description	1:			
•		be provided in dispensers; dispensers shall be g, food preparation and the washing of utensil	•	,
Corrective Descripti	on:			
Inspector Comment	s:			
WALL CEILING AND TIMES - 16 45	FLOORS MUST BE APPOVED MAT	ERIAL AND KEPT CLEAN AT ALL	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
customer service shall be provided	areas, shall be approved, smooth, d in all areas, except customer service	bsorbent, light-colored, and washable surface durable and made of nonabsorbent material th e areas and where food is stored in original un nd in good repair. (114143 (d), 114266, 11426	nat is easily cleanable. Approved ba nopened containers. Food facilities	ase coving
Corrective Descripti	on:			
Inspector Comment	s:			
-Overall Inspection Co All previous violations si will close on July 22, 20	till active with the exception of the no	izzle on the self-serve creamer. It has been pr	roperly angled. Worker states that t	the store
Received By:		Date Jana Gosselin		Date

# **OFFICIAL FOOD INSPECTION REPORT**



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	: 7/15/2021	Total Inspection Time	: 30 min.	
Inspection Number	: DA0009068	Result	· 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards	
<ul> <li>Inspection Violation</li> </ul>	ons			
FOOD TRAINING - 16	61		"Comply by Date" Not Not In Compliance Specified	е
Violation Descriptio	n:			
facilities that pre		and be trained in food safety as it relates to thei d potentially hazardous food, shall have an emp .1)	, ,	
Corrective Descript	ion:			
Inspector Comment Please post food	ts: I manager's safety training certificate a	and permit in dining area.		
<ul> <li>Overall Inspection Co All temperatures observed food service looks good</li> </ul>	ved to be in range. The food storage a	rea is very cluttered and messy, please try to or	ganize it better. Other than that, the	
		Julia	L Sof.	
Received By:		Date Jana Gosselin	Date	

# **OFFICIAL FOOD INSPECTION REPORT**



	CONDOD MADIZA DEDUNZANI DECTALIDANT	_	DAVICVADOAC	
Facility Name	: CONDOR MARKA PERUVIAN RESTAURANT	Owner	: DAVIS VARGAS	
Site Address	: 1312 SOLANO ST	Owner Address	: 1312 SOLANO ST	
Facility ID	: FA0001271	Inspector	: EE0000019 - David Lo	pez
Record ID	: PR0002209	Inspector Phone	: Not Specified	
License/Permit Number	: PT0002300	Program:	: 1623 - Restaurant <2	000 Sq. Feet
Person in Charge	:	-	:	
Inspection Date	: 7/7/2021	Total Inspection Time	: 0 min.	
Inspection Number	: DA0009029		02 Minor Violations	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 03 - Minor Violations	
An inspection Violation	ection of your property revealed the following violations.	Please note the date for reins	spection. Thank you for your co	operation.
FOOD TRAINING - 10	61		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
facilities that pre	ees shall have adequate knowledge of and be trained in pare, handle or serve non-prepackaged potentially haz fication examination. (113947-113947.1)		- '	
Corrective Descript	ion:			
Inspector Commen One person sha	<i>ts:</i> Il have a Managers ServSafe food handler card within 6	60 days of 7/6/2021 and show	proof of completion to this office	
ALL VENTILATION S	HALL MEET REQUIREMENTS - 16 38B		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
Canopy-type ho Toilet rooms sha	shall be provided to remove toxic gases, heat. grease, vods shall extend 6# beyond all cooking equipment. All a all be vented to the outside air by a screened openable up codes. (114149, 114149.1)	areas shall have sufficient vent	ilation to facilitate proper food st	torage.
Corrective Descript	ion:			
Inspector Commen Baffles were not	<i>ts:</i> ed to have grease build up, please clean and maintain.			
Overall Inspection Co	omments			
Facility is very clean ot	herwise.			
		David	Sof my	
Received By:	Date	David Lopez		Date

# **OFFICIAL FOOD INSPECTION REPORT**



Facility Name Site Address	: CROSSROADS MARKET : 7185 HWY 99 W	Owner Owner Address	: HERMELINDA GAR	
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	: FA0000594 : PR0000214 : 2198-16F-1 : : 7/2/2021 : DA0009017 : 104 - Follow-Up Inspection	Inspector Inspector Phone Program: Total Inspection Time Result	<ul> <li>EE0000019 - David L</li> <li>Not Specified</li> <li>1614 - Retail Market</li> <li>No Prep</li> <li>45 min.</li> <li>03 - Minor Violations</li> </ul>	t<6000 Sq. Feet
An inspection Violation	, , ,	ing violations. Please note the date for reins	pection. Thank you for your c	ooperation.
FOOD TRAINING - 10	3 1		"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
facilities that pre	pare, handle or serve non-prepackaged p fication examination. (113947-113947.1)	d be trained in food safety as it relates to the otentially hazardous food, shall have an emp	, ,	
·	e a ServeSafe Manger course and show c	ompleted certificated to the office within the	60 days of 6/14/2021.	
—Overall Inspection Co Facility looks great than				
		David	Sortay	
Received By:		ate David Lopez		Date

# **OFFICIAL FOOD INSPECTION REPORT**



Facility Name	: CVS PHARIVIACT #3937	Owner	: Longs Drug Stores C	alliornia, L.L.C.
Site Address	: 455 S MAIN St	Owner Address	: ONE CVS DRIVE / M	D23062A DR
Facility ID	: FA0001184	Inspector	: EE0000019 - David L	opez
Record ID	: PR0002023	Inspector Phone	: Not Specified	
License/Permit Number	: PT0002113	Program:	: 1615 - Retail Market	•
Person in Charge	:		: Feet-15K Sq Feet No	Prep
Inspection Date	: 7/8/2021	Total Inspection Time	: 30 min.	
Inspection Number	: DA0009042	Result	· 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection	Nesuit	. or mode standards	
<ul> <li>Inspection Violation</li> </ul>				Net la Complian
TOILET FACILITY M	UST BE CLEAN, SUPPLIED AND	D PROPERY CONSTRUCTED - 16 43	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
tissue shall be p building and plu	rovided in a permanently installe	y and in good repair. Toilet rooms shall be separate and dispenser at each toilet. The number of toilet fac as shall be provided for patrons: in establishments w 4250.1, 114276)	ilities shall be in accordance with	local
Corrective Descript	tion:			
Inspector Commen Please provide of	ts: correct restroom signage stating	"employees must wash hands".		
Overall Inspection Co Continue to organize be	omments ack room as discussed, facility is	well maintained otherwise.		
		Dan	id Soften	
Received By:		Date David Lopez		Date

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : DAISY'S ICE CREAM Owner : EFRAIN ABUNDIZ BRAVO

Site Address : 1309 SOLANO ST Owner Address : 7931 HWY 99W

Facility ID : FA0000564 Inspector : EE0000019 - David Lopez

Record ID : PR0000178 Inspector Phone : Not Specified

License/Permit Number : 2148-16F-1 Program: : 1623 - Restaurant <2000 Sq. Feet

Person in Charge : :

Inspection Date : 7/15/2021 Total Inspection Time : 0 min.
Inspection Number : DA0009067

Inspection Number : DA0009067

Purpose of Inspection : 106 - Pre-Opening 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

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

No wood shelving shall be used, light colored, non-porous, easily cleanable material shall be used.

#### ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Back reach-in freezer was noted to have spilled ice cream inside of unit as well as having dirty handles, please clean and maintain.
- B) Drain under first 3 compartment sink was noted to be dirty and holding water, clean drain and ensure drain is working properly.

#### 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:

Chile Relleno was noted to be uncovered inside reach-in refrigerator by the 3 compartment sink, food shall be covered at all times to avoid cross contamination. Violation was corrected at the time of inspection.

# ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - 16.35

"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, 114155, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

Inspector Comments:

5198.rpt rev1 12-12-2014

# OFFICIAL FOOD INSPECTION REPORT



Tiease submit a c		D	wid Safey
i lease subilit a c			
Overall Inspection	on Comments opy of your menu prior to opening, than	ık you.	
below. Ref	rigerator shall be adjusted/repaire/repla	ced.	
Reach-in r	efrigerator by 3 compartment sink in the	back was noted to be at 46°F, refrigerator s	hall be able to maintain temperature of 41°F or
te Address	: 1309 SOLANO ST	Owner Address	: 7931 HWY 99W
		Owner	: EFRAIN ABUNDIZ BRAVO

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

: DEL TACO **Facility Name** 

: 200 ANTELOPE BLVD Site Address

Facility ID FA0000522 PR0000129

Record ID : 2071-16F-1 License/Permit Number

Person in Charge

: 7/26/2021 Inspection Date DA0009122 Inspection Number

Purpose of Inspection 102 - Routine Inspection

: DEL TACO Owner

: 804 CYPRESS AVE Owner Address

Inspector : EE0000019 - David Lopez Inspector Phone · Not Specified

Total Inspection Time

Program: : 1624 - Restaurant 2000 Sq.

: Feet-6000 Sq. Feet

: 30 min.

· 03 - Minor Violations Result

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

#### Inspection Violations

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

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:

Managers Food Handler card was noted to be expired, Managers Food Handler card shall be obtained within 60 days of 7/26/2021.

#### PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42

"Comply by Date" Not

Not In Compliance

Specified

## Violation Description:

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

Corrective Description:

#### Inspector Comments:

Garbage dumpsters were noted to having damaged or missing lids. Dumpsters shall be properly covered at all time, repair or replace dumpster

#### 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:

Coving on right side of walk-in door was noted to be damaged, please repair or replace broken coving pieces with the correct specifications.

## ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

5198.rpt rev1 12-12-2014

# **OFFICIAL FOOD INSPECTION REPORT**



Date

Tim Potanovic, REHS - Director

Facility Name Site Address	: DEL TACO : 200 ANTELOPE BLVD	Owner Owner Address	: DEL TACO : 804 CYPRESS AVE				
Inspector Commen		00.7.444.000	33.5				
	e compartment sink was noted to be dirty and missin n place at all times	g its catch basket. Drain shall	be kept clean and maintained and	catch			
ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14			"Comply by Date" Not Specified	Not In Compliance			
Violation Description	n:						
All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114141)							
Corrective Descript	ion:						
Inspector Commen	ts:						
Ice scoop was n contamination.	oted to be sitting directly on top of ice machine. Ice so	coop shall be kept in a clean c	container to minimize the possibility	of cross			
ALL VENTILATION S	HALL MEET REQUIREMENTS - 16 38B		"Comply by Date" Not Specified	Not In Compliance			
Violation Description	n:						
Canopy-type ho Toilet rooms sha	shall be provided to remove toxic gases, heat. grease ods shall extend 6# beyond all cooking equipment. Al all be vented to the outside air by a screened openabl ng codes. (114149, 114149.1)	l areas shall have sufficient ve	entilation to facilitate proper food sto	orage.			
Corrective Descript	ion:						
Inspector Commen Ventilation vents	ts: s on outer ventilation system was noted to have dust b	ouild up, vents shall be cleane	d and maintained.				
Overall Inspection Confidence Facility was clean other	omments rwise, please work on correcting violations.						
		Dar	is Soft-y				

David Lopez

Date

Received By:

# OFFICIAL FOOD INSPECTION REPORT



Received By:	Dat		Sot my	Date
•	at thanking for implementing changes.			
Overall Inspection Co		. or omployood must wash hands , picase	provide correct signage.	
•	om was noted to be lacking correct signage	of "employees must wash hands" please	provide correct signage	
Inspector Commen	ts:			
Corrective Descript	ion:			
(113953.5) (b) N Consumers sha food facility cons	gns shall be posted in each toilet room, dire lo smoking signs shall be posted in food proll be notified that clean tableware is to be us structed before January 1, 2004 without public toilet facilities are not provided (113725.1,	eparation, food storage, warewashing, and sed when they return to self-service areas lic toilet facilities, shall prominently post a	utensil storage areas (113978) such as salad bars and buffets.	). (c) . (d) Any
Violation Description				
HANDWASHING AN	D TOILET FACILITIES MUST BE AVAILAB	LE WITH CORRECT SIGNAGE	"Comply by Date" Not Specified	Not In Compliance
An inspection Violation	ection of your property revealed the following	g violations. Please note the date for reins	pection. Thank you for your co	ooperation.
Purpose of Inspection	: 104 - Follow-Up Inspection			
Inspection Number	: DA0009019	Result	: 03 - Minor Violations	
Person in Charge Inspection Date	: : 7/2/2021	Total Inspection Time	: Feet No Prep : 45 min.	
License/Permit Number	: PT0002169	Program:	: 1616 - Retail Market >15,000 Sq	
Record ID	: PR0002079	Inspector Phone	Not Specified	
Facility ID	: FA0001197	Inspector	; EE0000019 - David Lopez	
Site Address	: 7921 HWY 99E	Owner Address	: 5601 GRANITE PKW	Y 260
Facility Name	: DOLLAR GENERAL #14507	Owner	: DOLGEN CALIFORN	IIA, LLC

