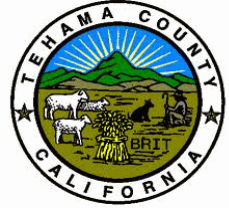


County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF SHELL	Owner	: GURDEV SINGH & BAL KAUR
Site Address	: 58 ANTELOPE Blvd	Owner Address	: 22700 ANTELOPE BLVD
Facility ID	: FA0000980	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001172	Inspector Phone	: Not Specified
License/Permit Number	: 7062-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 7/19/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009086	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- 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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) 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.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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/ 45°F or at or above 135°F. (113996, 113998, 114037, 114343(a))

Corrective Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : RED BLUFF SHELL
Site Address : 58 ANTELOPE Blvd

Owner : GURDEV SINGH & BAL KAUR
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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) 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.

Received By: _____

Date _____

David Lopez _____

Date _____

County of Tehama
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Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF SHELL	Owner	: GURDEV SINGH & BAL KAUR
Site Address	: 58 ANTELOPE Blvd	Owner Address	: 22700 ANTELOPE BLVD
Facility ID	: FA0000980	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001172	Inspector Phone	: Not Specified
License/Permit Number	: 7062-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 7/30/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009141	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) 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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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)

County of Tehama
Department of Environmental Health
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : RED BLUFF SHELL
Site Address : 58 ANTELOPE Blvd

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

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.

Overall Inspection Comments

Re-inspection fees will begin to incur after next inspection. Violations shall be corrected as soon as possible, re-inspection will be within 14 days of inspection.

Received By:

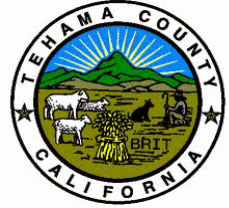
Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF SHELL	Owner	: SOS PROPERTIES
Site Address	: 240 ANTELOPE Blvd	Owner Address	: PO BOX 850
Facility ID	: FA0000977	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001143	Inspector Phone	: Not Specified
License/Permit Number	: 7052-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 7/19/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009088	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Frear product trays were noted to have dirt and grime on trays.
 - B) Walk-in floor and freezer floor both need a good sweep and mop.
 - C) Drains in back room were noted to be excessively dirty.
 - D) Frazil back splash area was noted to have syrup build-up.
- Please clean and maintain all non-food areas.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

CO2 tank was noted to be unchained and free during inspection, please ensure CO2 tank is properly secured at all times.

Overall Inspection Comments

Facility is very clean otherwise.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ABBY'S BAKERY	Owner	: MAYRA AND ISRAEL MADRIGAL
Site Address	: 7889 HIGHWAY 99 E	Owner Address	: 7889 E HWY 99E
Facility ID	: FA0000575	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000193	Inspector Phone	: Not Specified
License/Permit Number	: 2165-16F-1	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 7/2/2021	Total Inspection Time	: 0 min.
Inspection Number	: DA0009018	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Back room ceiling still showing signs of possible mold as well as having multiple holes in the ceiling. Please fix as soon as possible.

Overall Inspection Comments

Fix ceiling as soon as possible as discussed.

Received By: _____

Date _____

David Lopez _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ADOBE MINIMART	Owner	: NITYAM LLC
Site Address	: 2370 MAIN St	Owner Address	: 2370 N MAIN DR
Facility ID	: FA0000981	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001182	Inspector Phone	: Not Specified
License/Permit Number	: 7063-16F-1	Program:	: 1618 - Retail Market <6000 Sq Feet
Person in Charge	:		: 2 Prep Areas
Inspection Date	: 7/16/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009073	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The store is very clean and well tended. Operator will consider moving hot dog roller to opposing counter top that sits lower, in this way allowing the sneeze guard to provide more protection to the food. Operator will resume using refrigerated prep cart to make sandwiches to order.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: AFC SUSHI @ RALEY'S #233	Owner	: AFC SUSHI @ RALEYS #233
Site Address	: 725 S MAIN ST	Owner Address	: 19205 LAUREL PARK RD
Facility ID	: FA0000486	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000087	Inspector Phone	: Not Specified
License/Permit Number	: 2001-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/8/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009045	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Rice bin in back room was noted to be lacking labeling, please provide correct labeling to minimize the possibility of cross contamination.

Overall Inspection Comments

Facility is very clean, thank you.

Received By: _____

Date _____

David Lopez _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: AMERICAN THAI PEPPER CAFE	Owner	: NOU GORDEN
Site Address	: 8051 HWY 99E	Owner Address	: PO BOX 241
Facility ID	: FA0000593	Inspector	: EE0000019 - David Lopez
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		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

At least one person shall have a ServSafe Managers certificate prior to opening and all other workers shall have a Food Handler certificate.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Please provide FRP behind hand washing sink and prep sink area.
- B) Correct coving shall be installed around the base boards of the hand washing prep sink area.

Overall Inspection Comments

Please provide a copy of your menu to this office prior to opening.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ANTELOPE VALERO	Owner	: HUNT CONVENIENCE STORES LLC
Site Address	: 615 ANTELOPE BLVD Blvd	Owner Address	: 5750 S WATT AVE
Facility ID	: FA0001325	Inspector	: EE0000019 - David Lopez
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	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Cappuccino machine was noted to have sugar crystal build up, please clean regularly or more frequently.
- B) Dairy creamer nozzles were noted to be cut straight, dairy creamer nozzles shall be cut at a 45° angle.

Overall Inspection Comments

Facility is extremely well kept and clean.

