OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

E - 116 - Marca	ALCATRAZ RESTAURANT AND TAQUERIA	0		ND JUAN GABRIEL SANT
Facility Name Site Address	: 343 S MAIN ST	Owner Owner Address	5180 LUNING AVE	ND JUAN GABRIEL SANT
Sile Address		Owner Address	· 5100 LONING AVE	
Facility ID	: FA0000106	Inspector	: EE0000017 - Jana Goss	elin
Record ID	: PR0002587	Inspector Phone	: Not Specified	
License/Permit Number	: PT0002797	Program:	: 1624 - Restaurant 2000) Sq.
Person in Charge	:		: Feet-6000 Sq. Feet	
Inspection Date	: 6/16/2021	Total Inspection Time	: 45 min.	
Inspection Number	: DA0008942	Result	: 03 - Minor Violations	
Purpose of Inspection	: 102 - Routine Inspection			
An inspe	ection of your property revealed the following violations.	Please note the date for rein	spection. Thank you for your coop	peration.
 Inspection Violati 	ons			
ALL FOOD CONTAC	T SURFACES SHALL BE KEPT CLEANED AND SANIT	FIZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
	surfaces of utensils and equipment shall be clean and s 14109, 114111, 114113, 114115 (a, b, d), 114117, 114 [:]		, 114099.1, 114099.4, 114099.6, 1	14101
Corrective Descript				
<i>Inspector Commen</i> Soda nozzles di	<i>ts:</i> rty, please soak and sanitize nightly.			
ALL FOOD SHALL	BE SEPERATED AND PROTECTED FROM CONTAMIN	ATION - 16 27	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptic	n:			
	separated and protected from contamination. (113984 (0.1 (c), 114143 (c))	(a, b, c, d, f), 113986, 114060	0, 114067(a, d, e, j), 114069(a, b),	
Corrective Descript	ion:			
Inspector Commen Meat to be store	<i>ts:</i> d on bottom shelves of refrigerator and freezer at all tim	nes to prevent contamination of	of other food.	
FOOD SHALL BE KE FLOOR - 16 30	PT IN APPROVED CONTAINERS, LABELED AND STO	DRED OFF OF	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptic	n:			
	ored in approved containers and labeled as to contents. 9, 114051, 114053, 114055, 114067(h), 114069 (b))		t 6# above the floor on approved s	helving.
Corrective Descript				
Inspector Commen All food storage	<i>ts:</i> bins must be labeled.			
WIPING CLOTHES K			"Comply by Date" Not Specified	Not In Compliance
Violation Descriptic	n:			
	ed to wipe service counters, scales or other surfaces th ter with sanitizer. (114135, 114185.1 114185.3 (d-e))	at may come into contact with	n food shall be used only once unle	ess

Corrective Description:

Inspector Comments:

Wiping cloths must be kept clean and in sanitizing buckets. No dirty cloths around food contact surfaces or food!

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address : ALCATRAZ RESTAURANT AND TAQUERIA : 343 S MAIN ST Owner Owner Address : ADELAIDA SOTELO AND JUAN GABRIEL SANT : 5180 LUNING AVE

-Overall Inspection Comments

The restaurant needs a thorough cleaning. Please work on floors, walls and refrigerators. Thank you.

Received By:

Date

Jana Gosselin

Juna Sof.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: AMERICAN THAI PEPPER CAFE : 8051 HWY 99E	Owner Owner Address	: NOU GORDEN : PO BOX 241
Facility ID Record ID License/Permit Number Person in Charge Inspection Date	: FA0000593 : PR0000213 : 2196-16F-1 : : 6/29/2021	Inspector Inspector Phone Program: Total Inspection Time	: EE0000019 - David Lopez : Not Specified : 1623 - Restaurant <2000 Sq. Feet : : 60 min.
Inspection Number Purpose of Inspection	: DA0008989 : 106 - Pre-Opening Inspection	Result	2 05 - Reinspection Required