# **OFFICIAL FOOD INSPECTION REPORT**



Date

Tim Potanovic, REHS - Director

Facility Name	: DOMINO'S PIZZA	Owner	: DOMINOS PIZZA		
Site Address	: 333 S MAIN ST A	Owner Address	916 E CYPRESS AVE		
Facility ID	· FA0000526	Inspector	· EE0000017 - Jana Gos	sselin	
Record ID	PR0000134	Inspector Phone	: Not Specified		
License/Permit Number	: 2075-16F-1	Program:	: 1623 - Restaurant <2	000 Sq. Feet	
Person in Charge	:	<b>g</b>	:	•	
Inspection Date	: 7/15/2021	Total Inspection Time	: 30 min.	: 30 min.	
Inspection Number	: DA0009075	D#	: 03 - Minor Violations	02 Minan Vialations	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 03 - WIITOT VIOLATIONS		
An inspec	ction of your property revealed the following violations.	Please note the date for reins	pection. Thank you for your co	operation.	
<ul> <li>Inspection Violation</li> </ul>	ns				
FOOD SHALL BE THAWED CORRECTLY - 16 26			"Comply by Date" Not Specified	Not In Compliance	
Violation Description	:				
	wed under refrigeration; completely submerged under during the cooking process. (114018, 114020, 114020	<del>-</del>	velocity to flush loose particles	; in	
Corrective Description	on:				
Inspector Comments Alfredo sauce obs	s: served thawing in warewashing sink. This is an unacce	eptable practice. Corrected whil	le inspector on site.		
NO EATING DRINKING OR SMOKING - 16 4			"Comply by Date" Not Specified	Not In Compliance	
Violation Description	r:				
No employees sh	all eat, drink, or smoke in any work area. (113977)				
Corrective Description	on:				
Inspector Comments	5:				
<del>-</del>	an area in the refrigerator for employee beverages an the walk-in refrigerator.	d keep them there. Personal fo	ood or drink products were obse	erved	
FACILITY SHALL BE	KEPT CLEAN AT ALL TIMES - 16 44		"Comply by Date" Not Specified	Not In Compliance	
Violation Description	:				
items shall be sto	each food facility shall be kept clean and free of litter al red and displayed separate from food and food-contac 114256, 114256.1, 114256.2, 114256.4, 114257, 114	ct surfaces; the facility shall be	kept vermin proof. (114067 (j),	114123,	
Corrective Description	on:				
Inspector Comments	3:				
Floor in walk in re	frigerator observed to be very dirty including rubbish (	fountain drink cups, lids, paper	) and food debris. Please clean.	-	
Overall Inspection Con Amy was very helpful, th					
		Julia	& SOP.		

Jana Gosselin

Date

Received By:

# **OFFICIAL FOOD INSPECTION REPORT**

Owner



: JAGRUTI PATEL

Tim Potanovic, REHS - Director

Facility Name

Received By:

: ECONO LODGE INN & SUITES

Site Address	: 3475 HIGHWAY 99 W	Owner Address	: 3475 HWY 99W
Facility ID	: FA0000712	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000375	Inspector Phone	: Not Specified
License/Permit Number	: 3608-16F-1	Program:	: 1640 - Limited Food Prep (Coffee
Person in Charge	:		: Stand/Hotel)
Inspection Date	: 7/27/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009131	D	· 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection	Result	: 01 - Meets Standards
Inspection Violation No violations cited.  Overall Inspection Co			
•	ıkfast, facility looks great.		
· ·			
		David	Softer

Date

David Lopez

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

: ECONO LODGE INN & SUITES : JAGRUTI PATEL **Facility Name** Owner : 3475 HIGHWAY 99 W : 3475 HWY 99W Site Address Owner Address

Facility ID FA0000712 Inspector : EE0000019 - David Lopez

PR0000375 Record ID Inspector Phone · Not Specified

3608-16F-1 License/Permit Number Program: : 1640 - Limited Food Prep (Coffee

: Stand/Hotel)

: 7/12/2021 Inspection Date : 60 min. **Total Inspection Time** 

DA0009052

Inspection Number · 03 - Minor Violations Result 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

Person in Charge

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:

At least one person shall have a ServSafe Managers Food Handler card and all other employees who will work with food shall have a Food

## ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not

Not In Compliance

Specified

## Violation Description:

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

Corrective Description:

## Inspector Comments:

Freezer shall be kept clean from dirt and debris, clean and maintain.

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

"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, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

### Inspector Comments:

- A) Small refrigerator shall be able to maintain temperature of 41°F or below, set up a temperature log and check twice daily to ensure refrigerator is working properly.
- B) Juice machine was noted to be at 56°F, ensure machine is able to hold temperature of 41°F or below.

## 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))

# OFFICIAL FOOD INSPECTION REPORT



Facility Name	: ECONO LODGE INN & SUI	TES Owner	: JAGRUTI PATEL	
Site Address	: 3475 HIGHWAY 99 W	Owner Address	: 3475 HWY 99W	
Corrective Descri	ription:			
Inspector Comm	ents:			
Soap dispens	er was noted to be lacking, ensure	soap dispenser is properly mounted onto the	e wall.	
DEDICATED WOR	KING THERMOMETER SHALL BE	AVAILABLE AT ALL TIMES - 16 39	"Comply by Date" Not Specified	Not In Compliance
Violation Descrip	otion:			
thermometer	+/- 2 øF shall be provided for each I 14157, 114159)	neter suitable for measuring temperature of hot and cold holding unit of potentially hazar		
Inspector Comm	ents:			
Overall Inspection Please call office pri	Comments or to reopening full breakfast service	es.		
		B	and Soty	
Received By:		Date David Lopez	·	Date

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : EGG ROLL KING Owner : HONG YING CO.
Site Address : 55 ANTELOPE BLVD Owner Address : 55 ANTELOPE BLVD

Facility ID : FA0000528 Inspector : EE0000019 - David Lopez

Record ID : PR0000136 Inspector Phone : Not Specified

License/Permit Number : 2078-16F-1 Program: : 1623 - Restaurant <2000 Sq. Feet

Person in Charge :

Inspection Date : 8/2/2021 Total Inspection Time : 30 min.

Inspection Number : DA0009144

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

### 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:

Paper towel dispenser was noted to be lacking for kitchen hand washing sink. Wall mounted paper towel dispenser shall be properly mounted and stocked at all times.

# ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - 16.35

"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, 114155, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

Inspector Comments:

Sandwich top refrigeration unit closes to protruding wall was noted to be at 56°F, refrigeration nit shall be able to maintain temperature of 41°F or below. Refrigeration unit shall be repaired or replaced and functioning properly.

### 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:

- A) Ice scoop was noted to be stored against dirty storage rack, Ice scoop shall be stored in a way that it is protected from contamination.
- B) Multiple food containers under sandwich top refrigerators were noted to be uncovered, all food containers shall be covered and protected when not in use to avoid the possibility of cross contamination.

## ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

## OFFICIAL FOOD INSPECTION REPORT



Date

Tim Potanovic, REHS - Director

Facility Name	: EGG ROLL KING	Owner	: HONG YING CO.	
Site Address	: 55 ANTELOPE BLVD	Owner Address	: 55 ANTELOPE BLVD	
Corrective Des	scription:			
Inspector Com	ments:			
A) Prep tab	le with industrial can opener was noted to have	food build up, Can opener and table sha	all be cleaned and maintained at a	all times.
B) Refrigera	ator doors on all 3 units were noted to be dirty, d	loors shall be cleaned and properly mair	ntained at all times.	
C) Microwa	ve door was noted to be dirty with food build up,	microwave shall be cleaned and mainta	ained at all times.	
	FACILITIES SHALL BE WORKING CORRECT VERIFY CHEMICAL CONC - 16 34	LY AND HAVE TESTING	"Comply by Date" Not Specified	Not In Compliance
Violation Desc	ription:			
	es that prepare food shall be equipped with war ble sanitization method. (114067(f,g), 114099, 1	5	·	
Corrective Des	scription:			
Inspector Com	ments:			
	rips were noted to be lacking at time of inspection roper sanitizer concentration.	on, employees shall be trained to know v	where sanitizer strips are located a	and how
ALL VENTILATION	ON SHALL MEET REQUIREMENTS - 16 38B		"Comply by Date" Not Specified	Not In Compliance
Violation Desc	ription:			
Canopy-typ Toilet room	ods shall be provided to remove toxic gases, he e hoods shall extend 6# beyond all cooking equ s shall be vented to the outside air by a screene uilding codes. (114149, 114149.1)	ipment. All areas shall have sufficient ve	entilation to facilitate proper food s	storage.
Corrective Des	scription:			
Inspector Com	ments:			
Grease buil	d up was noted dripping in hood system, hood s	system shall be cleaned accordingly to n	naintenance schedule and kept cl	ean.
POTENTIALLY F	HAZARDOUS FOODS HOLD TEMPERATURES	- 16 7	"Comply by Date" Not Specified	Not In Compliance
Violation Desc	ription:			
Potentially I	nazardous foods shall be held at or below 41/ 45	5øF or at or above 135øF. (113996, 113	998, 114037, 114343(a))	
Corrective Des	scription:			
Inspector Com	ments:			

Hot holding by register was noted to be at 120°F, hot holding Potentially Hazardous Foods shall be held at 135°F or above.

Follow up inspection will be in 2 weeks of 7/30/2021. If re-inspection is needed after follow-up inspection, re-inspection fees will begin to incur.

David Sorry

Received By:

Overall Inspection Comments

Please make changes as discussed.