Received By: _____

Date _____

David Lopez _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: APPLEBEE'S	Owner	: APPLEBEES
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. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 7/20/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0009094		
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Previous violations have been corrected, thank you. Please continue to set up daily temperature logs on paper.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : APPLEBEE'S	Owner : APPLEBEE'S
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 : 7/9/2021	Total Inspection Time : 45 min.
Inspection Number : DA0009047	Result : 04 - Major Violations
Purpose of Inspection : 102 - Routine Inspection	

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

Inspection Violations

HANDWASHING AND TOILET FACILITIES MUST BE AVAILABLE WITH CORRECT SIGNAGE - 16 47 **"Comply by Date" Not Specified** Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 Specified** Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 Specified** Not In Compliance

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 Specified** Not In Compliance

Violation Description:

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

Corrective Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : APPLEBEE'S Owner : APPLEBEE'S
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 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:

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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food handler cards 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 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:

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 _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BEST TOWN MARKET	Owner	: GEORGINA LOMELI BARRERA
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	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The new facility looks really good. Prior to opening, please complete the following tasks:

- 1 - dedicated thermometers (best to get min/max) in each side of the meat display refrigerator and in both walk-ins (refrigerator and freezer).
- 2 - 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 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.

Received By: _____

Date _____

Jana Gosselin

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: CAMP TEHAMA	Owner	: TEHAMA COUNTY
Site Address	: 40550 HWY 172	Owner Address	: 727 OAK ST
Facility ID	: FA0000698	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000355	Inspector Phone	: Not Specified
License/Permit Number	: 2901-24H-1	Program:	: 2410 - Organized Camp
Person in Charge	:		:
Inspection Date	: 7/22/2021	Total Inspection Time	: 75 min.
Inspection Number	: DA0009114	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Everything looks good, the following items were observed during the inspection:

-please post the required dish sanitizer concentration above the sink (you could also write it with a sharpie on the bleach container). The appropriate concentration is 100 ppm.

-have sanitizer test strips available at the sink so the dishwasher(s) can test their sanitizing water

-stall 5 in the girls restroom was observed to have a broken toilet seat

Thank you for your time during the inspection.

Received By: _____

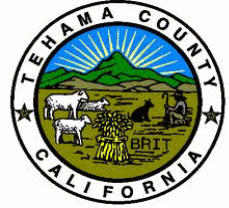
Date _____

Jana Gosselin

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 7/27/2021	Result	: 04 - Major Violations
Inspection Number	: DA0009135		
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Up to date food handler cards shall be readily accessible during an inspection, have an employee in charge know where food handler cards are kept. This has been a continued violation, if violation continues facility will be shut down. New employees shall obtain a food handler card within 30 days of hiring and at least one person shall have a managers food handling card. Notify this office as soon as employee Food Handler Cards are available.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

Overall Inspection Comments

Prior to remodeling facility in the future, a plan review must be submitted to this office. Food Handling cards shall be made a priority before next inspection, have food handling cards up to date and readily accessible.

Received By: _____

Date _____

David Lopez

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: 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.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 7/8/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009039	Result	: 04 - Major Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All food employees shall have adequate knowledge of and be trained in food safety as 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 PROPERLY CONSTRUCTED - 16 43

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : 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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Tall containers were noted to 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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- 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 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:

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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : 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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Refrigeration units shall have dedicated working thermometer.

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:

- 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 Specified

Not In Compliance

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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) 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 Specified

Not In Compliance

Violation Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

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:

During time of inspection multiple food containers were noted to be open in walk-in, food containers shall be covered once proper temperature is reached or when foods are not in use.

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

**"Comply by Date" Not
Specified**

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

"Pepsi" standing refrigeration unit was noted to be at 55°F, refrigeration unit must be able to maintain temperature of 41°F or below. Fix or replace refrigeration unit as soon as possible.

Overall Inspection Comments

Follow up inspection will be within 2 weeks of inspection of 7/8/2021. If follow up inspection is needed after next inspection, follow up inspection fees will begin to incur.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CHATAS CHURROS LLC	Owner	: LISA LOMELI
Site Address	: 2075 SOLANO ST	Owner Address	: 646 FRIPP AVE
Facility ID	: FA0001610	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002806	Inspector Phone	: Not Specified
License/Permit Number	: PT0003039	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/27/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009134	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

HOT HOLDING TEMPERATURE - 16 11

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 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:

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 vermin infestation.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

Inspector Comments:

- A) Ceiling tile in front kitchen area was noted to be missing, ensure all tiles are properly placed.
- B) Drain cover by 3 compartment sink was noted to be missing, ensure drain cover is properly replaced at all times.

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:

Sandwich top 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 Inspection Comments

Re-inspection will be within 14 days of inspection date of 7/27/2021, if re-inspection is needed after re-inspection fees will begin to incur.

Received By: _____

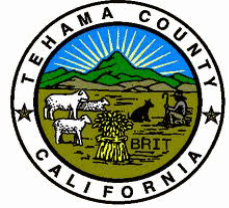
Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CHINA DOLL	Owner	: HUAN YAN WONG
Site Address	: 182 S MAIN ST	Owner Address	: 182 S MAIN ST
Facility ID	: FA0000653	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000299	Inspector Phone	: Not Specified
License/Permit Number	: 2312-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/1/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009013	Result	: 05 - Reinspection Required
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Dishwasher 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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

FOOD FACILITY SHALL BE KEPT FREE OF VERMIN - 16 3B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 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:

The hood needs to be thoroughly cleaned and maintained.

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Bins of raw ingredients in back shall be labeled (flour, etc).

Overall Inspection Comments

Re-inspection required. All violations to be corrected within one week.

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CHINA DOLL	Owner	: HUAN YAN WONG
Site Address	: 182 S MAIN ST	Owner Address	: 182 S MAIN ST
Facility ID	: FA0000653	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000299	Inspector Phone	: Not Specified
License/Permit Number	: 2312-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/12/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009056	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All previous violations cleared.

*Dishwasher sanitizer at concentration at time of inspection. Please continue to monitor the dishwasher to ensure it is sanitizing dishes.

*soda nozzles clean / can opener thrown away

*hood scrubbed and cleaned

*back screen door closed when inspector arrived, far fewer flies than before

Thank you for correcting previous violations. Please work to keep facility clean and orderly.