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

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 facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have a food safety certification examination. (113947-113947.1)	e ()	
Corrective Description:		
Inspector Comments:		
There shall be 1 person with a ServSafe Managers certificate within 60 days, all other employee: days of starting.	s must have a Food Handler card w	ithin 30
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 equipmen	t and materials shall be provided to	
the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 11410	01.1, 114101.2, 114103, 114107, 1	14125)
	01.1, 114101.2, 114103, 114107, 1	14125)
the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 11410	01.1, 114101.2, 114103, 114107, 1	14125)
the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 11410 <i>Corrective Description:</i>	01.1, 114101.2, 114103, 114107, 1	14125)
the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 11410 Corrective Description: Inspector Comments: Sanitizer strips shall be available and used to check proper sanitizer concentrations.	01.1, 114101.2, 114103, 114107, 1 "Comply by Date" Not Specified	14125) Not In Compliance
the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 11410 <i>Corrective Description:</i> <i>Inspector Comments:</i> Sanitizer strips shall be available and used to check proper sanitizer concentrations. Mop sink shall be properly plumbed with a proper back flow device. WALL CEILING AND FLOORS MUST BE APPOVED MATERIAL AND KEPT CLEAN AT ALL	"Comply by Date" Not	

Inspector Comments:

A) Appropriate coving shall be placed and sealed around in kitchen area.

B) Ceiling shall be complete without any holes, replace tiles with holes.

HAND WASHING FACILITIES REQUIRED - 16 6

Violation Description:

"Comply by Date" Not Specified Not In Compliance

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

•	: AMERICAN THAI PEPPER CAFE : 8051 HWY 99E pap and towels or drying device shall be provided in dispen es shall be provided for hand washing, food preparation an	· · ·	e 1 1	,
Corrective Description	ion:			
Inspector Comment Handwashing sir	ts: nk shall be properly plumbed with heated water, Prep sink	shall be installed and proper	ly plumbed and used for prod	uce only.
ALL VENTILATION S	HALL MEET REQUIREMENTS - 16 38B		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
Canopy-type hoo Toilet rooms sha	shall be provided to remove toxic gases, heat. grease, vapo ods shall extend 6# beyond all cooking equipment. All area II be vented to the outside air by a screened openable win g codes. (114149, 114149.1)	s shall have sufficient ventil	ation to facilitate proper food s	torage.
Corrective Descript	ion:			
Inspector Comment	ts:			
DEDICATED WORKI	NG THERMOMETER SHALL BE AVAILABLE AT ALL TIM	ES - 16 39	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
	ily readable metal probe thermometer suitable for measurin 2 øF shall be provided for each hot and cold holding unit c 57, 114159)			
Corrective Descript	ion:			
Ũ	units shall have a dedicated thermometer. Metal prob therm	nometer shall be available.		
e e	omments nonporous easily cleanable material. If CO2 tanks are not l of your menu prior to opening.	bolted to the ground they sha	all be chained to a secure stru	cture.

Received By:

Date

David Sorry

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Not In Compliance

"Comply by Date" Not

Specified

Tim Potanovic, REHS - Director

Facility Name	: AMERICAN THAI PEPPER CAFE	Owner	: NOU GORDEN	
Site Address	: 8051 HWY 99E	Owner Address	: PO BOX 241	
Facility ID	· FA0000593	Inspector	: EE0000019 - David Lo	nez
Record ID	• PR0000213	Inspector Phone	: Not Specified	P
License/Permit Number	2196-16F-1	Program:	: 1623 - Restaurant <2	000 Sq. Feet
Person in Charge	:			
Inspection Date	: 6/28/2021	Total Inspection Time	: 0 min.	
Inspection Number	: DA0008986	D #	00 Not Applicable	
Purpose of Inspection	: 106 - Pre-Opening Inspection	Result	: 00 - Not Applicable	
An inspec	tion of your property revealed the following violans	ations. Please note the date for rein	spection. Thank you for your co	operation.
FOOD TRAINING - 16			"Comply by Date" Not Specified	Not In Compliance
Violation Description				
facilities that prep	is shall have adequate knowledge of and be trai are, handle or serve non-prepackaged potential cation examination. (113947-113947.1)	•	• • • •	
Corrective Descriptio	n:			
Inspector Comments	:			
There shall be 1 p days of starting.	erson with a ServSafe Managers certificate with	nin 60 days, all other employees mu	st have a Food Handler card wit	hin 30
WALL CEILING AND F TIMES - 16 45	LOORS MUST BE APPOVED MATERIAL AND	KEPT CLEAN AT ALL	"Comply by Date" Not Specified	Not In Compliance
Violation Description	:			
customer service shall be provided	s shall have durable, smooth, nonabsorbent, lig areas, shall be approved, smooth, durable and in all areas, except customer service areas and I food facilities shall be kept clean and in good r	made of nonabsorbent material that where food is stored in original uno	is easily cleanable. Approved ba bened containers. Food facilities	ase coving
Corrective Descriptio	n:			
Inspector Comments	:			
,	ving shall be placed and sealed around in kitche e complete without any holes, replace tiles with l			
ADEQUATE LIGHTING	REQUIRED - 16 38A		"Comply by Date" Not Specified	Not In Compliance
Violation Description				
	shall be provided in all areas to facilitate cleanin ere utensils are washed shall be of shatterproof			