# **OFFICIAL FOOD INSPECTION REPORT**



Tim Potanovic, REHS - Director

Facility Name Site Address	: EL GALLO GIRO : 645 CENTER AVE	Owner Owner Address	: JUAN PABLO ESCOBAR : 645 CENTER AVE
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	: FA0001145 : PR0001967 : 8519-16F-1 : : 7/2/2021 : DA0009016 : 104 - Follow-Up Inspection	Inspector Inspector Phone Program: Total Inspection Time Result	<ul> <li>EE0000017 - Jana Gosselin</li> <li>Not Specified</li> <li>1628 - Food Vehicle Prepared Food</li> <li>30 min.</li> <li>05 - Reinspection Required</li> </ul>
·	ction of your property revealed the following violations. F	Please note the date for reins	pection. Thank you for your cooperation.
<ul> <li>Inspection Violation</li> </ul>	ons		
POTENTIALLY HAZA	RDOUS FOODS HOLD TEMPERATURES - 16 7		"Comply by Date" Not In Compliance Specified
Violation Description	n:		
Potentially hazar	dous foods shall be held at or below 41/ 45øF or at or ab	ove 135øF. (113996, 113998	3, 114037, 114343(a))
Corrective Descripti	on:		
41F earlier in the	s: ggling to keep up with extreme temperatures. Operator h day. Operator will maintain temperature log and keep Pl of truck to keep sun off truck.	,	,
· · ·	mments re log on refrigerator daily and keep food in refrigerator or ruck to try and keep the sun off it. Have technician come	•	
		Sale	L SOP.
Received By:	Date	 Jana Gosselin	Date

Received By:

# **OFFICIAL FOOD INSPECTION REPORT**



Facility Name Site Address	: ELOTES GERARDO : 903 SOLANO ST	Owner Owner Address	: ELIA ZAMORA : 1418 CHICAGO AVE	
Facility ID Record ID License/Permit Number Person in Charge	: FA0001353 : PR0002371 : PT0002426	Inspector Inspector Phone Program:	: EE0000019 - David Lo : Not Specified : 1628 - Food Vehicle I	
Inspection Date	· · 7/1/2021	Total Inspection Time	: 45 min.	
Inspection Number Purpose of Inspection	: DA0009012 : 102 - Routine Inspection	Result	: 03 - Minor Violations	
An inspe	ection of your property revealed the follow	wing violations. Please note the date for reins	spection. Thank you for your co	operation.
<ul> <li>Inspection Violation</li> </ul>	ons —			
POTENTIALLY HAZA	ARDOUS FOODS HOLD TEMPERATUR	ES - 16 7	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
Potentially hazar	rdous foods shall be held at or below 41/	/ 45øF or at or above 135øF. (113996, 11399	8, 114037, 114343(a))	
Corrective Descript	ion:			
Inspector Commen. Please check tel or below.		r of toppings which are Potentially Hazardous	Foods to ensure temperatures	are 41°F
Overall Inspection Co Maintain temperatures	omments of PHF, cart is well kept otherwise.			
a is.i.ps.diaiso	,	Davi	Soft any	
Received By:		Date David Lopez		Date

# **OFFICIAL FOOD INSPECTION REPORT**



Received By:		Date David Lopez	Date	
		Davi	Soft my	
Thank you for making o	changes as discussed.			
Overall Inspection Co	omments —			
Please provide p	proof of ServSafe managers class certific	cate of completion within 60 days of 7/1/2021		
Inspector Commen	ts:			
Corrective Descript	ion:			
facilities that pre		nd be trained in food safety as it relates to the potentially hazardous food, shall have an em )	, ,	
Violation Descriptio				
FOOD TRAINING - 16			"Comply by Date" Not In Complia Specified	1100
Inspection Violation			"Comply by Date" Not Not In Complia	nco
·		ving violations. Please note the date for rein	spection. Thank you for your cooperation.	
Purpose of Inspection	: 104 - Pollow-op Inspection			-
Inspection Number	: DA0009014 : 104 - Follow-Up Inspection	Result	: 03 - Minor Violations	
Inspection Date	: 7/2/2021	Total Inspection Time	: 45 min.	
Person in Charge	:		:	
License/Permit Number	: 2101-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet	
Record ID	: PR0000148	Inspector Phone	· Not Specified	
Facility ID	: FA0000538	Inspector	: EE0000019 - David Lopez	
Site Address	: 1522 SOLANO ST	Owner Address	: 1880 AUBURN OAK WAY	
Facility Name	: FLYING BOAT	Owner	: LI YAN ZHU	

# **OFFICIAL FOOD INSPECTION REPORT**

Owner



: FRANCISCO REYES

Tim Potanovic, REHS - Director

Facility Name : FRANCISCO TACOS

Site Address	: #8 SUTTER ST		Owner Address	: 1415 MILLER WAY	
Facility ID Record ID License/Permit Number	: FA0001483 : PR0002616 : PT0002832		Inspector Inspector Phone Program:	: EE0000017 - Jana Go : Not Specified : 1628 - Food Vehicle	
Person in Charge Inspection Date Inspection Number Purpose of Inspection An inspec	: 7/7/2021 : DA0009032 : 102 - Routine Inspection	e following violations. F	Total Inspection Time  Result  Please note the date for reins	: 30 min. : 01 - Meets Standards	poperation.
Inspection Violation	ons —				
FOOD TRAINING - 10	3 1			"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:				
facilities that pre	ees shall have adequate knowledg pare, handle or serve non-prepact fication examination. (113947-113	kaged potentially hazar	•	, ,	
Corrective Descript	ion:				
Inspector Commen Please obtain Fo	ts: ood Handler card within 30 days.				
The truck looks good, t					
			Julia	& Sof.	
Received By:		Date	Jana Gosselin		Date

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

: FROM THE HEARTH BAKERY & CAFE : JOHN DIX **Facility Name** Owner : 638 WASHINGTON ST : 1405 RIDGE DR Site Address Owner Address

: EE0000019 - David Lopez Facility ID FA0000518 Inspector

PR0002565 Record ID Inspector Phone · Not Specified

: PT0002775 : 1623 - Restaurant <2000 Sq. Feet License/Permit Number Program:

: 7/21/2021 Inspection Date Total Inspection Time : 30 min.

: DA0009108 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

## 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:

Flooring in grill area has started to peel off, fix flooring as soon as possible to avoid the possibility of mold growth underneath.

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

"Comply by Date" Not

Not In Compliance

Specified

### Violation Description:

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

### Corrective Description:

## Inspector Comments:

Industrial can opener on prep table was noted to be dirty and having food build up, industrial can opener shall be free of dirt a debris at all times. Clean and maintain can opener.

## 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:

- A) Mushrooms in prep area noted to be open. Violation was corrected at time of inspection.
- B) Items under sandwich prep refrigerator in front of the grill was noted to have multiple food containers open, Food containers shall be closed when not in use to avoid the possibility of cross contamination.

## ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

Specified

Not In Compliance

Violation Description:

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

Corrective Description:

5198.rpt rev1 12-12-2014

"Comply by Date" Not

# **OFFICIAL FOOD INSPECTION REPORT**



Date

Tim Potanovic, REHS - Director

Facility Name	: FROM THE HEARTH BAKERY & CAFE	Owner	; JOHN DIX	
Site Address	: 638 WASHINGTON ST	Owner Address	: 1405 RIDGE DR	
Inspector Con Wall behind	nments: d grill, toaster, and dish washer were noted to be dirty, clea	an nook and crannies as soor	n as possible and maintain cleanlin	ess.
ALL UTENCILS 16 35	AND EQUIPMENT SHALL BE APPROVED, AND FUNCT	IONING PROPERLY -	"Comply by Date" Not Specified	Not In Compliance
Violation Desc	cription:			
and meet a	and equipment shall be fully operative and in good repair. pplicable standards. (114130, 114130.1, 114130.2, 114134163, 114165, 114167, 114169, 114177, 114180, 11418	0.3, 114130.4, 114130.5, 114	• • • • • • • • • • • • • • • • • • • •	
Corrective De	scription:			
Inspector Con	nments:			
B) Long sa	temperature was noted to be reading 47°F. ndwich refrigerator on right side was noted to be at 51°F. on units shall be able to maintain temperature af 41°F or b	elow, repair or replace units in	mmediately.	
POTENTIALLY	HAZARDOUS FOODS HOLD TEMPERATURES - 16 7		"Comply by Date" Not Specified	Not In Compliance
Violation Desc	cription:			
Potentially	hazardous foods shall be held at or below 41/ 45øF or at o	or above 135øF. (113996, 113	3998, 114037, 114343(a))	
Corrective De	scription:			
Inspector Con	nments:			
Meat was r	1st drawer of refrigeration unit was noted to be at 60°F, co	•		pelow.
ŕ	atoes on right side of long sandwich refrigerator were note	d to be 50°F, Tomatoes shall	•	Not In Compliance
FOOD TRAININ	G - 16 1		"Comply by Date" Not Specified	Not in Compliance
Violation Desc	cription:			
facilities that	ployees shall have adequate knowledge of and be trained at prepare, handle or serve non-prepackaged potentially hacertification examination. (113947-113947.1)	<u>-</u>	- , ,	
Corrective De	scription:			
Inspector Con	nments:			
	agers food safety training completed within 60 days. Have his is the 3rd time this violation has been noted if manager			•
<b>Overall Inspection</b> Re-inspection will incur.	the Comments be within 2 weeks of inspection date of 7/21/2021. If re-inst	spection is needed after next	inspection, re-inspection fees will t	pegin to
		Dai	id Sat-	

David Lopez

Date

Received By:

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

: FROM THE HEARTH BAKERY & CAFE : JOHN DIX **Facility Name** Owner 638 WASHINGTON ST : 1405 RIDGE DR Site Address Owner Address

Facility ID FA0000518 Inspector : EE0000019 - David Lopez

PR0002565 Record ID Inspector Phone · Not Specified

: PT0002775 : 1623 - Restaurant <2000 Sq. Feet License/Permit Number Program:

Person in Charge

Inspection Date : 7/29/2021 : 30 min. **Total Inspection Time** 

Inspection Number : 03 - Minor Violations Result 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

DA0009140

"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:

Cut tomatoes on right side of long sandwich refrigerator were noted to be 50°F, Tomatoes shall be kept at 41°F or below.

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

"Comply by Date" Not

Specified

Not In Compliance

16 35

Violation Description:

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

Corrective Description:

Inspector Comments:

Long sandwich refrigerator on right side was noted to be at 51°F. Refrigeration unit shall be able to maintain temperature of 41°F or below, repair or replace unit immediately.

## 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:

Items under sandwich refrigeration units were noted to have multiple food containers open, food containers shall be closed when not in use to avoid the possibility of cross contamination.

# WALL CEILING AND FLOORS MUST BE APPOVED MATERIAL AND KEPT CLEAN AT ALL

"Comply by Date" Not

Specified

Not In Compliance

TIMES - 16 45

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:

# OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	: FROM THE HEARTH BAKERY & 0 : 638 WASHINGTON ST	CAFE Owner Owner Address	: JOHN DIX : 1405 RIDGE DR	
Inspector Com				
· ·	grill area has started peeling off, fix flooring a	is soon as possible to avoid the possibility	y of mold growth underneath	
•	mperature log (temperature taken 2x daily) fo		•	
inspection, please begin to incur.	ensure all equipment is working properly by	next inspection. If re-inspection is needed	d after next inspection re-inspection fees will	
-		9		
		Da	uid Sopray	
Received By:		Date David Lopez		Date

# **OFFICIAL FOOD INSPECTION REPORT**



Facility Name	: GUYS CORNER MARKET	Owner	· KULDIP SINGH & BH	INDA SINGH
Site Address	: 500 SAN BENITO AVE	Owner Address	: 500 SAN BENITO AVE	
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number	: FA0000974 : PR0001118 : 7044-16F-1 : : 7/6/2021 : DA0009025 : 104 - Follow-Up Inspection	Inspector Inspector Phone Program:  Total Inspection Time Result	EE0000019 - David Lo Not Specified 1615 - Retail Market Feet-15K Sq Feet No I 45 min. 03 - Minor Violations	pez 6K Sq.
Purpose of Inspection				
An inspe	ection of your property revealed the follow	ving violations. Please note the date for rein	nspection. Thank you for your co	operation.
<ul> <li>Inspection Violation</li> </ul>	ons -			
POTENTIALLY HAZA	RDOUS FOODS HOLD TEMPERATURE	ES - 16 7	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
Potentially hazar	rdous foods shall be held at or below 41/	45øF or at or above 135øF. (113996, 1139	98, 114037, 114343(a))	
Corrective Descript	ion:			
Inspector Comment Potentially Haza		nit must be able to maintain temperature of	41°F or below.	
PROPER DISPOSAL	OF FOOD WASTE AND RUBBISH - 16	42	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
removed and dis	sposed of as frequently as necessary to p	d rodent proof containers. Containers shall prevent a nuisance. The exterior premises of 1, 114245.2, 114245.3, 114245.4, 114245.5	of each food facility shall be kept	
Corrective Descript	ion:			
Inspector Commen	ts:			
•	up was still present at time of re-inspecti	ion please dispose of properly as soon as p	ossible to minimize the possibility	of a
Overall Inspection Co	omments —————			
Please implement proceed other violations were co	· · · · · · · · · · · · · · · · · · ·	41°F or below, re-inspection will be in 2 we	eks of inspection date of 7/6/202	1. All
		Dan	is Set my	
Received By:	[	Date David Lopez		Date

# **OFFICIAL FOOD INSPECTION REPORT**

Owner



: KULDIP SINGH & BHINDA SINGH

Tim Potanovic, REHS - Director

Facility Name

Received By:

: GUYS CORNER MARKET

Site Address	: 500 SAN BENITO AVE	Owner Address	: 500 SAN BENITO AVE		
Facility ID	: FA0000974	Inspector	: EE0000019 - David Lopez		
Record ID	: PR0001118	Inspector Phone	: Not Specified		
License/Permit Number	: 7044-16F-1	Program:	: 1615 - Retail Market 6K Sq.		
Person in Charge	:		: Feet-15K Sq Feet No Prep		
Inspection Date	: 7/20/2021	Total Inspection Time	: 45 min.		
Inspection Number	: DA0009095	5 "	01 Mosto Standardo		
Purpose of Inspection	: 104 - Follow-Up Inspection	Result	: 01 - Meets Standards		
Inspection Violations No violations cited.					
<b>"Overall Inspection Co</b> Previous violations have					
		David	at -y		

Date

David Lopez

# **OFFICIAL FOOD INSPECTION REPORT**



Facility Name	: HARVEY'S HOT DOGS	Owner	: KELLY SHANE	
Site Address	: 1920 SOLANO ST	Owner Address	: 2840 MARGUERITE A	VE
Facility ID	: FA0001570	Inspector	: EE0000019 - David Lo	pez
Record ID	: PR0002751	Inspector Phone	: Not Specified	
License/Permit Number	: PT0002969	Program:	: 1628 - Food Vehicle I	Prepared Food
Person in Charge	:		:	
Inspection Date	: 7/6/2021	Total Inspection Time	: 60 min.	
Inspection Number	: DA0009023		00 Min - Min	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 03 - Minor Violations	
	EQUIPMENT SHALL BE APPROVE	D, AND FUNCTIONING PROPERLY -	"Comply by Date" Not Specified	Not In Compliance
16 35			эрестеч	
Violation Description	n:			
and meet applic		in good repair. (114175) All utensils and equipr 14130.2, 114130.3, 114130.4, 114130.5, 11413 114180, 114182)	• •	
Corrective Descript	ion:			
Inspector Commen	ts:			
Please ensure r day.	efrigeration units are able to maintain	emperature of 41°F or below, please set up a d	laily temperature log thats taken	twice a
Overall Inspection Co				
Facility looks great other	erwise.			
		Davi	Sofay	
Received By:		Date David Lopez		Date

# OFFICIAL FOOD INSPECTION REPORT

Owner



: KENNY WILSEY

Tim Potanovic, REHS - Director

: VILLAGE AT THE HIGHLANDS

Facility Name

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:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:			: No Prep
Inspection Date	: 7/22/2021		Total Inspection Time	: 45 min.
Inspection Number	: DA0009116			O4 Manta Chamdanda
Purpose of Inspection	: 104 - Follow-Up II	nspection	Result	: 01 - Meets Standards
Inspection Violation No violations cited.				
—Overall Inspection Co All previous violations		od manager's safety training	certificate on wall. Thank you.	
			Janes	L Sof.
Received By:		Date	Jana Gosselin	Date

# OFFICIAL FOOD INSPECTION REPORT



Facility Name	: HOLIDAY INN	Owner	: KUMAR HOTELS,	INC
Site Address	: 2810 MAIN ST	Owner Ad	dress : 2810 MAIN ST	
·	, , , ,	Result	EE0000017 - Jana Phone : Not Specified : 1640 - Limited Fo : Stand/Hotel) ection Time : 30 min. : 03 - Minor Violation re date for reinspection. Thank you for you	od Prep (Coffee
	ONS  CILITIES SHALL BE WORKING CORFY CHEMICAL CONC - 16 34	ORRECTLY AND HAVE TESTING	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
			equipment and materials shall be provided (a), 114101.1, 114101.2, 114103, 114107,	
Corrective Descript	ion:			
Inspector Commen Sanitizer not at t		ase repair immediately. Also need ap	propriate test strips.	
FOOD TRAINING - 10	31		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
facilities that pre	•	kaged potentially hazardous food, sh	it relates to their assigned duties. (113947 all have an employee who has passed an a	•
Corrective Descript	ion:			
Inspector Commen One person in th		a food safety managers card within	30 days.	
Overall Inspection Co				
		C	July of Sof.	
Received By:		Date Jana (	Gosselin	Date

# **OFFICIAL FOOD INSPECTION REPORT**

Owner



: HOME DEPOT USA INC

Tim Potanovic, REHS - Director

Facility Name

Received By:

: THE HOME DEPOT #8492

Site Address	: 2650 MAIN ST	Owner Address	: 2455 PACES FERRY RD		
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number	: FA0001078 : PR0001778 : 8348-16F-1 : : 7/19/2021 : DA0009089	Inspector Inspector Phone Program: Total Inspection Time Result	<ul> <li>: EE0000019 - David Lopez</li> <li>: Not Specified</li> <li>: 1613 - Retail Market Prepackaged</li> <li>: Foods Only</li> <li>: 30 min.</li> <li>: 01 - Meets Standards</li> </ul>		
Purpose of Inspection	: 102 - Routine Inspection		<u> </u>		
No violations cited.  Overall Inspection Comments					
•	ged foods, rotate packaging as needed to avoid spoilag	e. David	Sofry		

Date

David Lopez

# **OFFICIAL FOOD INSPECTION REPORT**



Tim Potanovic, REHS - Director

Facility Name	: HUMAN BEAN		Owner	: ALYSSA MENDONSA	A
Site Address	: 2135 N MAIN ST		Owner Address	: 19485 ALTA VISTA D	R
Facility ID	: FA0000669		Inspector	: EE0000019 - David Lo	ppez
Record ID	: PR0000320		Inspector Phone	· Not Specified	
License/Permit Number	: 2342-16F-1		Program:	: 1640 - Limited Food	Prep (Coffee
Person in Charge	:		<b>U</b>	: Stand/Hotel)	
Inspection Date	: 7/19/2021		Total Inspection Time	: 30 min.	
Inspection Number	: DA0009090		D It	: 03 - Minor Violations	
Purpose of Inspection	: 102 - Routine Inspection		Result	: 03 - Willion Violations	
An inspe	,	the following violations.	Please note the date for rein	spection. Thank you for your co	operation.
	SE SEPERATED AND PROTEC	CTED FROM CONTAMIN	IATION - 16 27	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:				
	separated and protected from .1 (c), 114143 (c))	contamination. (113984	(a, b, c, d, f), 113986, 114060	), 114067(a, d, e, j), 114069(a,	0),
Corrective Descript	ion:				
Inspector Comment Open food conta of contamination	niners were noted to be open or	n the front prep counter,	food containers shall be close	ed when not in use to avoid the p	oossibility
FOOD TRAINING - 16	51			"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:				
facilities that pre	•	packaged potentially haz	<u>-</u>	eir assigned duties. (113947) Fo nployee who has passed an app	
Corrective Descripti	ion:				
Inspector Comment	ts:				
ServSafe Manag readably access		lacking on premises, a	managers ServSafe certificate	of completion shall be in the fac	cility and
<b>Overall Inspection Co</b> Facility was very clean					
			Davi	8 Set my	
		5.		- · ·	Date
Received By:		Date	David Lopez		Date

David Lopez

Date

Received By:

# **OFFICIAL FOOD INSPECTION REPORT**



Facility Name Site Address	: IRON SKILLET/PETRO STOPPING CENTERS : 2151 SOUTH AVE	Owner Owner Address	: TA OPERATING LLC : P O BOX 451100	
	•			
Facility ID	: FA0000610 : PR0000234	Inspector	EE0000019 - David Lop	ez
Record ID	· 2227-16F-1	Inspector Phone	: Not Specified	2.0
License/Permit Number	: 2221-107-1	Program:	: 1624 - Restaurant 2000	) Sq.
Person in Charge	: : 7/7/2021	Takal bases of securities	: Feet-6000 Sq. Feet : 60 min.	
Inspection Date	DA0009033	Total Inspection Time	: 00 111111.	
Inspection Number Purpose of Inspection	: 102 - Routine Inspection	Result	: 03 - Minor Violations	
An insp	ection of your property revealed the following violations.  ons	Please note the date for rein	spection. Thank you for your cool	peration.
	CILITIES SHALL BE WORKING CORRECTLY AND HAV	/E TESTING	"Comply by Date" Not Specified	Not In Compliance
Violation Description	on:			
	nat prepare food shall be equipped with warewashing fac anitization method. (114067(f,g), 114099, 114099.3, 114	•	•	
Corrective Descrip	tion:			
Inspector Commen	ts:			
•	nspection warewashing unit was not properly sanitizing u	tensils. Sanitizer concentration	on shall be checked regularly to er	nsure
proper sanitatio	n concentration is being used.			
ALL NONFOOD COM	ITACT SURFACES SHALL BE KEPT CLEAN - 16 33		"Comply by Date" Not Specified	Not In Compliance
Violation Description	on:			
All nonfood con	tact surfaces of utensils and equipment shall be clean. (1	14115 (c))		
Corrective Descript	tion:			
Inspector Commen	ts:			
Both microwave	s in front kitchen area were noted to have food build-up i	nside, please clean and mai	ntain.	
ALL FOOD SHALL I	BE SEPERATED AND PROTECTED FROM CONTAMINA	ATION - 16 27	"Comply by Date" Not Specified	Not In Compliance
Violation Description	on:			
	separated and protected from contamination. (113984 (a 0.1 (c), 114143 (c))	a, b, c, d, f), 113986, 114060	D, 114067(a, d, e, j), 114069(a, b)	,
Corrective Descript	tion:			
Inspector Commen	ts:			
	vich refrigeration unit was noted to having open boxes, p ssibility of cross contamination.	lease ensure all food produc	ts are covered when not in use to	
Overall Inspection Co	omments			
		Davi	& Soft any	
Received By:	Date	 David Lopez		Date

# OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	: JACK IN THE BOX #3403 : 1075 S MAIN ST	Owner Owner Address	: FOOD SERVICE MAI	
Facility ID Record ID License/Permit Number	: FA0000552 : PR0000166 : 2133-16F-1	Inspector Inspector Phone Program:	EE0000017 - Jana Go Not Specified 1623 - Restaurant <2	
Person in Charge Inspection Date Inspection Number	: : 7/15/2021 : DA0009076	Total Inspection Time	: : 45 min. : 05 - Reinspection Req	ujred
Purpose of Inspection	: 104 - Follow-Up Inspection	Result	: U5 - Reinspection Req	uirea
An inspe	ection of your property revealed the following	violations. Please note the date for reins	pection. Thank you for your co	operation.
Inspection Violati	ons			
FACILITY SHALL BE	KEPT CLEAN AT ALL TIMES - 16 44		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
items shall be st	each food facility shall be kept clean and fre cored and displayed separate from food and f ), 114256, 114256.1, 114256.2, 114256.4, 11	ood-contact surfaces; the facility shall be	kept vermin proof. (114067 (j),	114123,
Corrective Descript	ion:			
everywhere, floo	ts: observed to be very dirty. Eggs running down ors grimy and dirty. Suggest providing more of t is unacceptably dirty.		•	
Overall Inspection Co	omments , re-inspection fees will apply.			
		Julia	& Sof.	
Received By:	Date	Jana Gosselin		Date

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : JAVA LANES Owner : KENDALL & NICOLE MATHISEN

Site Address : 2075 SOLANO ST Owner Address : 1214 MARGUERITE AVE

Facility ID : FA0001117 Inspector : EE0000019 - David Lopez

Record ID : PR0002216 Inspector Phone : Not Specified

License/Permit Number : PT0002307 Program: : 1626 - Bar Prepackaged Foods Only

Person in Charge :

Inspection Date : 7/27/2021 Total Inspection Time : 60 min.
Inspection Number : DA0009133

Inspection Number : DA0009133

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

### PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Dumpster was noted to be open to the elements and having cardboard build-up, remove all card board as soon as possible to mitigate the possibility of vermin infestation.

# 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:

Sanitizer strips were noted to be lacking, ensure sanitizer strips are available and used daily to ensure the proper sanitizer concentration is being used.

## 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:

Mens toilet paper dispenser was noted to be lacking, ensure toilet paper dispenser is properly installed and stocked at all times.

## Overall Inspection Comments

Ensure sewage access is properly closed to ensure the safety of others. Re-inspection will be within 14 days of inspection date of 7/27/2021, if re-inspection is needed re-inspection fees will begin to incur.