Received By: _____

Date _____

Jana Gosselin

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CIRCLE K #1103	Owner	: CIRCLE K STORES INC #1103
Site Address	: 315 S JACKSON ST	Owner Address	: 255 E RINCON ST
Facility ID	: FA0000512	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000119	Inspector Phone	: Not Specified
License/Permit Number	: 2044-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 7/7/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009028	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

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:

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Overall Inspection Comments

All previous violations still active with the exception of the nozzle on the self-serve creamer. It has been properly angled. Worker states that the store will close on July 22, 2021 and be sold.

Received By: _____

Date _____

Jana Gosselin

Date _____

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Red Bluff CA 96080
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: COMFORT INN	Owner	: SINGH HOTEL GROUP
Site Address	: 90 SALE LANE	Owner Address	: 90 SALE LN
Facility ID	: FA0000710	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000370	Inspector Phone	: Not Specified
License/Permit Number	: 3606-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/15/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009068	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please post food manager's safety training certificate and permit in dining area.

Overall Inspection Comments

All temperatures observed to be in range. The food storage area is very cluttered and messy, please try to organize it better. Other than that, the food service looks good.

Received By: _____

Date _____

Jana Gosselin

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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 Lopez
Record ID	: PR0002209	Inspector Phone	: Not Specified
License/Permit Number	: PT0002300	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/7/2021	Total Inspection Time	: 0 min.
Inspection Number	: DA0009029	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

One person shall have a Managers ServSafe food handler card within 60 days of 7/6/2021 and show proof of completion to this office.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Baffles were noted to have grease build up, please clean and maintain.

Overall Inspection Comments

Facility is very clean otherwise.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CROSSROADS MARKET	Owner	: HERMELINDA GARCIA
Site Address	: 7185 HWY 99 W	Owner Address	: 3900 E HOUGHTON AVE
Facility ID	: FA0000594	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000214	Inspector Phone	: Not Specified
License/Permit Number	: 2198-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 7/2/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009017	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please complete a ServeSafe Manger course and show completed certificated to the office within the 60 days of 6/14/2021.

Overall Inspection Comments

Facility looks great thank you.

Received By: _____

Date _____

David Lopez _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CVS PHARMACY #3937	Owner	: Longs Drug Stores California, L.L.C.
Site Address	: 455 S MAIN St	Owner Address	: ONE CVS DRIVE / MD23062A DR
Facility ID	: FA0001184	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002023	Inspector Phone	: Not Specified
License/Permit Number	: PT0002113	Program:	: 1615 - Retail Market 6K Sq.
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		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please provide correct restroom signage stating "employees must wash hands".

Overall Inspection Comments

Continue to organize back room as discussed, facility is well maintained otherwise.

Received By: _____

Date _____

David Lopez _____

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: 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	Result	: 03 - Minor Violations
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

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 Specified

Not In Compliance

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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : DAISY'S ICE CREAM
Site Address : 1309 SOLANO ST

Owner : EFRAIN ABUNDIZ BRAVO
Owner Address : 7931 HWY 99W

Reach-in refrigerator by 3 compartment sink in the back was noted to be at 46°F, refrigerator shall be able to maintain temperature of 41°F or below. Refrigerator shall be adjusted/repaire/replaced.

Overall Inspection Comments

Please submit a copy of your menu prior to opening, thank you.

David Lopez

Received By:

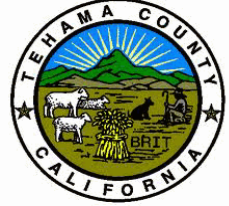
Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DEL TACO	Owner	: DEL TACO
Site Address	: 200 ANTELOPE BLVD	Owner Address	: 804 CYPRESS AVE
Facility ID	: FA0000522	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000129	Inspector Phone	: Not Specified
License/Permit Number	: 2071-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 7/26/2021	Result	: 03 - Minor Violations
Inspection Number	: DA0009122		
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 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:

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

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Coving 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:

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



OFFICIAL FOOD INSPECTION REPORT

Tim Potanovic, REHS - Director

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

Inspector Comments:

Drain below three compartment sink was noted to be dirty and missing its catch basket. Drain shall be kept clean and maintained and catch basket shall be in place at all times

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

Violation Description:

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

Corrective Description:

Inspector Comments:

Ice scoop was noted to be sitting directly on top of ice machine. Ice scoop shall be kept in a clean container to minimize the possibility of cross contamination.

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

Violation Description:

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

Corrective Description:

Inspector Comments:

Ventilation vents on outer ventilation system was noted to have dust build up, vents shall be cleaned and maintained.

Overall Inspection Comments

Facility was clean otherwise, please work on correcting violations.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DOLLAR GENERAL #14507	Owner	: DOLGEN CALIFORNIA, LLC
Site Address	: 7921 HWY 99E	Owner Address	: 5601 GRANITE PKWY 260
Facility ID	: FA0001197	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002079	Inspector Phone	: Not Specified
License/Permit Number	: PT0002169	Program:	: 1616 - Retail Market >15,000 Sq
Person in Charge	:		: Feet No Prep
Inspection Date	: 7/2/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009019	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

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

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Customer restroom was noted to be lacking correct signage of "employees must wash hands", please provide correct signage.

Overall Inspection Comments

Temperatures look great thanking for implementing changes.

Received By: _____

Date _____

David Lopez

Date _____

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



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 Gosselin
Record ID	: PR0000134	Inspector Phone	: Not Specified
License/Permit Number	: 2075-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/15/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009075	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD SHALL BE THAWED CORRECTLY - 16 26

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Alfredo sauce observed thawing in warewashing sink. This is an unacceptable practice. Corrected while inspector on site.

NO EATING DRINKING OR SMOKING - 16 4

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

No employees shall eat, drink, or smoke in any work area. (113977)

Corrective Description:

Inspector Comments:

Please designate an area in the refrigerator for employee beverages and keep them there. Personal food or drink products were observed sitting throughout the walk-in refrigerator.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Floor in walk in refrigerator observed to be very dirty including rubbish (fountain drink cups, lids, paper) and food debris. Please clean.

