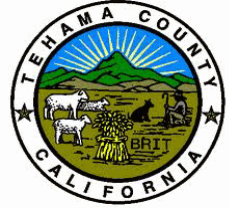


County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ADOBE MINIMART	Owner	: NAVENDU PATEL
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	: 6/1/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007700	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL 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:

Boxes of prepared food in walk-in freezer are open and uncovered. Please make sure boxes of burritos, corn dogs, etc. are kept closed to protect the food inside.

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:

Hand washing sign in women's restroom is missing. Please replace ASAP.

Overall Inspection Comments

Not currently preparing hot food due to COVID-19. Facility nice and clean. Thank you!

Received By:

Date

Jana Gosselin

Date

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633 Washington St., Rm 36
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ANTELOPE LIQUORS & GAS	Owner	: NARINDER SINGH
Site Address	: 445 ANTELOPE Blvd	Owner Address	: 21 GAMAY CT
Facility ID	: FA0000962	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000992	Inspector Phone	: Not Specified
License/Permit Number	: 7003-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 6/17/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007766	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

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:

Please place a sign in employee restroom reminding employees to wash hands before returning to work.

Overall Inspection Comments

Store looks great, very clean. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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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	: EE0000017 - Jana Gosselin
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	: 6/9/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007724	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please make sure all refrigerators have a dedicated thermometer, especially the small sandwich refrigerator. Please monitor sandwich refrigerator temperature daily. Thank you.

Overall Inspection Comments

Store nice and clean. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ARBY'S	Owner	: GOLDEN BEAR RESTAURANT GROUP
Site Address	: 1065 S MAIN ST	Owner Address	: 681 LAKE ST
Facility ID	: FA0000491	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000092	Inspector Phone	: Not Specified
License/Permit Number	: 2010-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/17/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007762	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All previous violations addressed. Restaurant looks very good. Thank you for your work.

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: THE BAKER'S PANTRY	Owner	: FRANCISCO MORENO
Site Address	: 1942 SOLANO ST	Owner Address	: 417 MARIN ST
Facility ID	: FA0000519	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000126	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2062-16F-1	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 6/25/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007808	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Front smoothie refrigerator shall had a dedicated thermometer and shall be kept 41 degrees F or lower.

Overall Inspection Comments

Facility very clean. Thank you.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BEST WESTERN OF CORNING	Owner	: BEST WESTERN OF CORNING
Site Address	: 910 HIGHWAY 99 W	Owner Address	: 910 HIGHWAY 99
Facility ID	: FA0000707	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000364	Inspector Phone	: Not Specified
License/Permit Number	: 3602-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/19/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007779	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility currently not serving prepared breakfasts due to COVID-19. Serving "grab and go" bags with pre-packaged food and fruit upon request.

Received By:

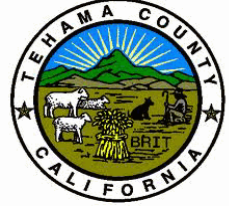
Date

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	: BURGER KING	Owner	: BURGER KING
Site Address	: 888 HIGHWAY 99 W	Owner Address	: 930 EXECUTIVE WAY
Facility ID	: FA0000504	Inspector	: EE0000001 - David Brower
Record ID	: PR0000110	Inspector Phone	: Not Specified
License/Permit Number	: 2034-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 55 min.
Inspection Date	: 6/15/2020	Result	: 03 - Minor Violations
Inspection Number	: DA0007747		
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hand washing sink and surrounding area very dirty. Clean as needed.

EQUIPMENT, UTENCILS AND LINENS SHALL BE PROTECTED FROM CONTAMINATION AT ALL TIMES - 16 36

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 # 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5)

Corrective Description:

Inspector Comments:

Soda nozzles dirty. Equipment dirty. Clean as needed.

Overall Inspection Comments

Good general scrub needed!!

Received By:

Date

David Brower

Date

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BURRITO BANDITO	Owner	: PAUL LABARBERA
Site Address	: 525 ADOBE ROAD F	Owner Address	: 3339 DODSON LN
Facility ID	: FA0000692	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000349	Inspector Phone	: Not Specified
License/Permit Number	: 2402-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 6/17/2020	Result	: 03 - Minor Violations
Inspection Number	: DA0007767		
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:

Both managers on site today had expired food handler cards. Must be completed within 30 days. At least one manager must hold a food safety training card.

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 under cold holding on front counter not holding temperature. Please set up a temperature log and record temperature daily. If unit not holding temperature it must be repaired!

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food in tubs (meat, beans, and cut onions) held in walk in refrigerator must be covered and protected from contamination.