Corrective Description:

Inspector Comments:

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

Violation Description:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: AMERICAN THAI PEPPER CAFE	Owner	: NOU GORDEN	
Site Address	: 8051 HWY 99E	Owner Address	: PO BOX 241	
thermometer	e easily readable metal probe thermometer suitabler +/- 2 øF shall be provided for each hot and cold (114157, 114159)	•		
Corrective Des	scription:			
Inspector Com All refrigera	<i>ments:</i> tion units shall have a dedicated thermometer. Me	etal prob thermometer shall be availab	le.	
HAND WASHING	G FACILITIES REQUIRED - 16 6		"Comply by Date" Not Specified	Not In Compliance
Violation Desc	ription:			
	ng soap and towels or drying device shall be prov acilities shall be provided for hand washing, food p			•
Corrective Des	scription:			
<i>Inspector Com</i> Handwashii	<i>ments:</i> ng sink shall be properly plumbed with heated wa	er, Prep sink shall be installed and pro	operly plumbed and used for prod	uce only.
	G FACILITIES SHALL BE WORKING CORRECTL VERIFY CHEMICAL CONC - 16 34	Y AND HAVE TESTING	"Comply by Date" Not Specified	Not In Compliance
Violation Desc	ription:			
	es that prepare food shall be equipped with warevole sanitization method. (114067(f,g), 114099, 114	• • • • •	•	
Corrective Des	scription:			
<i>Inspector Com</i> Sanitizer str	ments: rips shall be used to check proper sanitizer conce	ntrations.		
ALL VENTILATION	ON SHALL MEET REQUIREMENTS - 16 38B		"Comply by Date" Not Specified	Not In Compliance
Violation Desc	ription:			
Canopy-typ Toilet room	ods shall be provided to remove toxic gases, heat e hoods shall extend 6# beyond all cooking equip s shall be vented to the outside air by a screened uilding codes. (114149, 114149.1)	ment. All areas shall have sufficient ve	entilation to facilitate proper food	storage.
Corrective Des	scription:			
Inspector Com	iments:			
	n Comments			
	e of nonporous easily cleanable material. If CO2 copy of your menu prior to opening.	anks are not bolted to the ground they	/ shall be chained to a secure stru	icture.
		Dar	id Sortay	
Received By:	Date	David Lopez		Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ARCO AM/PM	Owner	: JOHN JOHAL
Site Address	: 1080 S MAIN St	Owner Address	: 1308 KANSAS AVE
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	 FA0000986 PR0001231 7070-16F-1 6/3/2021 DA0008882 102 - Routine Inspection 	Inspector Inspector Phone Program: Total Inspection Time Result	 EE0000017 - Jana Gosselin Not Specified 1617 - Retail Market <6000 Sq Feet 1 Prep Area 30 min. 03 - Minor Violations

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

Inspection Violations Not In Compliance FOOD TRAINING - 16 1 "Comply by Date" Not Specified Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1) Corrective Description: Inspector Comments: Please ensure all employees have valid food handler cards within 30 days. ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33 Not In Compliance "Comply by Date" Not Specified Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c)) Corrective Description: Inspector Comments: The drain tray in the icee machine moldy. Please clean ASAP and increase frequency of cleaning. Not In Compliance "Comply by Date" Not FOOD SHALL BE KEPT IN APPROVED CONTAINERS, LABELED AND STORED OFF OF Specified FLOOR - 16 30 Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6# above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)) Corrective Description: Inspector Comments: Provide date stamp on individually packaged pastries offered for sale.

-Overall Inspection Comments

Thank you.