Overall Inspection Comments

Amy was very helpful, thank you.

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ECONO LODGE INN & SUITES	Owner	: JAGRUTI PATEL
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 Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 7/27/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0009131		
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Ok to start serving breakfast, facility looks great.

Received By:

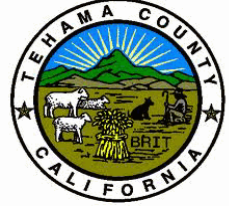
Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ECONO LODGE INN & SUITES	Owner	: JAGRUTI PATEL
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 Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 7/12/2021	Result	: 03 - Minor Violations
Inspection Number	: DA0009052		
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 Handler card.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

A) 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 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))

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : ECONO LODGE INN & SUITES
Site Address : 3475 HIGHWAY 99 W

Owner : JAGRUTI PATEL
Owner Address : 3475 HWY 99W

Corrective Description:

Inspector Comments:

Soap dispenser was noted to be lacking, ensure soap dispenser is properly mounted onto the wall.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Overall Inspection Comments

Please call office prior to reopening full breakfast services.

Received By:

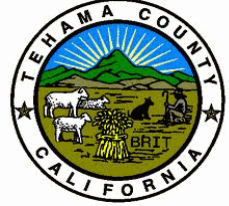
Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Sandwich top refrigeration unit closes to protruding wall was noted to be at 56°F, refrigeration unit 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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) 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 Specified

Not In Compliance

Violation Description:

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

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

Corrective Description:

Inspector Comments:

- A) Prep table with industrial can opener was noted to have food build up, Can opener and table shall be cleaned and maintained at all times.
- B) Refrigerator doors on all 3 units were noted to be dirty, doors shall be cleaned and properly maintained at all times.
- C) Microwave door was noted to be dirty with food build up, microwave shall be cleaned and maintained at all times.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Sanitizer strips were noted to be lacking at time of inspection, employees shall be trained to know where sanitizer strips are located and how to test for proper sanitizer concentration.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Grease build up was noted dripping in hood system, hood system shall be cleaned accordingly to maintenance schedule and kept clean.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

Overall Inspection Comments

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. Please make changes as discussed.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: EL GALLO GIRO	Owner	: JUAN PABLO ESCOBAR
Site Address	: 645 CENTER AVE	Owner Address	: 645 CENTER AVE
Facility ID	: FA0001145	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001967	Inspector Phone	: Not Specified
License/Permit Number	: 8519-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 7/2/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009016	Result	: 05 - Reinspection Required
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Refrigerator struggling to keep up with extreme temperatures. Operator has had unit serviced (last week) and indicates temperature is under 41F earlier in the day. Operator will maintain temperature log and keep PHF on ice when temperature is extreme. Will also place an "easy-up" on refrigerator side of truck to keep sun off truck.

Overall Inspection Comments

Please keep temperature log on refrigerator daily and keep food in refrigerator on ice when temperature outside is hot. Place a shade structure on the refrigerator side of the truck to try and keep the sun off it. Have technician come back out and look at refrigerator. Re-inspection in two weeks.

Received By: _____

Date _____

Jana Gosselin

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ELOTES GERARDO	Owner	: ELIA ZAMORA
Site Address	: 903 SOLANO ST	Owner Address	: 1418 CHICAGO AVE
Facility ID	: FA0001353	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002371	Inspector Phone	: Not Specified
License/Permit Number	: PT0002426	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 7/1/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009012	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please check temperatures often of fruit cups and cooler of toppings which are Potentially Hazardous Foods to ensure temperatures are 41°F or below.

Overall Inspection Comments

Maintain temperatures of PHF, cart is well kept otherwise.

David Lopez

Received By: _____

Date _____

David Lopez _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FLYING BOAT	Owner	: LI YAN ZHU
Site Address	: 1522 SOLANO ST	Owner Address	: 1880 AUBURN OAK WAY
Facility ID	: FA0000538	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000148	Inspector Phone	: Not Specified
License/Permit Number	: 2101-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/2/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009014	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please provide proof of ServSafe managers class certificate of completion within 60 days of 7/1/2021.

Overall Inspection Comments

Thank you for making changes as discussed.

Received By: _____

Date _____

David Lopez _____

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: FRANCISCO TACOS	Owner	: FRANCISCO REYES
Site Address	: #8 SUTTER ST	Owner Address	: 1415 MILLER WAY
Facility ID	: FA0001483	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002616	Inspector Phone	: Not Specified
License/Permit Number	: PT0002832	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 7/7/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009032	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please obtain Food Handler card within 30 days.

Overall Inspection Comments

The truck looks good, thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FROM THE HEARTH BAKERY & CAFE	Owner	: JOHN DIX
Site Address	: 638 WASHINGTON ST	Owner Address	: 1405 RIDGE DR
Facility ID	: FA0000518	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002565	Inspector Phone	: Not Specified
License/Permit Number	: PT0002775	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/21/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009108	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Industrial can opener 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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) 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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

Inspector Comments:

Wall behind grill, toaster, and dish washer were noted to be dirty, clean nook and crannies as soon as possible and maintain cleanliness.

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

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Walk-in temperature was noted to be reading 47°F.
 - B) Long sandwich refrigerator on right side was noted to be at 51°F.
- Refrigeration units shall be able to maintain temperature at 41°F or below, repair or replace units immediately.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7 "Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Meat in 1st drawer of refrigeration unit was noted to be at 60°F, cold Potentially Hazardous Foods shall be maintained at 41°F or below. Meat was moved at time of inspection.
- B) Cut tomatoes on right side of long sandwich refrigerator were noted to be 50°F, Tomatoes shall be kept at 41°F or below.

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

Violation Description:

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

Corrective Description:

Inspector Comments:

Have Managers food safety training completed within 60 days. Have all new employees complete basic food handling training within 30 days of hiring. This is the 3rd time this violation has been noted if managerial food training is not complete within 60 days establishment may be closed.