# OFFICIAL FOOD INSPECTION REPORT



Facility Name	: JAVA LANES		Owner	: KENDALL & NICOLE MATHISEN	
Site Address	: 2075 SOLANO ST		Owner Address	: 1214 MARGUERITE AVE	
			Dan	is Soft-y	
Received By:		Date	David Lopez	Date	е

# OFFICIAL FOOD INSPECTION REPORT



Facility Name	: JOHNNY BOY'S TACOS	Owner	: ROSA E GONALEZ	& JAVIER L. ORELLANA
Site Address	: 2185 SOLANO ST	Owner Address	: 4810 BARHAM AVE	
Facility ID	: FA0001148	Inspector	: EE0000019 - David L	.opez
Record ID	: PR0001974	Inspector Phone	: Not Specified	
License/Permit Number	: 8523-16F-1	Program:	: 1628 - Food Vehicle	Prepared Food
Person in Charge	:	C	:	
Inspection Date	: 7/27/2021	Total Inspection Time	: 60 min.	
Inspection Number	: DA0009130	•	04 14 4 04 4 4	
Purpose of Inspection	: 106 - Pre-Opening Inspection	Result	: 01 - Meets Standards	5
An inspection Violation	ection of your property revealed the following v	violations. Please note the date for reins	pection. Thank you for your c	ooperation.
HAND WASHING FA	CILITIES REQUIRED - 16 6		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
<del>-</del>	pap and towels or drying device shall be provide es shall be provided for hand washing, food p		- , ,	•
Corrective Descript	ion:			
<i>Inspector Commen</i> Hand washing s	ts: ink was noted to be leaky when on, replace ha	and washing sink as soon as possible.		
LIQUID WASTE MUS	ST BE DISPOSED OF PROPERLY - 16 22		"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	on:			
All liquid waste r	must drain to an approved fully functioning sev	wage disposal system. (114197)		
Corrective Descript	ion:			
Inspector Commen Grey water pipir	<i>ts:</i> ng was noted to be leaking, fix and repair prior	to using new truck.		
Overall Inspection Co	omments ok to start using after repairs.			
		David	Sotry	
Received By:	Date	David Lopez		Date

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : LA NUEVA TAQUERIA Owner : ELVIRA VELASQUEZ
Site Address : 7119 TRUCKEE AVE Owner Address : 7119 TRUCKEE AVE

Facility ID : FA0001114 Inspector : EE0000019 - David Lopez

Record ID : PR0001885 Inspector Phone : Not Specified

License/Permit Number : 8465-16F-1 Program: : 1628 - Food Vehicle Prepared Food

Person in Charge :

Inspection Date : 7/6/2021 Total Inspection Time : 45 min.

Inspection Number : DA0009026

Result : 03 - Minor Violations

Purpose of Inspection : 102 - Routine Inspection

Inspection Violations

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

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

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:

New employees have 30 days to get a Food Handler card, please provide proof of certification to this office within 30 days of 7/6/2021.

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:

During inspection multiple food containers were noted to be open, food when not in use shall be kept covered to minimize the potential of cross

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:

Food in bottom refrigeration unit was noted to be at 55°F please ensure cold holding Potentially Hazardous Foods are kept at 41°F or below.

FOOD FACILITY SHALL BE KEPT FREE OF VERMIN - 16 23

"Comply by Date" Not

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Ceiling fly screens were noted to be lacking at time of inspection, screens shall be installed as soon as possible to keep vermin out.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not

Not In Compliance

Specified

Specified

# **OFFICIAL FOOD INSPECTION REPORT**



Received By:		Date	David Lopez		Date
			Dau	is Satry	
		• •	se make changes as discussed.	If another inspection is needed after nex	ct
washing.	hing sink was noted to be cluttere	d and used for storage, h	and washing sink shall be kept	clear at all times and only used for hand	
Corrective De	escription:				
	facilities shall be provided for han	•		maintained in good repair. (113953.2) and equipment. (113953, 113953.1,	
Violation Des	cription:				
Site Address	: 7119 TRUCKEE AVE		Owner Address	7119 TRUCKEE AVE	
Facility Name	: LA NUEVA TAQUERIA	4	Owner	: ELVIRA VELASQUEZ	

# **OFFICIAL FOOD INSPECTION REPORT**



Tim Potanovic, REHS - Director

Facility Name	: LA NUEVA TAQUERIA	Owner	: ELVIRA VELASQUEZ	-
Site Address	: 7119 TRUCKEE AVE	Owner Address	7119 TRUCKEE AVE	
Facility ID Record ID License/Permit Number Person in Charge Inspection Date	: FA0001114 : PR0001885 : 8465-16F-1 : 7/20/2021	Inspector Inspector Phone Program: Total Inspection Time	EE0000019 - David Lo Not Specified 1628 - Food Vehicle I  45 min.	
Inspection Number Purpose of Inspection	: DA0009096 : 104 - Follow-Up Inspection	Result	: 01 - Meets Standards	
An inspe	ction of your property revealed the following	violations. Please note the date for reinsp	pection. Thank you for your co	operation.
FOOD TRAINING - 16	31		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
facilities that pre	es shall have adequate knowledge of and b pare, handle or serve non-prepackaged pote ication examination. (113947-113947.1)	•	, ,	
Corrective Descripti	ion:			
	copy of all new employees Food Handler ce	ertificate is on the premises within the 30 d	ays of 7/6/2021.	
—Overall Inspection Co Please ensure iced con	mments tainers are mostly submersed in ice. All other	er violations have been corrected, thank yo	ou.	
		David	Sofry	
Received By:	Date	David Lopez		Date

# **OFFICIAL FOOD INSPECTION REPORT**



Date

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 Gos	selin
Record ID	: PR0002092	Inspector Phone	: Not Specified	
License/Permit Number	: PT0002182	Program:	: 1623 - Restaurant <20	000 Sq. Feet
Person in Charge	:		:	
Inspection Date	: 7/22/2021 PA0000440	Total Inspection Time	: 30 min.	
Inspection Number Purpose of Inspection	<ul><li>: DA0009113</li><li>: 102 - Routine Inspection</li></ul>	Result	: 03 - Minor Violations	
r di pose oi ilispection	. 102 Reduite inspection			
An inspec	ction of your property revealed the following violations. Pl	lease note the date for reins	spection. Thank you for your coo	peration.
Inspection Violation	ns			
ALL LINPACKAGED F	OODS SHALL BE PROTECTED FROM CONTAMINATIO	N - 16 31	"Comply by Date" Not	Not In Compliance
ALL ON AGIONOLD I			Specified	·
Violation Description	n:			
Unpackaged food	d shall be displayed and dispensed in a manner that prote	ects the food from contamina	ation. (114063, 114065)	
Corrective Description	on:			
Inspector Comments Please keep ope	s: n containers of food in the refrigerator and freezer covere	d at all times to protect from	n contamination.	
	KEPT CLEAN AT ALL TIMES - 16 44	·	"Comply by Date" Not	Not In Compliance
			Specified	
Violation Description	n:			
items shall be sto	each food facility shall be kept clean and free of litter and ored and displayed separate from food and food-contact s 114256, 114256.1, 114256.2, 114256.4, 114257, 11425	urfaces; the facility shall be	kept vermin proof. (114067 (j), 1	14123,
Corrective Description	on:			
Inspector Comments	s:			
Work on reducing organization of the	g unused equipment and general clutter in the kitchen and le restaurant.	l back room. This will also a	act to improve the overall cleanlin	ess and
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 trained in foo pare, handle or serve non-prepackaged potentially hazard cation examination. (113947-113947.1)	-	- , ,	
Corrective Description	on:			
Inspector Comments Please display m	s: anager's food safety certificate in the restaurant and have	e all others available for insp	pection.	
Overall Inspection Co.				
The front steps leading t	to the restaurant are becoming a trip and fall hazard. Plea	se repair. Thank you.		
		Kalas	1 1AP	

Date

Jana Gosselin

Received By:

# **OFFICIAL FOOD INSPECTION REPORT**



Received By:	Date	David Lopez		Date
		David ————————————————————————————————————	Soft-y	
•	changes and fixing prior violations.			
Please set up a  Overall Inspection Co		y and Stay at 41 F Of Delow.		
Inspector Commen	is: temp log to ensure refrigerator is working properl	ly and stay at 41°E or below		
Inancotor Common	to:			
Corrective Descript	ion:			
and meet applic	able standards. (114130, 114130.1, 114130.2, 17 s, 114165, 114167, 114169, 114177, 114180, 11	14130.3, 114130.4, 114130.5, 114132	• •	
•	equipment shall be fully operative and in good re	pair. (114175) All utensils and equipm	ent shall be approved, installe	d properly,
Violation Description	nn:			
ALL UTENCILS AND 16 35	EQUIPMENT SHALL BE APPROVED, AND FU	NCTIONING PROPERLY -	"Comply by Date" Not Specified	Not In Compliance
<ul> <li>Inspection Violati</li> </ul>	ons			
•	ection of your property revealed the following viola	ations. Please note the date for reins	pection. Thank you for your co	poperation.
Purpose of Inspection	: 104 - Follow-Up Inspection	Kesuil	. 03 - WIII OF VIOLATIONS	
Inspection Number	: DA0009051	Result	· 03 - Minor Violations	
Inspection Date	· 7/9/2021	Total Inspection Time	: 30 min.	
Person in Charge	· · · · · · · · · · · · · · · · · · ·	r rogram.	:	,
License/Permit Number	2079-16F-1	Program:	: 1628 - Food Vehicle	Prepared Food
Facility ID Record ID	PR0000137	Inspector Inspector Phone	: Not Specified	0p02
EIIIA ID	· FA0000529	la caractera	: EE0000019 - David Lo	0007
Site Address	: 212 S MAIN	Owner Address	: 57 ELLEN LN	
Facility Name	: LOS AMIGOS LICENSE #2E15446	Owner	: LOS AMIGOS LICEN	ISE #2E15446

# **OFFICIAL FOOD INSPECTION REPORT**



Facility Name	: LOS AMIGOS TAQUERIA & MEAT MARKET	Owner	: LOS AMIGOS TAQU	ERIA
Site Address	: 212 S MAIN ST	Owner Address	: 57 ELLEN LN	
Facility ID	: FA0000573	Inspector	: EE0000019 - David L	opez
Record ID	: PR0000191	Inspector Phone	: Not Specified	
License/Permit Number	: 2163-16F-1	Program:	: 1618 - Retail Market	<6000 Sq Feet
Person in Charge	:		: 2 Prep Areas	
Inspection Date	: 7/9/2021	Total Inspection Time	: 30 min.	
Inspection Number	: DA0009050	Danish	· 03 - Minor Violations	
Purpose of Inspection	: 104 - Follow-Up Inspection	Result	: 03 - Millor Violations	
Inspection Violation		ODDECT SIGNAGE	"Comply by Date" Not	Not In Compliance
- 16 47	D TOILET FACILITIES MUST BE AVAILABLE WITH C	ORRECT SIGNAGE	Specified Not	rtet in Gempianee
Violation Descriptio	n:			
(113953.5) (b) N Consumers shal food facility cons	gns shall be posted in each toilet room, directing attent lo smoking signs shall be posted in food preparation, for I be notified that clean tableware is to be used when the structed before January 1, 2004 without public toilet fact toilet facilities are not provided (113725.1, 114381 (e))	pood storage, warewashing, and ney return to self-service areas cilities, shall prominently post a	l utensil storage areas (113978 such as salad bars and buffets	). (c) . (d) Any
Corrective Descript	ion:			
Inspector Commen Sanitary toilet pa contamination.	ts: aper was noted to be lacking in both restroom facilities,	toilet paper shall be wall mour	nted to avoid the possibility of c	ross
Overall Inspection Co	omments ions have been corrected, thank you.			
		Dani	Set my	
Received By:	Date	David Lopez		Date

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : LOS COSTENOS RESTAURANT Owner : ADELAIDA SOTELO AND JUAN GABRIEL SANT

Site Address : 1510 SOLANO ST Owner Address : 5180 LUNING AVE

Facility ID : FA0000587 Inspector : EE0000019 - David Lopez

Record ID : PR0000207 Inspector Phone : Not Specified

License/Permit Number : 2187-16F-1 Program: : 1623 - Restaurant <2000 Sq. Feet

:

Inspection Date : 7/13/2021 Total Inspection Time : 45 min.