Received By:

Date

Jule & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	BARTELS CHUCKWAGON 22355 CORNING RD	Owner Owner Address	: ERIC & VICTORIA BARTELS : 22355 CORNING RD
Facility ID Record ID License/Permit Number	: FA0001445 : PR0002560 : PT0002769	Inspector Phone	: EE0000019 - David Lopez : Not Specified : 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 6/25/2021	Total Inspection Time	: 60 min.
Inspection Number Purpose of Inspection	: DA0008978 : 102 - Routine Inspection	Result	: 03 - Minor Violations

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

Inspection Violations

Not In Compliance **MOBILE SIGNAGE - 16 39B** "Comply by Date" Not Specified Violation Description: (a) Except as specified in subdivision (c), the business name or name of the operator, city, state, ZIP Code, and name of the permittee, if different from the name of the food facility, shall be legible, clearly visible to consumers, and permanently affixed on the consumer side of the mobile food facility and on a mobile support unit. (114299) (b) The business name shall be in letters at least 3 inches high. Letters and numbers for the city, state, and ZIP Code shall not be less than one inch high. The color of each letter and number shall contrast with its background. (c) Notwithstanding subdivision (a), motorized mobile food facilities and mobile support units shall have the required identification on two sides. Corrective Description: Inspector Comments: Not In Compliance "Comply by Date" Not ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY -16 35 Specified Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175) All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182) Corrective Description: Inspector Comments: Refrigeration unit on left side of the trailer 2nd to the door was noted to be at 44°F and sandwich bottom refrigeration unit was noted to be at 46°F. Refrigeration units must be able to maintain temperature of 41°F or below at all times. Please set up a temp log noting down the time and temperature at least twice daily. Not In Compliance FOOD FACILITY SHALL BE KEPT FREE OF VERMIN - 16 23 "Comply by Date" Not Specified Violation Description: Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies.(114259.1, 114259.4, 114259.5) Corrective Description: Inspector Comments:

A number of flies were noted to be inside the trailer at time of inspection. Screens shall be installed at entrances and windows to minimize vermin inside the trailer.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BARTELS CHUCKWAGON	Owner	ERIC & VICTORIA BARTELS
Site Address	: 22355 CORNING RD	Owner Address	22355 CORNING RD
Overall Inspectio Re-inspection will	<i>n Comments</i> be in 1 week of inspection date of 6/24/2021.		

Received By:

Date

David Sorry

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: BOWMAN MEAT COMPANY : 19605 BOWMAN RD	Owner Owner Address	: TIM & SERENE NEHLS : 19605 BOWMAN RD
Facility ID	: FA0001496	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002641	Inspector Phone	: Not Specified
License/Permit Number	: PT0002857	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 6/23/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008972	Result	01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	

No violations cited.

—Overall Inspection Comments

Freezer at temperature. Thank you for your time.

Received By:

Date

Jula & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CARNICERIA DOS AMIGOS	Owner	: CARNICERIA DOS A	AMIGOS
Site Address	: 2003 SOLANO ST	Owner Address	204 SAMSON AVE	
Facility ID	FA0000574	Inspector	: EE0000019 - David L	opez
Record ID	PR0000192	Inspector Phone	Not Specified	I.
License/Permit Number	2164-16F-1	Program:	: 1623 - Restaurant <	2000 Sa Feet
		Fiografii.		2000 04.1 000
Person in Charge	: 6/1/2021	Total lucus action Times	: 60 min.	
Inspection Date	· DA0008871	Total Inspection Time	. 00 mm.	
Inspection Number Purpose of Inspection	: 104 - Follow-Up Inspection	Result	: 03 - Minor Violations	
An inspec	ction of your property revealed the following violation of your property revealed the following violation of the following violat	tions. Please note the date for reins	spection. Thank you for your c	ooperation.
FOOD TRAINING - 16	1		"Comply by Date" Not Specified	Not In Compliance
Violation Description	1:			
facilities that prep	es shall have adequate knowledge of and be train pare, handle or serve non-prepackaged potentiall cation examination. (113947-113947.1)	-		
Corrective Description	מכ:			
Inspector Comments Facility will be clo				
,	osed if Food managers certificate is not available	in 30 days. This is the 4th time this	has been discussed.	
-	ised if Food managers certificate is not available	-	has been discussed. "Comply by Date" Not Specified	Not In Compliance
-	ICE SHALL BE WASHED PRIOR TO PREPARAT	-	"Comply by Date" Not	Not In Compliance
RAW WHOLE PRODU	ICE SHALL BE WASHED PRIOR TO PREPARAT	TION - 16 28	"Comply by Date" Not	Not In Compliance
RAW WHOLE PRODU	ICE SHALL BE WASHED PRIOR TO PREPARAT	TION - 16 28	"Comply by Date" Not	Not In Compliance
RAW WHOLE PRODU Violation Description Raw, whole produ	ICE SHALL BE WASHED PRIOR TO PREPARAT .: uce shall be washed prior to preparation. (113992 on:	TION - 16 28	"Comply by Date" Not	Not In Compliance
RAW WHOLE PRODU Violation Description Raw, whole produ Corrective Description Inspector Comments	ICE SHALL BE WASHED PRIOR TO PREPARAT .: uce shall be washed prior to preparation. (113992 on:	FION - 16 28 2)	"Comply by Date" Not Specified	
RAW WHOLE PRODU Violation Description Raw, whole produ Corrective Description Inspector Comments Because of lack of will be required.	ICE SHALL BE WASHED PRIOR TO PREPARAT .: uce shall be washed prior to preparation. (113992 on: s:	TION - 16 28 2) etables either a new sink shall be in:	"Comply by Date" Not Specified	
RAW WHOLE PRODU Violation Description Raw, whole produ Corrective Description Inspector Comments Because of lack of will be required.	ICE SHALL BE WASHED PRIOR TO PREPARAT a: uce shall be washed prior to preparation. (113992 on: s: of prep sink for defrosting meat and washing vege SURFACES SHALL BE KEPT CLEANED AND S	TION - 16 28 2) etables either a new sink shall be in:	"Comply by Date" Not Specified stalled or written disinfection pr "Comply by Date" Not	rocedures
RAW WHOLE PRODU Violation Description Raw, whole produ Corrective Description Inspector Comments Because of lack of will be required. ALL FOOD CONTACT Violation Description All food contact s	ICE SHALL BE WASHED PRIOR TO PREPARAT a: uce shall be washed prior to preparation. (113992 on: s: of prep sink for defrosting meat and washing vege SURFACES SHALL BE KEPT CLEANED AND S	TION - 16 28 2) etables either a new sink shall be in: SANITIZED - 16 14 and sanitized. (113984(e), 114097,	"Comply by Date" Not Specified stalled or written disinfection pr "Comply by Date" Not Specified	ocedures Not In Compliance
RAW WHOLE PRODU Violation Description Raw, whole produ Corrective Description Inspector Comments Because of lack of will be required. ALL FOOD CONTACT Violation Description All food contact s	CE SHALL BE WASHED PRIOR TO PREPARAT a: uce shall be washed prior to preparation. (113992 on: s: of prep sink for defrosting meat and washing vege SURFACES SHALL BE KEPT CLEANED AND S a: urfaces of utensils and equipment shall be clean 4109, 114111, 114113, 114115 (a, b, d), 114117	TION - 16 28 2) etables either a new sink shall be in: SANITIZED - 16 14 and sanitized. (113984(e), 114097,	"Comply by Date" Not Specified stalled or written disinfection pr "Comply by Date" Not Specified	ocedures Not In Compliance
RAW WHOLE PRODU Violation Description Raw, whole produ Corrective Description Inspector Comments Because of lack of will be required. ALL FOOD CONTACT Violation Description All food contact so (b-d), 114105, 11	ICE SHALL BE WASHED PRIOR TO PREPARAT D: Luce shall be washed prior to preparation. (113992 D: S: of prep sink for defrosting meat and washing vege SURFACES SHALL BE KEPT CLEANED AND S D: Lufaces of utensils and equipment shall be clean 4109, 114111, 114113, 114115 (a, b, d), 114117 DD:	TION - 16 28 2) etables either a new sink shall be in: SANITIZED - 16 14 and sanitized. (113984(e), 114097,	"Comply by Date" Not Specified stalled or written disinfection pr "Comply by Date" Not Specified	ocedures Not In Compliance
RAW WHOLE PRODU Violation Description Raw, whole produ Corrective Description Inspector Comments Because of lack o will be required. ALL FOOD CONTACT Violation Description All food contact s (b-d), 114105, 11 Corrective Description	ICE SHALL BE WASHED PRIOR TO PREPARAT D: Luce shall be washed prior to preparation. (113992 D: S: of prep sink for defrosting meat and washing vege SURFACES SHALL BE KEPT CLEANED AND S D: Lufaces of utensils and equipment shall be clean 4109, 114111, 114113, 114115 (a, b, d), 114117 DD:	TION - 16 28 2) etables either a new sink shall be in: SANITIZED - 16 14 and sanitized. (113984(e), 114097,	"Comply by Date" Not Specified stalled or written disinfection pr "Comply by Date" Not Specified	ocedures Not In Compliance
RAW WHOLE PRODU Violation Description Raw, whole produ Corrective Description Inspector Comments Because of lack o will be required. ALL FOOD CONTACT Violation Description All food contact s (b-d), 114105, 11 Corrective Description	CE SHALL BE WASHED PRIOR TO PREPARAT .: uce shall be washed prior to preparation. (113992 on: s: of prep sink for defrosting meat and washing vege SURFACES SHALL BE KEPT CLEANED AND S .: urfaces of utensils and equipment shall be clean 4109, 114111, 114113, 114115 (a, b, d), 114117 on: s: SILITIES REQUIRED - 16 6	TION - 16 28 2) etables either a new sink shall be in: SANITIZED - 16 14 and sanitized. (113984(e), 114097,	"Comply by Date" Not Specified stalled or written disinfection pr "Comply by Date" Not Specified 114099.1, 114099.4, 114099.6	ocedures Not In Compliance 5, 114101
RAW WHOLE PRODU Violation Description Raw, whole produ Corrective Description Inspector Comments Because of lack of will be required. ALL FOOD CONTACT Violation Description All food contact s (b-d), 114105, 11 Corrective Description Inspector Comments HAND WASHING FAC Violation Description Handwashing sou	CE SHALL BE WASHED PRIOR TO PREPARAT .: uce shall be washed prior to preparation. (113992 on: s: of prep sink for defrosting meat and washing vege SURFACES SHALL BE KEPT CLEANED AND S .: urfaces of utensils and equipment shall be clean 4109, 114111, 114113, 114115 (a, b, d), 114117 on: s: SILITIES REQUIRED - 16 6	TION - 16 28 2) etables either a new sink shall be in: SANITIZED - 16 14 and sanitized. (113984(e), 114097, 7, 114125(b), 114141) in dispensers; dispensers shall be n	"Comply by Date" Not Specified stalled or written disinfection pr "Comply by Date" Not Specified 114099.1, 114099.4, 114099.6 "Comply by Date" Not Specified	Not In Compliance 5, 114101 Not In Compliance