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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www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : BURRITO BANDITO
Site Address : 525 ADOBE ROAD F

Owner : PAUL LABARBERA
Owner Address : 3339 DODSON LN

Inspector Comments:

Front hand washing sink had no paper towels and an empty can in it. Please keep hand washing sinks stocked with soap and single-serve drying towels and readily accessible at all times. Hand-washing is a critical component of your food safety protocols.

Overall Inspection Comments

Additionally, please make sure all CO2 canisters are secured at all times. 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	: CARNICERIA MI PUEBLO	Owner	: CARNICERIA MI PUEBLO
Site Address	: 1321 SOLANO ST	Owner Address	: 23915 ORANGEWOOD RD
Facility ID	: FA0000679	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000332	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2372-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 6/23/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007785	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please install dedicated thermometer at both ends of meat display cooler). Units must hold below 41 degrees at all times (in entire case).

Overall Inspection Comments

Facility looking much cleaner.

Thank you.

Received By: _____

Date _____

Tia Branton _____

Date _____

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Department of Environmental Health
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CAST IRON PAM	Owner	: PAMELA WARFIELD
Site Address	: 24120 ELECTRIC AVE	Owner Address	: 24120 ELECTRIC AVE
Facility ID	: FA0001455	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002573	Inspector Phone	: Not Specified
License/Permit Number	: PT0002783	Program:	: 1655 - Cottage Food Class B
Person in Charge	:		: Indirect Sale/Inspection
Inspection Date	: 6/25/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007822	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Kitchen looks good. No new products. Completed checklist for 2020. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF CERTIFIED FARMERS MK	Owner	: RED BLUFF CERTIFIED FARMERS MK
Site Address	: 100 MAIN ST	Owner Address	: 100 MAIN ST
Facility ID	: FA0000619	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000250	Inspector Phone	: Not Specified
License/Permit Number	: 2246-16F-1	Program:	: 1611 - Farmers Market
Person in Charge	:		:
Inspection Date	: 6/29/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007828	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

File copy only; all temporary food vendors inspected individually.

Received By:

Date

Jana Gosselin

Date

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



Tim Potanovic, REHS - Director

Facility Name	: CIRCLE 7 DAYS	Owner	: Khinda Gas & Food, INC
Site Address	: 1055 WALNUT St	Owner Address	: 1384 KIRSTEN CT
Facility ID	: FA0000972	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001099	Inspector Phone	: Not Specified
License/Permit Number	: 7039-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 6/11/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007740	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

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:

Please place a sign in the employee restroom stating that they must wash hands before returning to work.

Overall Inspection Comments

Facility very clean, thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: COMFORT INN	Owner	: SINGH HOTEL GROUP
Site Address	: 90 SALE LANE	Owner Address	: 90 SALE LN
Facility ID	: FA0000710	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000370	Inspector Phone	: Not Specified
License/Permit Number	: 3606-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/1/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007699	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Not currently serving food due to COVID-19. Dining room undergoing remodel (not kitchen), hotel doesn't have very many occupants. Only serving pre-packaged food (at breakfast) upon request. Target date to re-open kitchen is July 1, 2020.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: COST U LESS	Owner	: HARDEEP SINGH
Site Address	: 7948 E HWY 99	Owner Address	: 1931 NORTH ST
Facility ID	: FA0001017	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0001431	Inspector Phone	: (530) 527-8020
License/Permit Number	: 8084-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 6/2/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007707	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

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:

Please repair/seal milk walk cooler.

Overall Inspection Comments

Tia Branton

Received By: _____

Date _____

Tia Branton

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CROSSROADS MARKET	Owner	: JOE MIRANDA
Site Address	: 7185 HWY 99 W	Owner Address	: 3900 E HOUGHTON AVE
Facility ID	: FA0000594	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000214	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2198-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 6/25/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007814	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Tia Branton

Received By:

Date

Tia Branton

Date

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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	: 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	: EE0000017 - Jana Gosselin
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	: 6/1/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007697	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please work on maintaining a clean, passable aisle in the refrigerator. Floor is currently very sticky and dirty and there are many empty cardboard boxes and flats that need to be broken down and thrown away. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: DOLLAR GENERAL STORE #17266	Owner	: DOLGEN CALIFORNIA, LLC
Site Address	: 9820 W HWY 99	Owner Address	: 100 MISSION RDG
Facility ID	: FA0001458	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002578	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002788	Program:	: 1615 - Retail Market 6K Sq.
Person in Charge	:		: Feet-15K Sq Feet No Prep
Inspection Date	: 6/25/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007810	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please make sure all refrigeration units have a working dedicated thermometer.