Overall Inspection Comments

Re-inspection will be within 2 weeks of inspection date of 7/21/2021. If re-inspection is needed after next inspection, re-inspection fees will begin to incur.

Received By: _____ Date _____

David Lopez _____ Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FROM THE HEARTH BAKERY & CAFE	Owner	: JOHN DIX
Site Address	: 638 WASHINGTON ST	Owner Address	: 1405 RIDGE DR
Facility ID	: FA0000518	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002565	Inspector Phone	: Not Specified
License/Permit Number	: PT0002775	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/29/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009140	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 - 16 35

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 APPROVED MATERIAL AND KEPT CLEAN AT ALL TIMES - 16 45

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

Inspector Comments:

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

Overall Inspection Comments

Please set up a temperature log (temperature taken 2x daily) for all refrigeration units by grill area. Re-inspection will be in 1 week of 7/29/2021 inspection, please ensure all equipment is working properly by next inspection. If re-inspection is needed after next inspection re-inspection fees will begin to incur.

Received By: _____

Date _____

David Lopez

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: GUYS CORNER MARKET	Owner	: KULDIP SINGH & BHINDA SINGH
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	: 7/6/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009025	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Potentially Hazardous Foods in open face refrigeration unit 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 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 build up was still present at time of re-inspection please dispose of properly as soon as possible to minimize the possibility of a vermin infestation.

Overall Inspection Comments

Please implement procedures to keep open face refrigeration at 41°F or below, re-inspection will be in 2 weeks of inspection date of 7/6/2021. All other violations were corrected thank you.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: GUYS CORNER MARKET	Owner	: KULDIP SINGH & BHINDA SINGH
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	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Previous violations have been corrected.

Received By:

Date

David Lopez

Date

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



Tim Potanovic, REHS - Director

Facility Name	: HARVEY'S HOT DOGS	Owner	: KELLY SHANE
Site Address	: 1920 SOLANO ST	Owner Address	: 2840 MARGUERITE AVE
Facility ID	: FA0001570	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002751	Inspector Phone	: Not Specified
License/Permit Number	: PT0002969	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 7/6/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009023	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

**"Comply by Date" Not
Specified**

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please ensure refrigeration units are able to maintain temperature of 41°F or below, please set up a daily temperature log that's taken twice a day.

Overall Inspection Comments

Facility looks great otherwise.

Received By: _____

Date _____

David Lopez _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: VILLAGE AT THE HIGHLANDS	Owner	: KENNY WILSEY
Site Address	: 41500 HIGHWAY 36 E	Owner Address	: 41515 HWY 36E HWY
Facility ID	: FA0000510	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000116	Inspector Phone	: Not Specified
License/Permit Number	: 2041-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 7/22/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009116	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All previous violations cleared. Please hang food manager's safety training certificate on wall. Thank you.

Received By: _____

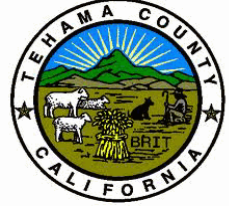
Date _____

Jana Gosselin _____

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: HOLIDAY INN	Owner	: KUMAR HOTELS, INC
Site Address	: 2810 MAIN ST	Owner Address	: 2810 MAIN ST
Facility ID	: FA0001149	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002086	Inspector Phone	: Not Specified
License/Permit Number	: PT0002176	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 7/21/2021	Result	: 03 - Minor Violations
Inspection Number	: DA0009098		
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Sanitizer not at the appropriate concentration. Please repair immediately. Also need appropriate test strips.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

One person in the facility for breakfast must obtain a food safety managers card within 30 days.

Overall Inspection Comments

All temperatures in range. Thank you.

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: THE HOME DEPOT #8492	Owner	: HOME DEPOT USA INC
Site Address	: 2650 MAIN ST	Owner Address	: 2455 PACES FERRY RD
Facility ID	: FA0001078	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001778	Inspector Phone	: Not Specified
License/Permit Number	: 8348-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 7/19/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009089	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility is all prepackaged foods, rotate packaging as needed to avoid spoilage.

Received By:

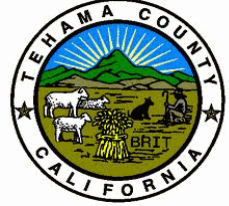
Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HUMAN BEAN	Owner	: ALYSSA MENDONSA
Site Address	: 2135 N MAIN ST	Owner Address	: 19485 ALTA VISTA DR
Facility ID	: FA0000669	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000320	Inspector Phone	: Not Specified
License/Permit Number	: 2342-16F-1	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 7/19/2021	Result	: 03 - Minor Violations
Inspection Number	: DA0009090		
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Open food containers were noted to be open on the front prep counter, food containers shall be closed when not in use to avoid the possibility of contamination.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

ServSafe Managers certificate was noted to be lacking on premises, a managers ServSafe certificate of completion shall be in the facility and readably accessible.

Overall Inspection Comments

Facility was very clean otherwise.

Received By:

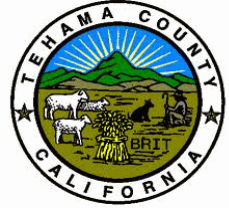
Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: IRON SKILLET/PETRO STOPPING CENTERS	Owner	: TA OPERATING LLC
Site Address	: 2151 SOUTH AVE	Owner Address	: P O BOX 451100
Facility ID	: FA0000610	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000234	Inspector Phone	: Not Specified
License/Permit Number	: 2227-16F-1	Program:	: 1624 - Restaurant 2000 Sq. : Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 7/7/2021	Result	: 03 - Minor Violations
Inspection Number	: DA0009033		
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

During time of inspection warewashing unit was not properly sanitizing utensils. Sanitizer concentration shall be checked regularly to ensure proper sanitation concentration is being used.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Both microwaves in front kitchen area were noted to have food build-up inside, please clean and maintain.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Bottom of sandwich refrigeration unit was noted to having open boxes, please ensure all food products are covered when not in use to minimize the possibility of cross contamination.