Inspection Number : DA0009062
Purpose of Inspection : 104 - Follow-Up 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

## **ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B**

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Baffles in hood system shall remain flush to catch grease from escaping into the venting system where it has a potential for fire.

## ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Microwave was noted to have heavy food build-up inside, microwave shall be kept clean and maintained.

### PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Cardboard boxes were noted to be at the rear door outside, boxes shall be broken down and discarded as soon as possible to minimize the possibility of a vermin infestation.

## **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:

# **OFFICIAL FOOD INSPECTION REPORT**



Date

Tim Potanovic, REHS - Director

Facility Name Site Address	: LOS COSTENOS RESTAURANT : 1510 SOLANO ST	Owner Owner Address	: ADELAIDA SOTELO : 5180 LUNING AVE	AND JUAN GABRIEL SANT
Inspector Comme Dedicated han	ents: d washing sink shall be installed as soon as possib	le.		
ALL FOOD SHALL	BE SEPERATED AND PROTECTED FROM CONT	AMINATION - 16 27	"Comply by Date" Not Specified	Not In Compliance
Violation Descript	ion:			
	re separated and protected from contamination. (11 39.1 (c), 114143 (c))	3984 (a, b, c, d, f), 113986, 1140	060, 114067(a, d, e, j), 114069(a,	b),
Corrective Descri	ption:			
Inspector Comme	ents:			
Food containe contamination.	rs were noted to be open in walk-in during inspectio	on, food containers shall be cover	ed when not in use to avoid cross	
Overall Inspection ( Make changes as dis	Comments cussed, these are repeat violations.			
		Dar	is Sofay	

Date

David Lopez

Received By:

# **OFFICIAL FOOD INSPECTION REPORT**

Owner



: LOS MOLINOS MEATS

Tim Potanovic, REHS - Director

: LOS MOLINOS MEATS

Facility Name

Received By:

Site Address	: 7844 HIGHWAY 99 E	Owner Address	: P O BOX 308		
Facility ID	: FA0000580	Inspector	: EE0000019 - David Lopez		
Record ID	: PR0000198	Inspector Phone	: Not Specified		
License/Permit Number	: 2177-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet		
Person in Charge	:		: No Prep		
Inspection Date	: 7/7/2021	Total Inspection Time	: 45 min.		
Inspection Number	: DA0009027	D It	· 01 - Meets Standards		
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards		
Inspection Violations No violations cited.  Overall Inspection Comments					
Facility is still not selling retail meats and only doing custom butchering. Please notify this office before resuming retail sales, thank you.					

Date

David Lopez

# OFFICIAL FOOD INSPECTION REPORT



Date

Tim Potanovic, REHS - Director

Facility Name	: MANTON GRANGE #732	Owner	: MANTON GRANGE #732
Site Address	: 31557 FORWARD RD	Owner Address	: 31557 FORWARD RD
Facility ID	: FA0001627	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0003156	Inspector Phone	: Not Specified
License/Permit Number	: PT0003389	Program:	: 1650 - Approved Commercial
Person in Charge	:		: Kitchen
Inspection Date	: 7/26/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009295		O4 Marka Okanalanda
Purpose of Inspection	: 106 - Pre-Opening Inspection	Result	: 01 - Meets Standards
No violations cited.			
Overall Inspection Co	omments		
• .	please complete the following items:		
	r in each refrigeration unit		
*temperature sensor fo			
*clean refrigerator shelv	/es		
The kitchen looks good	, thank you.		
Manager: Holly Hall - h	all_farms@yahoo.com		
474-4753			

Date

Saw & Sof.

Jana Gosselin

Received By:

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

: Feet-6000 Sq. Feet

Inspection Date : 7/8/2021 Total Inspection Time : 45 min.

Inspection Number : DA0009041

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

### HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Handwashing sink for front line MUST be brought on-line. When inspector arrived it had food debris in it, not hot water, no soap and paper towels on sill. REPEAT VIOLATION. Handwashing needs to be as convenient and accessible as possible to encourage the behavior.

# 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:

Dishwasher not at temperature (106F) and not delivering sanitizer at concentration. REPEAT VIOLATION. The dishwasher needs to be replaced. Repair work is not effective.

## 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:

Hood filters at fry station are full of grease and dirt. Clean or replace immediately.

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

# OFFICIAL FOOD INSPECTION REPORT



Facility Name	:	MCDONALD'S	Owner	: MJROBIK, INC	
Site Address	:	215 ANTELOPE BLVD	Owner Address	: 871 MISSLE TOE LN	
Corrective Descripti	on:				
Inspector Comment	s:				
Ice machine slim	y aı	nd dirty. REPEAT VIOLATION. Cleaning the ice	machine needs to be included i	in routine store maintenance.	
FOOD TRAINING - 16	1			"Comply by Date" Not Specified	Not In Compliance
Violation Description	1:				
facilities that pre food safety certif Corrective Descripti Inspector Comment	oare icat on: s:	shall have adequate knowledge of and be traine e, handle or serve non-prepackaged potentially l ion examination. (113947-113947.1) ired food handler cards need to be re-trained wi	nazardous food, shall have an e	• ,	
Overall Inspection Co Many major and ongoin		nents olations noted during inspection. Re-inspection	required. Please address all are	eas of concern immediately. Thank	you.
			Jala	& Sof.	
Received By:		Date	Jana Gosselin		Date

# **OFFICIAL FOOD INSPECTION REPORT**



Facility Name	: MILL CREEK RESORT	Owner	: MOUNTAIN MOONRIS	SE
Site Address	: 40271 HIGHWAY 172	Owner Address	: 40271 HWY 172	
Facility ID Record ID License/Permit Number Person in Charge	: FA0000592 : PR0000212 : 2195-16F-1	Inspector Inspector Phone Program:	: EE0000017 - Jana Gos : Not Specified : 1623 - Restaurant <20	
Inspection Date	: 7/22/2021 · DA0009117	Total Inspection Time	; 45 min.	
Inspection Number Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards	
An inspe	, , , ,	lowing violations. Please note the date for reins	pection. Thank you for your coo	operation.
MATERIALS TO VER Violation Descriptio			"Comply by Date" Not Specified	Not In Compliance
	• • •	n warewashing facilities. Testing equipment and 99, 114099.3, 114099.5, 114101(a), 114101.1, 1	•	
Corrective Descript	ion:			
Inspector Comment	ts:			
Please get appro 100 ppm.	opriate test strips for sanitizer. Concen	tration for quaternary ammonium sanitizer is 200	) ppm, for chlorine-based sanitiz	zers its
—Overall Inspection Co The kitchen looks great	omments , the new stainless shelves are amazi			
		Julia	L SSP.	
Received By:		Date Jana Gosselin		Date

# **OFFICIAL FOOD INSPECTION REPORT**



Date

Tim Potanovic, REHS - Director

Facility Name	: MOUNTAIN MIKES PIZZA	Owner	: HARMINDER SAHOTA
Site Address	: 905 S MAIN ST	Owner Address	: 11805 CORINO WAY
Facility ID	: FA0000078	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002819	Inspector Phone	· Not Specified
License/Permit Number	: PT0003052	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/12/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009055	Result	· 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection	Result	. 01 - Meets Standards
<ul> <li>Inspection Violation         No violations cited.     </li> <li>Overall Inspection Company</li> </ul>			
•	eat. Prior to opening the final items will be completed:		
•	ers at both hand washing stations		
2-handwashing signs in	<u> </u>		
Also, please maintain a	temperature log on the walk-in refrigerator. Thank you.		
		Sould	St.

Date

Jana Gosselin

Received By:

# OFFICIAL FOOD INSPECTION REPORT

Owner



Date

: OAK & VINE VENTURES

Tim Potanovic, REHS - Director

: OAK CREEK GOLF SNACK HUT

Facility Name

Received By:

Site Address	2620 MONTGOMERY RD	Owner Address	: 22807 ANTELOPE BLVD
Facility ID	: FA0001619	Inspector	EE0000017 - Jana Gosselin
Record ID	: PR0003146	Inspector Phone	: Not Specified
License/Permit Number	: PT0003379	Program:	: 1640 - Limited Food Prep (Coffee
Person in Charge	:		: Stand/Hotel)
Inspection Date	: 7/27/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009129	Danult	· 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection	Result	: 01 - Meets Standards
Inspection Violati  No violations cited.  Overall Inspection Co			
Facility looks great, Ok			
. asmiy isono great, or	. to spo		
Please hang permit an	d food safety manager's certificate on the wall in	the snack shack. Thank you.	
		Julio	L SOP.

Date

Jana Gosselin

# **OFFICIAL FOOD INSPECTION REPORT**



Date

Tim Potanovic, REHS - Director

Facility Name	: ONE STOP GAS AND FOOD, INC.	Owner	: One Stop Gas and Foo	od, Inc
Site Address	: 714 WALNUT St	Owner Address	714 WALNUT ST	
Facility ID	: FA0000975	Inspector	: EE0000019 - David Lop	pez
Record ID	: PR0001128	Inspector Phone	: Not Specified	
License/Permit Number	: 7045-Surchar	Program:	: 1617 - Retail Market <	:6000 Sa Feet
Person in Charge	:	<b>9</b>	: 1 Prep Area	
Inspection Date	: 7/12/2021	Total Inspection Time	: 30 min.	
Inspection Number	: DA0009054			
Purpose of Inspection	: 102 - Routine Inspection	Result	: 03 - Minor Violations	
An inspe	ction of your property revealed the following violations.	Please note the date for rein	spection. Thank you for your coc	operation.
-				
ALL FOOD CONTAC	T SURFACES SHALL BE KEPT CLEANED AND SANIT	FIZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
	surfaces of utensils and equipment shall be clean and s 14109, 114111, 114113, 114115 (a, b, d), 114117, 114	, , ,	114099.1, 114099.4, 114099.6,	114101
Corrective Descript	ion:			
Inspector Comment Cappuccino mad	ts: chine was noted to have sugar crystals on nozzles, nozz	zles shall be kept clean and m	aintained.	
ALL NONFOOD CON	TACT SURFACES SHALL BE KEPT CLEAN - 16 33		"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
All nonfood cont	act surfaces of utensils and equipment shall be clean. (	114115 (c))		
Corrective Descript	ion:			
Inspector Comment	ts:			
· ·	overs were noted to have dust build-up, clean and main itchen area was noted to have dirt and debris inside, cle			
	CILITIES SHALL BE WORKING CORRECTLY AND HA IFY CHEMICAL CONC - 16 34	VE TESTING	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
	at prepare food shall be equipped with warewashing fac anitization method. (114067(f,g), 114099, 114099.3, 114	- · ·	•	
Corrective Descript	ion:			
Inspector Commen	<b>'</b> 's'			
Sanitizer strips s	b.  hall be available to ensure the proper sanitizer concent d checked when ware washing.	ration is being used, employe	es shall be trained on how to test	sanitizer
Overall Inspection Co	mments			
		Dani	8 Set any	

David Lopez

Date

Received By:

# **OFFICIAL FOOD INSPECTION REPORT**

Owner



: PAMELA THORNTON

Tim Potanovic, REHS - Director

: PAM'S SWEET SISTER BAKERY

Facility Name

Site Address	: 707 WALNUT ST	Owner Address	22302 BOSQUE AVE
Facility ID	: FA0001580	Inspector	EE0000017 - Jana Gosselin
Record ID	: PR0002767	Inspector Phone	: Not Specified
License/Permit Number	: PT0002988	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 7/1/2021	Total Inspection	Time : 30 min.
Inspection Number Purpose of Inspection	<ul><li>: DA0009005</li><li>: 106 - Pre-Opening Inspection</li></ul>	Result	: 01 - Meets Standards
Inspection Violati  No violations cited.  Overall Inspection Co			
The bakery looks great			
, c	·	Na	ud Sof.
Received By:		Date Jana Gosseli	in Date