Tia Branton

Received By: _____

Date _____

Tia Branton _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DOLLAR TREE #02486	Owner	: NORTH STATE GROCERY, INC.
Site Address	: 1936 SOLANO St	Owner Address	: P O BOX 439
Facility ID	: FA0000524	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000132	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2073-16F-1	Program:	: 1615 - Retail Market 6K Sq.
Person in Charge	:		: Feet-15K Sq Feet No Prep
Inspection Date	: 6/9/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007722	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please repair digital thermometer reader on Walk in Freezer. Facility very clean. Thank you.

Tia Branton

Received By:

Date

Tia Branton

Date

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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	: 6/9/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007727	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks good, thank you!

Received By:

Date

Jana Gosselin

Date

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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	: EE0000017 - Jana Gosselin
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	: 6/19/2020	Result	: 00 - Not Applicable
Inspection Number	: DA0007778		
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility not serving prepared breakfasts at this time due to COVID-19. Will call prior to resuming service.

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ELKINS SCHOOL	Owner	: ELKINS SCHOOL
Site Address	: 2960 ELKINS ROAD	Owner Address	: P O BOX 407
Facility ID	: FA0000532	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000140	Inspector Phone	: Not Specified
License/Permit Number	: 2084-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 6/29/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007827	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Not preparing or serving food to students due to COVID-19.

Received By:

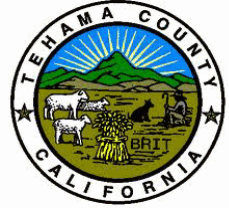
Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FOOD MART VALERO	Owner	: REDDING OIL COMPANY
Site Address	: 1 SUTTER St	Owner Address	: P O BOX 990280
Facility ID	: FA0000968	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001063	Inspector Phone	: Not Specified
License/Permit Number	: 7031-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 6/9/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007723	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL 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:

Please date label all prepared sandwiches offered for sale.

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:

Please increase the frequency of soda nozzle and frazil machine cleaning.

Overall Inspection Comments

Facility in good shape. Thank you for replacing the sign in the men's restroom and getting the correct tags for the sandwiches.

Received By:

Date

Jana Gosselin

Date

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www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: GLYN PYE VENDING/ST. ELIZABETH CAFETERIA	Owner	: GLYN PYE
Site Address	: 2550 SISTER MARY COLUMBA DR	Owner Address	: 945 W SECOND ST
Facility ID	: FA0001346	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002325	Inspector Phone	: Not Specified
License/Permit Number	: PT0002407	Program:	: 1643 - Perishable Vending
Person in Charge	:		: Machines
Inspection Date	: 6/11/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007744	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

No perishable foods in vending machines due to COVID-19 and limited traffic allowed in hospital. Both machines holding temperature and clean.

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: GREEN BARN WHISKEY KITCHEN	Owner	: BRUCE GEVEDEN
Site Address	: 5 CHESTNUT AVE	Owner Address	: 22162 FISHER RD
Facility ID	: FA0000543	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000157	Inspector Phone	: Not Specified
License/Permit Number	: 2115-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 6/30/2020	Result	: 01 - Meets Standards
Inspection Number	: DA0007843		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please maintain temperature logs on two walk in refrigerators as discussed. If units cannot hold temp please repair. Facility is very clean and looks fantastic. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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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	: 6/16/2020	Result	: 00 - Not Applicable
Inspection Number	: DA0007750		
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Not yet serving prepared food. Going to install sneeze guards in front of breakfast serving trays and place a server in front of food to serve people.
Will not allow self-serve breakfasts at this time. Performing regular sanitization of all high-touch surfaces and spacing seating to maintain social distancing requirements. Sanitizer bottles placed through-out all public areas. All breakfasts "grab and go" of pre-packaged food at this time.

Received By:

Date

Jana Gosselin

Date

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Department of Environmental Health
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HUMAN BEAN	Owner	: ALYSSA MENDONSA
Site Address	: 2135 N MAIN ST	Owner Address	: 19485 ALTA VISTA DR
Facility ID	: FA0000669	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000320	Inspector Phone	: Not Specified
License/Permit Number	: 2342-16F-1	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 6/5/2020	Result	: 03 - Minor Violations
Inspection Number	: DA0007717		
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

No test strips available, no detectable sanitizer in sanitizing sink or wiping cloth bucket. Please have test strips available and build their use into warewashing protocols.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Small refrigerator under front counter very warm. Please set up a temperature log and record temperature daily. If refrigerator not holding temperature, please repair or replace.