Overall Inspection Comments

David Lopez

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JACK IN THE BOX #3403	Owner	: FOOD SERVICE MANAGEMENT INC
Site Address	: 1075 S MAIN ST	Owner Address	: 2251 DOUGLAS BLVD
Facility ID	: FA0000552	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000166	Inspector Phone	: Not Specified
License/Permit Number	: 2133-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/15/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009076	Result	: 05 - Reinspection Required
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

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The restaurant observed to be very dirty. Eggs running down the side of the grill, rubbish (napkins, paper, straws) on the floors, food debris everywhere, floors grimy and dirty. Suggest providing more cleaning time after store closes at night to allow workers time to adequately clean the restaurant. It is unacceptably dirty.

Overall Inspection Comments

Re-inspection required, re-inspection fees will apply.

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

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

Inspection Violations

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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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.

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



Tim Potanovic, REHS - Director

Facility Name : JAVA LANES
Site Address : 2075 SOLANO ST

Owner : KENDALL & NICOLE MATHISEN
Owner Address : 1214 MARGUERITE AVE

David Lopez

Received By: _____

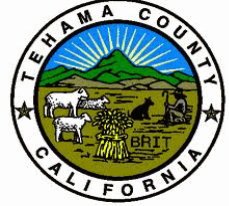
Date _____

David Lopez _____

Date _____

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Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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 Lopez
Record ID	: PR0001974	Inspector Phone	: Not Specified
License/Permit Number	: 8523-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 7/27/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009130	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hand washing sink was noted to be leaky when on, replace hand washing sink as soon as possible.

LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Grey water piping was noted to be leaking, fix and repair prior to using new truck.

Overall Inspection Comments

New truck looks great, ok to start using after repairs.

Received By: _____

Date _____

David Lopez _____

Date _____

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

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 contamination.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 Specified

Not In Compliance

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : LA NUEVA TAQUERIA
Site Address : 7119 TRUCKEE AVE

Owner : ELVIRA VELASQUEZ
Owner Address : 7119 TRUCKEE AVE

Violation Description:

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

Corrective Description:

Inspector Comments:

Hand washing sink was noted to be cluttered and used for storage, hand washing sink shall be kept clear at all times and only used for hand washing.

Overall Inspection Comments

Follow up inspection will be in 2 weeks of inspection date of 7/6/2021, please make changes as discussed. If another inspection is needed after next follow up inspection follow up inspection fees will begin to incur.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LA 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	: 7/20/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009096	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please ensure a copy of all new employees Food Handler certificate is on the premises within the 30 days of 7/6/2021.

Overall Inspection Comments

Please ensure iced containers are mostly submersed in ice. All other violations have been corrected, thank you.

Received By: _____

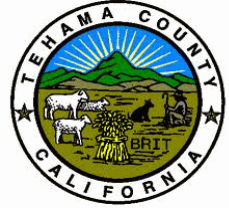
Date _____

David Lopez _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LASSEN MINERAL LODGE RESTAURANT/BAR	Owner	: JIM & BETH GLENN
Site Address	: HWY 36E	Owner Address	: PO BOX 160
Facility ID	: FA0001206	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002092	Inspector Phone	: Not Specified
License/Permit Number	: PT0002182	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/22/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009113	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please keep open containers of food in the refrigerator and freezer covered at all times to protect from contamination.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Work on reducing unused equipment and general clutter in the kitchen and back room. This will also act to improve the overall cleanliness and organization of the restaurant.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please display manager's food safety certificate in the restaurant and have all others available for inspection.

Overall Inspection Comments

The front steps leading to the restaurant are becoming a trip and fall hazard. Please repair. Thank you.

Received By: _____

Date _____

Jana Gosselin

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS AMIGOS LICENSE #2E15446	Owner	: LOS AMIGOS LICENSE #2E15446
Site Address	: 212 S MAIN	Owner Address	: 57 ELLEN LN
Facility ID	: FA0000529	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000137	Inspector Phone	: Not Specified
License/Permit Number	: 2079-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 7/9/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009051	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

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

**"Comply by Date" Not
Specified**

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please set up a temp log to ensure refrigerator is working properly and stay at 41°F or below.

Overall Inspection Comments

Thank you for making changes and fixing prior violations.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS AMIGOS TAQUERIA & MEAT MARKET	Owner	: LOS AMIGOS TAQUERIA
Site Address	: 212 S MAIN ST	Owner Address	: 57 ELLEN LN
Facility ID	: FA0000573	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000191	Inspector Phone	: Not Specified
License/Permit Number	: 2163-16F-1	Program:	: 1618 - Retail Market <6000 Sq Feet
Person in Charge	:		: 2 Prep Areas
Inspection Date	: 7/9/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009050	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

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

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Sanitary toilet paper was noted to be lacking in both restroom facilities, toilet paper shall be wall mounted to avoid the possibility of cross contamination.

Overall Inspection Comments

All other previous violations have been corrected, thank you.

Received By:

Date

David Lopez

Date

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 Department of Environmental Health
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS COSTENOS RESTAURANT	Owner	: ADELAIDA SOTELO AND JUAN GABRIEL SANT
Site Address	: 1510 SOLANO ST	Owner Address	: 5180 LUNING AVE
Facility ID	: FA0000587	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000207	Inspector Phone	: Not Specified
License/Permit Number	: 2187-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/13/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009062	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 Specified Not In Compliance

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 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:

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 Specified Not In Compliance

Violation Description:

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

Corrective Description:

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS MOLINOS MEATS	Owner	: LOS MOLINOS MEATS
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	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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.

Received By:

Date

David Lopez

Date

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



Tim Potanovic, REHS - Director

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

Inspection Violations

No violations cited.

Overall Inspection Comments

Prior to using kitchen, please complete the following items:

- *dedicated thermometer in each refrigeration unit
- *temperature sensor for dishwasher
- *clean refrigerator shelves

The kitchen looks good, thank you.