# OFFICIAL FOOD INSPECTION REPORT



Facility Name	: RALEY'S 233	Owner	: THOMAS P RALEY	
Site Address	: 725 S MAIN ST	Owner Address	: P O BOX 15618	
Facility ID	: FA0000616	Inspector	: EE0000019 - David L	opez
Record ID	: PR0000246	Inspector Phone	· · Not Specified	•
License/Permit Number	: 2241-16F-1	Program:	: 1622 - Retail Market	t >15K Sq Feet 3
Person in Charge	:	Ç	: Prep	·
Inspection Date	: 7/8/2021	Total Inspection Time	: 60 min.	
Inspection Number	: DA0009043	Decult	· 03 - Minor Violations	
Purpose of Inspection	: 102 - Routine Inspection	Result	. 03 - Willion Violations	
An inspe	, , , ,	following violations. Please note the date for rein	spection. Thank you for your c	ooperation.
TOILET FACILITY MI	UST BE CLEAN, SUPPLIED AND F	PROPERY CONSTRUCTED - 16 43	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	on:			
	liquor consumption. (114250, 11425	shall be provided for patrons: in establishments wi 50.1, 114276)	th more than 20,000 sq ft.; esta	blishments
Inspector Comment		toilet paper dispenser is all restrooms.		
ALL VENTILATION S	SHALL MEET REQUIREMENTS - 10	6 38B	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	nn:			
Canopy-type ho Toilet rooms sha	ods shall extend 6# beyond all cool	ases, heat. grease, vapors and smoke and be app king equipment. All areas shall have sufficient ven screened openable window, an air shaft, or a ligh	tilation to facilitate proper food	storage.
Corrective Descript	ion:			
Inspector Commen	ts:			
Baffles were not	ed to be missing over rotisserie chi	cken and fryers. Ensure baffles are in place befor	e day operations begin.	
<b>Overall Inspection Co</b> Facility is very clean oth				
		Davi	& Sept my	
Received By:		Date David Lopez		Date

# **OFFICIAL FOOD INSPECTION REPORT**

Owner



: RAMOS DONUT HOUSE

Tim Potanovic, REHS - Director

: RAMOS DONUT HOUSE

Facility Name

Site Address	: 545 MAIN ST	Owner Address	∶ 545 MAIN ST	
Facility ID	: FA0000665	Inspector	: EE0000019 - David Lo	opez
Record ID	: PR0000315	Inspector Phone	: Not Specified	
License/Permit Number	: 2331-16F-1	Program:	: 1623 - Restaurant <2	2000 Sq. Feet
Person in Charge	:		:	
Inspection Date	: 7/9/2021	Total Inspection Time	: 30 min.	
Inspection Number	: DA0009049	Result	· 01 - Meets Standards	
Purpose of Inspection	: 104 - Follow-Up Inspection	Result	. 01 - Meets Standards	
·	, , , ,	lowing violations. Please note the date for reins	pection. Thank you for your co	ooperation.
Inspection Violation	ons			
POTENTIALLY HAZA	ARDOUS FOODS HOLD TEMPERATU	RES - 16 7	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
Potentially hazar	rdous foods shall be held at or below 4	11/ 45øF or at or above 135øF. (113996, 113998	3, 114037, 114343(a))	
Corrective Descript	ion:			
·	temperature log for back mini fridge to	ensure temperature is at 41°F or below.		
—Overall Inspection Co Previous violations hav	omments e been corrected, thank you.			
		David	Sof my	
Received By:		Date David Lopez		Date

# **OFFICIAL FOOD INSPECTION REPORT**

Owner



: WALGREEN CO.

Tim Potanovic, REHS - Director

: WALGREENS #7653

Facility Name

Received By:

Site Address	: 1145 S MAIN St	Owner Address	: 200 WILMOT RD	
Facility ID	: FA0000649	Inspector	: EE0000019 - David Lopez	
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	: 7/26/2021	Total Inspection Time	: 30 min.	
Inspection Number	: DA0009121	D. with	· 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards	
No violations cited.  — Overall Inspection Co				
Everything looks great,				
	•			
		Sauce	Sotton	
		0~000	of your of	

Date

David Lopez

# **OFFICIAL FOOD INSPECTION REPORT**

Owner



: ROSS DRESS FOR LESS INC.

Tim Potanovic, REHS - Director

Facility Name : ROSS DRESS FOR LESS #2072

Site Address	: 1025 S MAIN ST		Owner Address	: 5130 HACIENDA DR B3N6
Facility ID	: FA0000661		Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000311		Inspector Phone	: Not Specified
License/Permit Number	: 2325-16F-1		Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:			: Foods Only
Inspection Date	: 7/1/2021		Total Inspection Time	: 30 min.
Inspection Number	: DA0009004		D It	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		Result	: 01 - Meets Standards
No violations cited				
Overall Inspection C Pre-packaged food on				
•			Julio	L SAP.
Received By:		Date	Jana Gosselin	Date

### OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

: SAFEWAY 2295 : SAFEWAY, INC. **Facility Name** Owner

: 600 EDITH AVE : 14841 BLACK CANYON HWY Site Address Owner Address

Facility ID FA0000634 Inspector : EE0000019 - David Lopez

Record ID PR0000270 Inspector Phone · Not Specified

: 2271-16F-1 License/Permit Number Program: : 1622 - Retail Market >15K Sq Feet 3

: Prep

: 7/19/2021 Inspection Date Total Inspection Time : 60 min.

: DA0009093 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:

- A) Eggs in 18 count container were noted to be at 46°F, ensure eggs are below load limit and able to maintain a temperature of 41°F or below. Eggs were removed at time of inspection.
- B) Whole chicken, bbq meats, and ground turkey in open refrigeration unit were noted to be at 48°F, PHF are kept at 41°F or below while cold holding. Items were removed at time of inspection.
- C) Sandwiches, chicken wraps, spaghettis, and chicken salads in open air refrigerator in front of Deli area were noted to be at 50°F, cold Potentially Hazardous Foods (PHF) must be held at 41°F or below. Ensure load limit is not being exceeded, PHF were moved at time of
- D) Meatloaf inside Deli case was noted to be at 55°F, ensure PHF are properly cooled to 41°F or below for cold holding. Meatloaf was removed at time of inspection.
- E) Tomatoes in sandwich top refrigerator shall be properly time labeled and kept at the correct temperature per CA retail food code 113996. (d) Potentially hazardous foods held for dispensing in serving lines and salad bars may be maintained above 41°F, but not above 45°F, during periods not to exceed 12 hours in any 24-hour period only if the unused portions are disposed of at or before the end of this 24-hour period.

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Container containing chicken breading in Deli kitchen area was noted to be lacking.

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

"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, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

Inspector Comments:

# **OFFICIAL FOOD INSPECTION REPORT**



Date

Tim Potanovic, REHS - Director

Facility Name	: SAFEWAY 2295	Owner	: SAFEWAY, INC.	
Site Address	: 600 EDITH AVE	Owner Address	: 14841 BLACK CANY	ON HWY
	eration unit by seafood counter and restroon e of 41°F or below. If refrigeration unit is una	•		
TOILET FACILIT	Y MUST BE CLEAN, SUPPLIED AND PRO	PERY CONSTRUCTED - 16 43	"Comply by Date" Not Specified	Not In Compliance
Violation Desc	ription:			
tissue shall building and	ies shall be maintained clean, sanitary and in be provided in a permanently installed dispe d plumbing ordinances. Toilet facilities shall site liquor consumption. (114250, 114250.1, scription:	enser at each toilet. The number of toilet fa be provided for patrons: in establishments	acilities shall be in accordance with	n local
Inspector Com	ments:			
	vas noted to having paper towels out of dispo t storage areas.	enser and toilet paper on baby changing st	ation. Ensure supplies are properl	y stocked
Re-inspection will	n Comments be in 2 weeks to ensure proper temperature	controls are being utilized.		
		Day	is Sapay	

Date

David Lopez

Received By:

# **OFFICIAL FOOD INSPECTION REPORT**



: CYGNUS HOME SERVICE, LLC

Tim Potanovic, REHS - Director

Facility Name

Received By:

Site Address	: 19813 HIRSCH CT	Owner Address	115 COLLEGE DR	
Facility ID	: FA0000636	Inspector	: EE0000017 - Jana Gosselin	
Record ID	: PR0002363	Inspector Phone	: Not Specified	
License/Permit Number	: PT0003026	Program:	: 1629 - Food Vehicle Prepackaged	
Person in Charge	:		: Food Only	
Inspection Date	: 7/7/2021	Total Inspection Time	: 30 min.	
Inspection Number	: DA0009034	D. will	· 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards	
- Inspection Violations No violations cited.  - Overall Inspection Comments				
•	Comes out of Anderson, works exclusively in Red	Bluff. Current driver Justin Sheckles	530-806-9008.	
	,	Julio	_	

Jana Gosselin

: CYGNUS HOME SERVICE LLC DBA SCHWAN'S H Owner

Date

# OFFICIAL FOOD INSPECTION REPORT



Date

: CYGNUS HOME SERVICE, LLC

Tim Potanovic, REHS - Director

Facility Name

Received By:

Site Address	: 19813 HIRSCH CT	Owner Address	: 115 COLLEGE DR
Facility ID	: FA0000636	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002793	Inspector Phone	: Not Specified
License/Permit Number	: PT0003026	Program:	: 1629 - Food Vehicle Prepackaged
Person in Charge	:		: Food Only
Inspection Date	: 7/8/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009046	Denville	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards
Inspection Violati     No violations cited.  Overall Inspection Co			
Truck #513844.	omments		
License plate number 9	96591G2.		
Truck nice and clean, t	hank you.		
		Julio	L SOP.

Jana Gosselin

: CYGNUS HOME SERVICE LLC DBA SCHWAN'S H Owner

Date

# **OFFICIAL FOOD INSPECTION REPORT**



Date

Tim Potanovic, REHS - Director

Facility Name Site Address Facility ID Record ID License/Permit Number	: SOLANO STREET LIQUOR & GROCERY : 2013 SOLANO ST : FA0000487 : PR0000088 : 2003-16F-1	Owner Owner Address Inspector Inspector Phone Program:	: SAYEGH BROTHERS, : 2013 SOLANO ST : EE0000019 - David Lop : Not Specified : 1614 - Retail Market<6	ez
Person in Charge Inspection Date Inspection Number Purpose of Inspection	: : 7/6/2021 : DA0009024 : 104 - Follow-Up Inspection	Total Inspection Time	: No Prep : 45 min. : 03 - Minor Violations	· 
An inspe	ection of your property revealed the following violations. P	lease note the date for reins	pection. Thank you for your coo	peration.
ALL FOOD CONTAC	T SURFACES SHALL BE KEPT CLEANED AND SANITIZ	ED - 16 14	"Comply by Date" Not Specified	Not In Compliance
	<i>n:</i> surfaces of utensils and equipment shall be clean and sar 14109, 114111, 114113, 114115 (a, b, d), 114117, 11412	, , ,	114099.1, 114099.4, 114099.6, <sup>7</sup>	114101
Corrective Descripti	ion:			
Inspector Comment	ts: s noted to have mold, clean and maintain ice machine at a	ıll times.		
POTENTIALLY HAZA	RDOUS FOODS HOLD TEMPERATURES - 16 7		"Comply by Date" Not Specified	Not In Compliance
Violation Description Potentially hazar	<i>n:</i> dous foods shall be held at or below 41/ 45øF or at or abo	ove 135øF. (113996, 113998	3, 114037, 114343(a))	
Corrective Descript	ion:			
Inspector Comment Cheese on top s below.	is: helf of dairy/ cheese refrigerator was noted to be at 55°F,	please ensure cold Potentia	lly Hazardous Foods are kept at	41°F or
•	emments as discussed, follow up inspection will be in two weeks of pection fees will begin to incur.	7/6/2021. If another follow-up	inspection is needed after next	
		David	Soften	

David Lopez

Date

Received By:

# **OFFICIAL FOOD INSPECTION REPORT**

Owner



: SAYEGH BROTHERS, INC

Tim Potanovic, REHS - Director

Facility Name

Received By:

: SOLANO STREET LIQUOR & GROCERY

Site Address	: 2013 SOLANO ST	Owner Address	: 2013 SOLANO ST				
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number	: FA0000487 : PR0000088 : 2003-16F-1 : : 7/22/2021 : DA0009109	Inspector Inspector Phone Program:  Total Inspection Time Result	: EE0000019 - David Lopez : Not Specified : 1614 - Retail Market<6000 Sq. Feet : No Prep : 45 min. : 01 - Meets Standards				
Purpose of Inspection	: 104 - Follow-Up Inspection	Result					
No violations cited.							
<b>─Overall Inspection Co</b> Previous violations have	e been corrected, ensure cheese reach-in refrigerator is pr	roperly closed at all times.	3				

Date

David Lopez

# **OFFICIAL FOOD INSPECTION REPORT**

Owner



: SUNNYSIDE MARKET

Tim Potanovic, REHS - Director

Facility Name

: SUNNYSIDE MARKET

Site Address	: 1202 PARK AVE		Owner Address	: 1202 PARK AVE
Facility ID	: FA0000644		Inspector	: EE0000019 - David Lopez
Record ID	: PR0000285		Inspector Phone	: Not Specified
License/Permit Number	: 2290-16F-1		Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:			: No Prep
Inspection Date	: 7/8/2021		Total Inspection Time	: 30 min.
Inspection Number	: DA0009040		5 "	01 Masta Standarda
Purpose of Inspection	: 102 - Routine Inspection	n	Result	: 01 - Meets Standards
Inspection Violati No violations cited.  Overall Inspection C				
Overall Inspection C	omments		F) i	
			Dance	5 Soft and
Received By:		Date	David Lopez	Date

# **OFFICIAL FOOD INSPECTION REPORT**



Facility Name Site Address	: SUNSHINE FOOD AND GAS : 22700 ANTELOPE Blvd	Owner Owner Address	: GURDEV SINGH & E	
Facility ID Record ID License/Permit Number Person in Charge	: FA0000992 : PR0001287 : 7076-16F-1	Inspector Inspector Phone Program:	: EE0000017 - Jana Go : Not Specified : 1617 - Retail Market : 1 Prep Area	osselin
Inspection Date Inspection Number	: 7/1/2021 : DA0009011	Total Inspection Time Result	: 30 min.	
Purpose of Inspection	: 102 - Routine Inspection			
An inspe	ction of your property revealed the following vio	plations. Please note the date for reins	spection. Thank you for your co	ooperation.
<ul> <li>Inspection Violation</li> </ul>	ons			
ALL UNPACKAGED I	FOODS SHALL BE PROTECTED FROM CONT	AMINATION - 16 31	"Comply by Date" Not Specified	Not In Compliance
Violation Description Unpackaged foo	n: d shall be displayed and dispensed in a manne	r that protects the food from contamin	ation. (114063, 114065)	
Corrective Descripti	ion:			
Inspector Comment Keep all open co	s: intainers of food in the refrigerator or freezer co	vered at all times.		
ALL FOOD CONTAC	T SURFACES SHALL BE KEPT CLEANED ANI	D SANITIZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
	surfaces of utensils and equipment shall be clea 14109, 114111, 114113, 114115 (a, b, d), 1141	, , ,	114099.1, 114099.4, 114099.6	5, 114101
Corrective Descripti	ion:			
Inspector Comment Ice machine nee	s: ds to be cleaned more frequently.			
DEDICATED WORKIN	NG THERMOMETER SHALL BE AVAILABLE A	T ALL TIMES - 16 39	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
	ily readable metal probe thermometer suitable f 2 øF shall be provided for each hot and cold hc 57, 114159)	• .		
Corrective Descripti	ion:			
Inspector Comment Sandwich/prepar	s: red food refrigerators need dedicated thermome	eters.		
<b>Overall Inspection Co</b> Thank you.	mments			
		Juli	& SOP.	
Received By:	Date	 Jana Gosselin		Date

# **OFFICIAL FOOD INSPECTION REPORT**

Owner



: TACO BELL

Tim Potanovic, REHS - Director

Facility Name

: TACO BELL

Site Address	: 228 MAIN ST	Owner Address	228 MAIN ST	
Facility ID	: FA0000645	Inspector	: EE0000017 - Jana Gosselin	
Record ID	: PR0000286	Inspector Phone	: Not Specified	
License/Permit Number	: 2295-16F-1	Program:	: 1624 - Restaurant 2000 Sq.	
Person in Charge	:		: Feet-6000 Sq. Feet	
Inspection Date	: 7/13/2021	Total Inspection Time	: 60 min.	
Inspection Number	: DA0009063	Desult	· 01 - Meets Standards	
Purpose of Inspection	: 106 - Pre-Opening Inspection	Result	: 01 - Meets Standards	
No violations cited.	omments -			
• •		ng area will be partitioned off and remain clo	osed until project complete (awaiting	
	,	coving will be sealed with edging. Second d	ive-through window not in use at this	
Another pre-opening in	spection will be completed prior to comple	te restaurant opening.		
Thank you.				
		Julia	I Sof.	
Received By:	Da	ate Jana Gosselin	Date	

### 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 : 7/21/2021 Total Inspection Time : 30 min.
Inspection Number : DA0009102

Inspection Number : DA0009102

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

### 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:

Small prep refrigerator struggling to maintain temperature below 41F. Supplement with ice while looking into booster pump. Re-check in one

#### **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:

Hood filters and grates need to be cleaned.

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:

Please make sure Laura's food safety manager training certificate is on the truck for inspection.

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

# OFFICIAL FOOD INSPECTION REPORT



Facility Name	: TACOS COTIJA FOOD TRUCK	Owner	: LAURA MENDOZA	
Site Address	: 215 S. MAIN ST	Owner Address	: PO BOX 594	
All open for	od in refrigerator to remain covered at all times, to	protect it from contamination.		
<b>Overall Inspectio</b> Thank you for more	on Comments	n ice in hot conditions.		
		Janu	d Stf.	
Received By:	Date	Jana Gosselin		Date

# **OFFICIAL FOOD INSPECTION REPORT**



Tim Potanovic, REHS - Director

Facility Name	: TACOS SANTA CRUZ	Owner	: JESUS BAUTISTA	
Site Address	1020 MAIN ST	Owner Address	57 ELLEN LN	
Facility ID Record ID License/Permit Number Person in Charge	: FA0001201 : PR0002083 : PT0002173	Inspector Inspector Phone Program:	: EE0000017 - Jana Go : Not Specified : 1628 - Food Vehicle	
Inspection Date Inspection Number	: 7/8/2021 · DA0009037	Total Inspection Time	: 30 min.	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 03 - Minor Violations	
─ Inspection Violati	, , , ,	ving violations. Please note the date for reins	pection. Thank you for your c	ooperation.  Not In Compliance
POTENTIALLY HAZA	ARDOUS FOODS HOLD TEMPERATURE	ES - 16 /	Specified Not	rtot in Compilarios
Violation Descriptio	on:		·	
Potentially haza	rdous foods shall be held at or below 41/	45øF or at or above 135øF. (113996, 113998	3, 114037, 114343(a))	
Corrective Descript	tion:			
•		temperature log, operator will record temperally.	ature twice a day. If unit not ca	pable of
FOOD TRAINING - 10	6 1		"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	on:			
facilities that pre		nd be trained in food safety as it relates to thei potentially hazardous food, shall have an emp )	, ,	
Corrective Descript	tion:			
Inspector Commen All employees w		cates within 30 days. One employee shall have	e a food safety manager's traiı	ning.
Overall Inspection Co				
I will be by to check the	e temperature log of the refrigerator. Truc	•		
		Julia	L SOP.	
Received By:		Date Jana Gosselin		Date

Date

Received By:

### OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

: THAI HOUSE : KIRATHI TANATCHASAI **Facility Name** Owner : 248 S MAIN ST : 18809 GERKIN AVE Site Address Owner Address

Facility ID FA0000508 Inspector : EE0000017 - Jana Gosselin

Record ID PR0000114 Inspector Phone · Not Specified

: 2039-16F-1 : 1623 - Restaurant <2000 Sq. Feet License/Permit Number Program:

Person in Charge : 7/15/2021

: 45 min. **Total Inspection Time** 

: DA0009074 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

Inspection Date

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Wine bottles observed stored in ice in ice machine. This is unacceptable! Ice is food. Ice machine emptied while inspector on site.

### 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:

Soap observed to be empty at hand washing station, no paper towels. Handwashing station must be properly stocked and functional at all

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:

Employee must obtain food handler training within 30 days.

**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)

# OFFICIAL FOOD INSPECTION REPORT



Facility Name	: THAI HOUSE	(	Owner	: KIRATHI TANATCHAS	SAI
Site Address	: 248 S MAIN ST	(	Owner Address	: 18809 GERKIN AVE	
Corrective Des	cription:				
Inspector Com	ments:				
Hood obser	ved to be heavily contaminated with	grease. It must be cleaned im	mediately.		
ALL NONFOOD	CONTACT SURFACES SHALL BE F	(EPT CLEAN - 16 33		"Comply by Date" Not Specified	Not In Compliance
Violation Descr	ription:				
All nonfood	contact surfaces of utensils and equ	ipment shall be clean. (11411	5 (c))		
Corrective Des	cription:				
Inspector Com	ments:				
The window	sill above the dish washing sink nee	eds to be cleaned off, sanded	and repainted.		
Overall Inspection All violations need	n Comments to be corrected immediately. Ice mu	st be treated as a consumable	e food at all times. Thank	ς you.	
			Julia	I Sof.	
Received By:		Date	Jana Gosselin		Date

# **OFFICIAL FOOD INSPECTION REPORT**

Owner

Owner Address

: TIPS

: 501 WALNUT



Tim Potanovic, REHS - Director

Facility Name

Site Address

: TIP'S

: 501 WALNUT

		Jale	d Sof.
<b>─Overall Inspection Co</b> The bar looks great, lov	re the new flooring and lights! Thank you		
Overall Inspection Co	nmmonts		
No violations cited.			
Inspection Violation	ons -		
Purpose of Inspection	: 106 - Pre-Opening Inspection	Result	: 01 - Meets Standards
Inspection Number	· DA0009118	. Star mopositori Timo	
Inspection Date	· · 7/26/2021	Total Inspection Time	: 30 min.
License/Permit Number Person in Charge	. 2014-101-1	Program:	
Record ID	: PR0000301 · 2314-16F-1	Inspector Phone	<ul><li>Not Specified</li><li>1626 - Bar Prepackaged Foods Only</li></ul>
Facility ID	: FA0000655	Inspector	EE0000017 - Jana Gosselin

### OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : SUBWAY Owner : DELIGHT FOODS INC.

Site Address : 608 LUTHER RD Owner Address : 1134 PINE ST

Facility ID : FA0001402 Inspector : EE0000019 - David Lopez

Record ID : PR0002457 Inspector Phone : Not Specified

License/Permit Number : PT0002669 Program: : 1623 - Restaurant <2000 Sq. Feet

Person in Charge :

Inspection Date : 7/30/2021 Total Inspection Time : 45 min.
Inspection Number : DA0009142

Inspection Number : DA0009142
Purpose of Inspection : 106 - Pre-Opening 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

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

"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, 114155, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

### Inspector Comments:

Refrigeration next to bread holder was noted to be at 44°F, refrigeration unit shall be able to maintain temperature of 41°F or below. Repair or replace unit as soon as possible.

#### ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not

Not In Compliance

Specified

#### Violation Description:

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

Corrective Description:

### Inspector Comments:

A) Excessive dust was noted to be above clean dish holding rack in back room.

B) Dust build up was also noted by the menu sign in front prep area.

Clean and maintain hugh dust areas.

### 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:

Hand soap dispenser was noted to be not properly mounted in front line area, ensure wall mounted soap dispensers are properly mounted at all times.

### Overall Inspection Comments

Ok to re-open facility.

# OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	: SUBWAY : 608 LUTHER RD		Owner Owner Address	DELIGHT FOODS INC.	
			David S.	t-y	
Received By:		Date	David Lopez		Date