Overall Inspection Comments

Floor should be swept and mopped more frequently. It was covered with straw wrappers and was quite dirty when I visited. Also, please update food handlers cards on bulletin board. 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	: IKKYU JAPANESE RESTAURANT	Owner	: TOMOYO M. KOJIMA
Site Address	: 645 ANTELOPE BLVD	Owner Address	: 19095 BONITA RD
Facility ID	: FA0001282	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002222	Inspector Phone	: Not Specified
License/Permit Number	: PT0002313	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 6/9/2020	Result	: 01 - Meets Standards
Inspection Number	: DA0007725		
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:

Please have single-serve drying towels available at all handwashing stations.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please have food handler cards available for inspection at all times.

Overall Inspection Comments

Restaurant very clean and well organized. Thank you!

Received By: _____

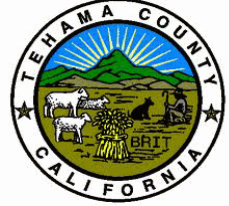
Date _____

Jana Gosselin

Date _____

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Department of Environmental Health
633 Washington St., Rm 36
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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	: EE0000005 - Tia Branton
Record ID	: PR0000234	Inspector Phone	: (530) 527-8020
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	: 6/19/2020	Result	: 01 - Meets Standards
Inspection Number	: DA0007782		
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All ready to eat foods prepared and packed in facility (for store and trucker store) shall be properly labeled

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 behind cook station missing several tiles. Please keep clean and replace.

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:

Table under grill needs to be thoroughly cleaned.

Overall Inspection Comments

Facility looks good. Management very helpful. Thank you.

No buffet being served at this time.

Tia Branton

Received By:

Date

Tia Branton

Date

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



Tim Potanovic, REHS - Director

Facility Name	: JCA ICE CONES	Owner	: PETRA GUTIERREZ
Site Address	: 1585 FIG ST	Owner Address	: 1585 FIG ST
Facility ID	: FA0001172	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002006	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002041	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 6/4/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007712	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Food cart looks great. Thank you keep up the good work.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LA CORONA	Owner	: LAMAR BAYLES
Site Address	: 914 WALNUT ST	Owner Address	: 900 WALNUT ST
Facility ID	: FA0000566	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000180	Inspector Phone	: Not Specified
License/Permit Number	: 2150-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 6/11/2020	Result	: 03 - Minor Violations
Inspection Number	: DA0007741		
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 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:

Please keep all foods protected from contamination while cooling.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Large walk-in refrigerator not holding temperature. Please set up a daily log to record temperature and have it available for inspection. If refrigerator not maintaining temperature below 41F, it must be repaired or replaced.

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please keep all food in refrigerators and freezers covered to protect it from 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 : LA CORONA
Site Address : 914 WALNUT ST

Owner : LAMAR BAYLES
Owner Address : 900 WALNUT ST

Inspector Comments:

Tile and coving in kitchen needs cleaning and repair/replacement.

Overall Inspection Comments

Please work on getting the floor as clean as possible until it can be replaced. Also monitor walk-in refrigerator temperature and cover all exposed food in the refrigerator and the freezer. Thank you.

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LITTLE CAESARS PIZZA	Owner	: BHUPINDER SINGH & KAMALDEEP SINGH
Site Address	: 965 HWY 99W 135	Owner Address	: 1646 REDHAVEN AVE
Facility ID	: FA0001159	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0001990	Inspector Phone	: (530) 527-8020
License/Permit Number	: 8534-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/25/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007823	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

thank you for fixing all previous violations.

Tia Branton

Received By:

Date

Tia Branton

Date

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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	: LOS MONTES	Owner	: HILDA LOPEZ LOPEZ
Site Address	: SIXTH & SOLANO ST	Owner Address	: 4795 HOUGHTON AVE
Facility ID	: FA0000509	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000115	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2040-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 6/2/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007706	Result	: 00 - Not Applicable
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:

1 person shall have food Managers Certificate (usually the person in charge) all other food workers shall have a food handler card. Evidence of training shall be available on the mobile 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:

No potentially hazardous food shall be kept out of temperature. Must stay below 41 degrees F or above 135 degrees F.

Overall Inspection Comments

Facility looks much cleaner thank you. Please work on mobile signage as discussed.

Tia Branton

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LUCKY CHINESE RESTAURANT	Owner	: SHENG LIN CAO
Site Address	: 1137 WALNUT ST	Owner Address	: 1137 WALNUT ST
Facility ID	: FA0000582	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000200	Inspector Phone	: Not Specified
License/Permit Number	: 2179-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/9/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007726	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please repair dishwasher immediately to ensure adequate sanitizer concentrations are being achieved.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please provide single serve paper towels at all hand washing stations.

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:

Overall Inspection Comments

Thank you for making the changes we discussed. Please make sure CO2 canisters are secured at all times and food prep areas are wiped down and sanitized frequently. Thank you!