Manager: Holly Hall - hall_farms@yahoo.com
474-4753

Received By:

Date

Jana Gosselin

Date

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



Tim Potanovic, REHS - Director

Facility Name	: 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.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 7/8/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009041	Result	: 04 - Major Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Dishwasher 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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hood 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 Specified

Not In Compliance

Violation Description:

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

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : MCDONALD'S
Site Address : 215 ANTELOPE BLVD

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

Corrective Description:

Inspector Comments:

Ice machine slimy and dirty. REPEAT VIOLATION. Cleaning the ice machine needs to be included in routine store maintenance.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Employees with expired food handler cards need to be re-trained within 30 days.

Overall Inspection Comments

Many major and ongoing violations noted during inspection. Re-inspection required. Please address all areas of concern immediately. Thank you.

Received By: _____

Date _____

Jana Gosselin

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: MILL CREEK RESORT	Owner	: MOUNTAIN MOONRISE
Site Address	: 40271 HIGHWAY 172	Owner Address	: 40271 HWY 172
Facility ID	: FA0000592	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000212	Inspector Phone	: Not Specified
License/Permit Number	: 2195-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/22/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009117	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please get appropriate test strips for sanitizer. Concentration for quaternary ammonium sanitizer is 200 ppm, for chlorine-based sanitizers its 100 ppm.

Overall Inspection Comments

The kitchen looks great, the new stainless shelves are amazing! Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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		

Inspection Violations

No violations cited.

Overall Inspection Comments

The restaurant looks great. Prior to opening the final items will be completed:

- 1- paper towel dispensers at both hand washing stations
- 2-handwashing signs in rest rooms

Also, please maintain a temperature log on the walk-in refrigerator. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: OAK CREEK GOLF SNACK HUT	Owner	: OAK & VINE VENTURES
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 Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 7/27/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0009129		
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, OK to open.

Please hang permit and food safety manager's certificate on the wall in the snack shack. Thank you.

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ONE STOP GAS AND FOOD, INC.	Owner	: One Stop Gas and Food, Inc
Site Address	: 714 WALNUT St	Owner Address	: 714 WALNUT ST
Facility ID	: FA0000975	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001128	Inspector Phone	: Not Specified
License/Permit Number	: 7045-Surchar	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 7/12/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009054	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Cappuccino machine was noted to have sugar crystals on nozzles, nozzles shall be kept clean and maintained.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Walk-in fan covers were noted to have dust build-up, clean and maintain fan covers.
- B) Drain inside kitchen area was noted to have dirt and debris inside, clean and maintain all drains.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Sanitizer strips shall be available to ensure the proper sanitizer concentration is being used, employees shall be trained on how to test sanitizer concentration and checked when ware washing.

Overall Inspection Comments

Received By:

Date

David Lopez

Date

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



Tim Potanovic, REHS - Director

Facility Name	: PAM'S SWEET SISTER BAKERY	Owner	: PAMELA THORNTON
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	: DA0009005	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The bakery looks great! Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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Red Bluff CA 96080
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www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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 Lopez
Record ID	: PR0000246	Inspector Phone	: Not Specified
License/Permit Number	: 2241-16F-1	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 7/8/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009043	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please ensure toilet paper is properly mounted on toilet paper dispenser in all restrooms.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Baffles were noted to be missing over rotisserie chicken and fryers. Ensure baffles are in place before day operations begin.

Overall Inspection Comments

Facility is very clean otherwise.

Received By:

Date

David Lopez

Date

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



Tim Potanovic, REHS - Director

Facility Name	: RAMOS DONUT HOUSE	Owner	: RAMOS DONUT HOUSE
Site Address	: 545 MAIN ST	Owner Address	: 545 MAIN ST
Facility ID	: FA0000665	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000315	Inspector Phone	: Not Specified
License/Permit Number	: 2331-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/9/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009049	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please set up a temperature log for back mini fridge to ensure temperature is at 41°F or below.

Overall Inspection Comments

Previous violations have been corrected, thank you.

Received By: _____

Date _____

David Lopez _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: WALGREENS #7653	Owner	: WALGREEN CO.
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	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Everything looks great, thank you.

David Lopez

Received By:

Date

David Lopez

Date

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



Tim Potanovic, REHS - Director

Facility Name	: ROSS DRESS FOR LESS #2072	Owner	: ROSS DRESS FOR LESS INC.
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	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Pre-packaged food only.

Received By:

Date

Jana Gosselin

Date

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Red Bluff CA 96080
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SAFEWAY 2295	Owner	: SAFEWAY, INC.
Site Address	: 600 EDITH AVE	Owner Address	: 14841 BLACK CANYON HWY
Facility ID	: FA0000634	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000270	Inspector Phone	: Not Specified
License/Permit Number	: 2271-16F-1	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 7/19/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009093	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- 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 inspection.
- 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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Container containing chicken brooding 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 Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : SAFEWAY 2295 Owner : SAFEWAY, INC.
Site Address : 600 EDITH AVE Owner Address : 14841 BLACK CANYON HWY

Open refrigeration unit by seafood counter and restrooms was noted to be between 45-50°F, refrigeration unit must be able to hold temperature of 41°F or below. If refrigeration unit is unable to hold temperature fix or replace unit.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Restroom was noted to having paper towels out of dispenser and toilet paper on baby changing station. Ensure supplies are properly stocked or in correct storage areas.

Overall Inspection Comments

Re-inspection will be in 2 weeks to ensure proper temperature controls are being utilized.

Received By: _____

Date _____

David Lopez _____

Date _____

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Department of Environmental Health
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CYGNUS HOME SERVICE LLC DBA SCHWAN'S H	Owner	: CYGNUS HOME SERVICE, LLC
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	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Truck number 513743. Comes out of Anderson, works exclusively in Red Bluff. Current driver Justin Sheckles 530-806-9008.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CYGNUS HOME SERVICE LLC DBA SCHWAN'S H	Owner	: CYGNUS HOME SERVICE, LLC
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	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Truck #513844.
License plate number 96591G2.
Truck nice and clean, thank you.