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MAPLE GARDEN CHINESE RESTAURANT	Owner	: WEI KANG ZHU
Site Address	: 138 BELLE MILL LANDING	Owner Address	: 12895 GARDENIA AVE
Facility ID	: FA0000547	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000161	Inspector Phone	: Not Specified
License/Permit Number	: 2123-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/10/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007733	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All food handler and food safety training certificates appear to be expired. Must be renewed within 30 days! Please provide a copy to the Department of Environmental Health upon completion.

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:

Please thoroughly clean and sanitize all food prep surfaces including cold holding work surfaces.

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:

Please keep all containers of food covered when in refrigerator and not in immediate use.

Overall Inspection Comments

Food safety training is a critical component of your food safety protocols. Please complete the course ASAP. The person in charge needs a Food Safety/Manager's certificate, other employees can have Food Handler cards. Also, please keep food contact surfaces clean and sanitized at all times. Wiping cloths should be kept in a small bucket of bleach and water and changed frequently. Thank you!

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MARSHALLS	Owner	: MARSHALLS
Site Address	: 1025 S MAIN ST	Owner Address	: 1025 S MAIN ST
Facility ID	: FA0001509	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002659	Inspector Phone	: Not Specified
License/Permit Number	: PT0002877	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 6/29/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007838	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Pre-packaged food only. No violations noted at time of inspection.

Received By:

Date

Jana Gosselin

Date

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



Tim Potanovic, REHS - Director

Facility Name	: MCDONALD'S CORNING	Owner	: BURLINGTON ENT. LLC
Site Address	: 3375 SUNRISE WAY	Owner Address	: 2289 IVY ST
Facility ID	: FA0000590	Inspector	: EE0000001 - David Brower
Record ID	: PR0000210	Inspector Phone	: Not Specified
License/Permit Number	: 2192-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/16/2020	Total Inspection Time	: 65 min.
Inspection Number	: DA0007749	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

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:

Refrig. unit at 60 degrees. All items requiring refrigeration shall be discarded.

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:

3-compartment sink waste water running on ground!! Repair ASAP.

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 filters very dirty and clogged. Clean as needed!!

Overall Inspection Comments

Received By:

Date

David Brower

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MORE FOR LESS #26	Owner	: CONVENIENCE ACQUISITION CO., LLC
Site Address	: 1715 WALNUT St	Owner Address	: 3336 BRADSHAW RD
Facility ID	: FA0001016	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001418	Inspector Phone	: Not Specified
License/Permit Number	: 8083-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 6/11/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007739	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

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:

Please place a sign in the employee restroom stating that hands must be washed before returning to work.

Overall Inspection Comments

Facility looks very good. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: OLIVE CITY MARKET	Owner	: JAMES STEVEN BARRETT
Site Address	: 809 SOLANO ST	Owner Address	: 24655 PEDAN AVE
Facility ID	: FA0000554	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000168	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2135-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 6/22/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007784	Result	: 05 - Reinspection Required
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD OR EQUIPMENT MAY BE IMPOUNDED - 16 50

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

An enforcement officer may impound food, equipment or utensils that are found to be unsanitary or in disrepair. (114393)

Corrective Description:

Inspector Comments:

Ice machine shall be cleaned on a regular basis. Please post cleaning schedule as discussed.

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:

Please install prep sink for Chicken ASAP.

Overall Inspection Comments

When remodeling please call with questions.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ONE STOP GAS AND FOOD, INC.	Owner	: One Stop Gas and Food, Inc
Site Address	: 714 WALNUT St	Owner Address	: 714 WALNUT ST
Facility ID	: FA0000975	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001128	Inspector Phone	: Not Specified
License/Permit Number	: 7045-Surchar	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 6/11/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007742	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:

Handwashing sink in kitchen full of coat hangers and containers. Not accessible. Please ensure hand washing facilities are readily accessible and stocked with soap and single-use paper towels. Handwashing facilities should be available to make handwashing not only possible, but likely. A sign also needs to be placed in the employee restroom stating that they must wash their hands before returning to work.

NO SLEEPING ACCOMODATIONS ALLOWED - 16 46

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114285, 114286)

Corrective Description:

Inspector Comments:

The couch in the kitchen area is not allowed.

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:

Time to clean the hood vents, they are dripping grease.

Overall Inspection Comments

Please work on getting the kitchen in shape. The couch must be removed and the hand washing station needs to be brought up to standards. Thank you.