Received By:

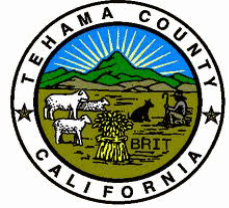
Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SOLANO STREET LIQUOR & GROCERY	Owner	: SAYEGH BROTHERS, INC
Site Address	: 2013 SOLANO ST	Owner Address	: 2013 SOLANO ST
Facility ID	: FA0000487	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000088	Inspector Phone	: Not Specified
License/Permit Number	: 2003-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 7/6/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009024	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Ice machine was noted to have mold, clean and maintain ice machine at all times.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Cheese on top shelf of dairy/ cheese refrigerator was noted to be at 55°F, please ensure cold Potentially Hazardous Foods are kept at 41°F or below.

Overall Inspection Comments

Please make changes as discussed, follow up inspection will be in two weeks of 7/6/2021. If another follow-up inspection is needed after next inspection follow-up inspection fees will begin to incur.

Received By: _____

Date _____

David Lopez _____

Date _____

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Department of Environmental Health
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SOLANO STREET LIQUOR & GROCERY	Owner	: SAYEGH BROTHERS, INC
Site Address	: 2013 SOLANO ST	Owner Address	: 2013 SOLANO ST
Facility ID	: FA0000487	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000088	Inspector Phone	: Not Specified
License/Permit Number	: 2003-16F-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	: DA0009109	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Previous violations have been corrected, ensure cheese reach-in refrigerator is properly closed at all times.

Received By: _____

Date _____

David Lopez _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

Inspection Violations

No violations cited.

Overall Inspection Comments

David Lopez

Received By: _____

Date _____

David Lopez _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SUNSHINE FOOD AND GAS	Owner	: GURDEV SINGH & BAL KAUR
Site Address	: 22700 ANTELOPE Blvd	Owner Address	: 22700 ANTELOPE BLVD
Facility ID	: FA0000992	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001287	Inspector Phone	: Not Specified
License/Permit Number	: 7076-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 7/1/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009011	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL 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:

Keep all open containers of food in the refrigerator or freezer covered at all times.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Ice machine needs to be cleaned more frequently.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Sandwich/prepared food refrigerators need dedicated thermometers.

Overall Inspection Comments

Thank you.

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TACO BELL	Owner	: 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. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 7/13/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0009063		
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Restaurant approved to open drive-through only at this time. Dining area will be partitioned off and remain closed until project complete (awaiting ceiling panels, furniture, wall paper and other finishing details).

Prior to opening drive-through, window sills will be finished, floor coving will be sealed with edging. Second drive-through window not in use at this time.

Another pre-opening inspection will be completed prior to complete restaurant opening.

Thank you.

Received By: _____

Date _____

Jana Gosselin

Date _____

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



Tim Potanovic, REHS - Director

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

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hood filters and grates need to be cleaned.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please make sure 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 Specified

Not In Compliance

Violation Description:

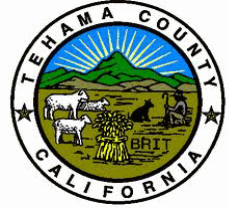
Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

Corrective Description:

Inspector Comments:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TACOS SANTA CRUZ	Owner	: JESUS BAUTISTA
Site Address	: 1020 MAIN ST	Owner Address	: 57 ELLEN LN
Facility ID	: FA0001201	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002083	Inspector Phone	: Not Specified
License/Permit Number	: PT0002173	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 7/8/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009037	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Refrigerator struggling to maintain temperature. Set up a temperature log, operator will record temperature twice a day. If unit not capable of holding temperature below 41F, please repair immediately.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All employees will have valid food handler training certificates within 30 days. One employee shall have a food safety manager's training.

Overall Inspection Comments

I will be by to check the temperature log of the refrigerator. Truck nice and clean. Thank you.

Received By:

Date

Jana Gosselin

Date

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



Tim Potanovic, REHS - Director

Facility Name : THAI HOUSE	Owner : KIRATHI TANATCHASAI
Site Address : 248 S MAIN ST	Owner Address : 18809 GERKIN AVE
Facility ID : FA0000508	Inspector : EE0000017 - Jana Gosselin
Record ID : PR0000114	Inspector Phone : Not Specified
License/Permit Number : 2039-16F-1	Program : 1623 - Restaurant <2000 Sq. Feet
Person in Charge :	:
Inspection Date : 7/15/2021	Total Inspection Time : 45 min.
Inspection Number : DA0009074	Result : 03 - Minor Violations
Purpose of Inspection : 102 - Routine Inspection	

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

Inspection Violations

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

Violation Description:

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

Corrective Description:

Inspector Comments:

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 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:

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

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

Violation Description:

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

Corrective Description:

Inspector Comments:

Employee must obtain food handler training within 30 days.

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)

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Red Bluff CA 96080
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TIPS	Owner	: TIPS
Site Address	: 501 WALNUT	Owner Address	: 501 WALNUT
Facility ID	: FA0000655	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000301	Inspector Phone	: Not Specified
License/Permit Number	: 2314-16F-1	Program:	: 1626 - Bar Prepackaged Foods Only
Person in Charge	:		:
Inspection Date	: 7/26/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009118	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The bar looks great, love the new flooring and lights! Thank you.

Received By: _____

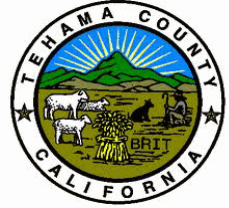
Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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	Result	: 03 - Minor Violations
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

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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 Specified

Not In Compliance

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 high dust areas.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hand 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.

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : SUBWAY
Site Address : 608 LUTHER RD

Owner : DELIGHT FOODS INC.
Owner Address : 1134 PINE ST

David Lopez

Received By: _____

Date _____

David Lopez _____

Date _____