Received By:

Date

Jana Gosselin

Date

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



Tim Potanovic, REHS - Director

Facility Name	: PAPA MURPHY'S	Owner	: FHK RED BLUFF PARTNERS
Site Address	: 845 S MAIN ST	Owner Address	: P O BOX 8600
Facility ID	: FA0000605	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000228	Inspector Phone	: Not Specified
License/Permit Number	: 2220-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/17/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007763	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Everything looks very good, thank you!

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TRUCKER STORE/TRAVEL CENTERS OF AMERIC	Owner	: TA OPERATING LLC
Site Address	: 2151 SOUTH AVE	Owner Address	: P O BOX 451100
Facility ID	: FA0000612	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000236	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2229-16F-3	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 6/19/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007781	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL 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:

All ready to eat foods shall be labeled correctly.

Overall Inspection Comments

Tia Branton

Received By: _____

Date _____

Tia Branton _____

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	: "R" SNACK BAR	Owner	: R-WILD HORSE RANCH
Site Address	: 6700 HWY 36W	Owner Address	: 6700 HIGHWAY 36
Facility ID	: FA0001094	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001829	Inspector Phone	: Not Specified
License/Permit Number	: 8442-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/22/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007796	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 have sanitizer test strips available at all times and use them to ensure adequate sanitizer concentrations when washing and sanitizing dishes.

ADEQUATE LIGHTING REQUIRED - 16 38A

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please cover exposed fluorescent light in kitchen area.

Overall Inspection Comments

Please make sure facility is clean (including ice machine) before closing up for weekend. 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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www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF UNIFIED SCHOOL DISTRICT-SATELL	Owner	: TINA EGAN RED BLUFF UNIFIED SCHOOL DIST
Site Address	: 1755 AIRPORT BLVD	Owner Address	: 1755 AIRPORT BLVD
Facility ID	: FA0001327	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002302	Inspector Phone	: Not Specified
License/Permit Number	: PT0002394	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 6/9/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007720	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility very clean and well organized. Thank you!

Received By:

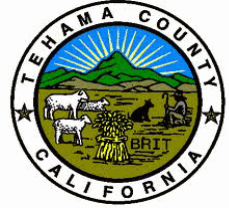
Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFFAM/PM	Owner	: Baldev Dhugge, Redding Hotel LLC.
Site Address	: 2800 MAIN St	Owner Address	: 2800 MAIN ST
Facility ID	: FA0001118	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001890	Inspector Phone	: Not Specified
License/Permit Number	: 8470-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 6/16/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007753	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please make sure all soap and paper towel dispensers at hand washing stations are stocked. This helps ensure ease of use.

Overall Inspection Comments

Thank you for maintaining refrigerator logs. Please keep an eye on the sandwich refrigerator to ensure it is maintaining temperature. Everything else looks good! Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF FOOD MART	Owner	: KANWAR SINGH
Site Address	: 15 ANTELOPE Blvd	Owner Address	: 15 ANTELOPE BLVD
Facility ID	: FA0000969	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002105	Inspector Phone	: Not Specified
License/Permit Number	: PT0002195	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 6/17/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007765	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please have food handler cards available for inspection at all times. New employees shall complete food handler training within 30 days.

Overall Inspection Comments

Please replace hand washing sign in employee restroom as half of it is missing. Store looks good, thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF SHELL	Owner	: FAST BREAK, INC
Site Address	: 240 ANTELOPE Blvd	Owner Address	: PO BOX 850
Facility ID	: FA0000977	Inspector	: EE0000017 - Jana Gosselin
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	: 6/9/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007728	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:

Sandwich refrigerator not holding temperature. All perishable food pulled at time of inspection. Please set up monitoring log and monitor temperature of refrigerator daily. If not holding temp, please repair or replace. Also, move the thermometer to a place that will accurately reflect the temperature at which the sandwiches and other perishable food are being held.

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 keep CO2 canisters secured at all times.

Overall Inspection Comments

Store looks good, thank you for making the changes we discussed!

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	: RIVER BEND STORE	Owner	: WAYNE AND PAMELA KENDERES
Site Address	: 21785 BEND FERRY RD	Owner Address	: 21785 BEND FERRY RD
Facility ID	: FA0000630	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000266	Inspector Phone	: Not Specified
License/Permit Number	: 2265-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 6/16/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007754	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Store currently closed. I tried to call but no answer and no message on machine. Peaked in windows, supplies on shelves. Will re-check in one month.

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	: 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	: 6/1/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007698	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Everything looks good, thank you!

Received By:

Date

Jana Gosselin

Date

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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	: R-WILD HORSE RANCH	Owner	: R-WILD HORSE RANCH
Site Address	: 6700 HIGHWAY 36 W	Owner Address	: 6700 HIGHWAY 36
Facility ID	: FA0000614	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000239	Inspector Phone	: Not Specified
License/Permit Number	: 2237-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 6/22/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007795	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Store looks great, thank you!

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SAFEWAY 2295	Owner	: SAFEWAY, INC.
Site Address	: 600 EDITH AVE	Owner Address	: 14841 BLACK CANYON HWY
Facility ID	: FA0000634	Inspector	: EE0000001 - David Brower
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	: 6/17/2020	Total Inspection Time	: 65 min.
Inspection Number	: DA0007764	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Good Condition!!

Received By:

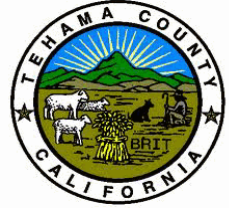
Date

David Brower

Date

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	: SEAFOOD LA HACIENDA	Owner	: MARTHA SOLANO-RAMOS
Site Address	: 1728 SOLANO ST	Owner Address	: 5345 LOBINGER AVE
Facility ID	: FA0000676	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000329	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2367-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/22/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007783	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All cooks and food prep employees must have current food handler card.

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:

If kitchen is not cleaned before closing each night....vermin will be encouraged to come into facility.

Overall Inspection Comments

Shellfish tags come in each box of product. Tags MUST be kept on site.

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SOLANO STREET LIQUOR & GROCERY	Owner	: SAYEGH BROTHERS, INC
Site Address	: 2013 SOLANO ST	Owner Address	: 2013 SOLANO ST
Facility ID	: FA0000487	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000088	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2003-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 6/9/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007721	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

No issues observed.

Tia Branton

Received By:

Date

Tia Branton

Date

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



Tim Potanovic, REHS - Director

Facility Name	: SPEEDWAY #4964	Owner	: TESORO MARKETING WESTERN REFINING RE
Site Address	: 440 S MAIN ST	Owner Address	: 19100 RIDGEWOOD PARKWAY
Facility ID	: FA0001342	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001002	Inspector Phone	: Not Specified
License/Permit Number	: PT0002403	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 6/11/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007738	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Store very clean, everything looks great. Thank you!
Currently not serving any hot food due to COVID-19.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: STARBUCKS #3486 @ I-5 CORNING	Owner	: SKN PROPERTIES
Site Address	: 908 HIGHWAY 99 W A	Owner Address	: 8227 FRES ST
Facility ID	: FA0000648	Inspector	: EE0000001 - David Brower
Record ID	: PR0000289	Inspector Phone	: Not Specified
License/Permit Number	: 2303-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/15/2020	Total Inspection Time	: 55 min.
Inspection Number	: DA0007746	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

No violations noted at time of inspection!!

Received By:

Date

David Brower

Date

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



Tim Potanovic, REHS - Director

Facility Name	: SUBWAY	Owner	: SUBWAY
Site Address	: 1076 S MAIN ST	Owner Address	: 7672 AVIANCA DR C50
Facility ID	: FA0000642	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000283	Inspector Phone	: Not Specified
License/Permit Number	: 2287-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/29/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007837	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:

Please ensure food handler training cards are available for inspection 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:

No sanitizer in water. Please ensure all employees are trained in how to properly wash and sanitize dishes and how to use test strips to ensure adequate sanitizer concentration is used.

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 covered with a stack of soda cups and lids. Please keep hand washing sinks accessible and stocked with soap and single-use drying towels to encourage frequent hand washing. Sink in employee restroom had no soap.

Overall Inspection Comments

Please keep refrigerators clean including front under-counter fridge and the walk-in refrigerator. 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	: SUNNYSIDE MARKET	Owner	: SUNNYSIDE MARKET
Site Address	: 1202 PARK AVE	Owner Address	: 1202 PARK AVE
Facility ID	: FA0000644	Inspector	: EE0000017 - Jana Gosselin
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	: 6/15/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007748	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Everything appears satisfactory. 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	: SWEET THANGS	Owner	: KELLI HENDRYK
Site Address	: 14585 CARRIAGE LN	Owner Address	: 14585 CARRIAGE LN
Facility ID	: FA0001433	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002546	Inspector Phone	: Not Specified
License/Permit Number	: PT0002755	Program:	: 1655 - Cottage Food Class B
Person in Charge	:		: Indirect Sale/Inspection
Inspection Date	: 6/5/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007716	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:

Please provide proof that food handler training has been completed within 30 days. *this is a repeat violation

Overall Inspection Comments

Please submit a copy of food handlers certificate to Tehama County Environmental Health. 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	: TAQUERIA MEXICANA	Owner	: JOSE RAMIREZ MADERA
Site Address	: HIGHWAY 99 E	Owner Address	: P O BOX 1092
Facility ID	: FA0000647	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000288	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2300-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/4/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007713	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:

Only Tamales sitting out today. Food must be held in controlled temperature zone at all times!!!

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Wood shelving shall either be replaced or kept clean with a non porous/easily cleanable surface.

Overall Inspection Comments

Facility shall be rewired correctly so that hot water heater can be working at ALL TIMES. FACILITY WILL BE CLOSED IF NO HOT WATER.

Tia Branton

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TAQUERIA MEXICANA	Owner	: JOSE RAMIREZ MADERA
Site Address	: HIGHWAY 99 E	Owner Address	: P O BOX 1092
Facility ID	: FA0000647	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000288	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2300-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/2/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007705	Result	: 02 - Failed To Meet Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

HOT AND COLD POTABLE WATER AVAILABLE - 16 21

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

If facility does not have hot running water..it will be closed down.

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:

Call ready to eat foods shall be kept either below 41degrees F, or above 135 degrees F. All containers NOT holding these temps shall be thrown out.

Overall Inspection Comments

Please clean cabinet thoroughly as discussed. It may be time to replace all wood. Facility will be reinspected in 2 days. If not hot running water....FACILITY WILL BE CLOSED.

Tia Branton

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: THE HOME DEPOT #8492	Owner	: HOME DEPOT USA INC
Site Address	: 2650 MAIN ST	Owner Address	: 2455 PACES FERRY RD
Facility ID	: FA0001078	Inspector	: EE0000017 - Jana Gosselin
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	: 6/29/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007835	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All pre-packaged food. No violations noted.

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	: 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	: 6/29/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007833	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Tip's closed due to COVID-19.

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TOY ICE CREAM	Owner	: JESUS BARRERA
Site Address	: 18 E. COLUSA ST	Owner Address	: 18 E. COLUSA ST
Facility ID	: FA0001506	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002656	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002874	Program:	: 1629 - Food Vehicle Prepackaged
Person in Charge	:		: Food Only
Inspection Date	: 6/8/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007719	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Mobile looks great. Thank you.

Tia Branton

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: VETERANS MEMORIAL HALL	Owner	: VETERANS MEMORIAL HALL
Site Address	: 735 OAK ST	Owner Address	: 735 OAK ST
Facility ID	: FA0000658	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000307	Inspector Phone	: Not Specified
License/Permit Number	: 2321-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 6/29/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007829	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Waiting on approval to open for Thursday night dinners. Will call when ready.

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	: VINA MARKET AND DELI	Owner	: MARIA RODRIGUEZ AND BRANDON RODRIGL
Site Address	: 4760 ROWLES ROAD	Owner Address	: P O BOX 173
Facility ID	: FA0000659	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000308	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2323-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 6/2/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007704	Result	: 02 - Failed To Meet Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Food make only be kept and prepared in sandwich line cooler. All other refrigeration units MUST NOT be used for potentially hazaardous food at ANY TIME!

Tia Branton

Received By: _____

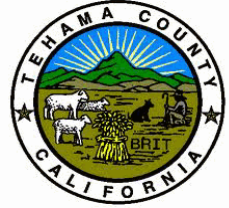
Date _____

Tia Branton

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	: WOODSON BRIDGE MINI MART/DELI	Owner	: WOODSON BRIDGE MINI MART
Site Address	: 3770 ILLINOIS AVE	Owner Address	: 7422 LINCOLN BLVD
Facility ID	: FA0000666	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000316	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2332-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 6/2/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007703	Result	: 05 - Reinspection Required
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Either one person shall have food managers certificate and be responsible for all food prep, or all employees shall have food handler cards.

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:

All grease around deep fryer/ grill shall be cleaned immediately. Ansul system shall be cleaned as well.

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:

Get rid of broken chest freezer immediately. It shall be replaced with commercial grade freezer.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please dispose of all equipment and tools not required to be used inside facility.

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 : WOODSON BRIDGE MINI MART/DELI
Site Address : 3770 ILLINOIS AVE

Owner : WOODSON BRIDGE MINI MART
Owner Address : 7422 LINCOLN BLVD

Overall Inspection Comments

Thank you for your attention to this matter. See you again in one month as discussed.

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: WOODSON BRIDGE RV PARK	Owner	: RICHARD ROTHSCHILD
Site Address	: 25433 SOUTH AVE	Owner Address	: 15980 ROSE AVE
Facility ID	: FA0000652	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000297	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2309-16F-1	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 6/25/2020	Result	: 01 - Meets Standards
Inspection Number	: DA0007809		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Tia Branton

Received By:

Date

Tia Branton

Date