Inspector Comments:

Handwashing sink was noted to be leaking with an inoperable hand soap dispenser. Handsink shall be fully functioning and stocked at all times.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CARNICERIA DOS AMIGOS	Owner	: CARNICERIA DOS A	MIGOS
Site Address	2003 SOLANO ST	Owner Address	204 SAMSON AVE	
FOOD SHALL B FLOOR - 16 30	E KEPT IN APPROVED CONTAINERS, LABELED A	ND STORED OFF OF	"Comply by Date" Not Specified	Not In Compliance
Violation Desc	ription:			
	be stored in approved containers and labeled as to c 14049, 114051, 114053, 114055, 114067(h), 114	ontents. Food shall be stored at lea 069 (b))	ast 6# above the floor on approved	l shelving.
Corrective Des	scription:			
Inspector Com	iments:			
ALL FOOD SHA	LL BE SEPERATED AND PROTECTED FROM CON	ITAMINATION - 16 27	"Comply by Date" Not Specified	Not In Compliance
Violation Desc	ription:			
	all be separated and protected from contamination. (1 4089.1 (c), 114143 (c))	13984 (a, b, c, d, f), 113986, 1140	60, 114067(a, d, e, j), 114069(a, l	o),
Corrective Des	scription:			
Inspector Com	nments:			
,	as noted to be uncovered in the walk-in and hot holdir walk-in was noted to be stored above vegetables, Me	•		
WALL CEILING TIMES - 16 45	AND FLOORS MUST BE APPOVED MATERIAL AN	D KEPT CLEAN AT ALL	"Comply by Date" Not Specified	Not In Compliance
Violation Desc	ription:			
customer s shall be pro	ceilings shall have durable, smooth, nonabsorbent, li ervice areas, shall be approved, smooth, durable and ovided in all areas, except customer service areas an ed. All food facilities shall be kept clean and in good	I made of nonabsorbent material th d where food is stored in original ur	at is easily cleanable. Approved ba nopened containers. Food facilities	ase coving
Corrective Des	scription:			
Inspector Com Wood shelv	nments: ving shall to be removed and FRP shall be installed ir	n walk-in and around three-compart	ment sink.	
—Overall Inspectio	n Comments			

Follow up inspection will be in 3 weeks from inspection date of 6-1-2021. If follow up inspection is needed after next inspection, re-inspection fees will begin to incur.

David Sortan

Received By:

_

Date

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: CARNICERIA DOS AMIGOS : 2003 SOLANO ST	Owner Owner Address	CARNICERIA DOS AMIGOS 204 SAMSON AVE
Facility ID Record ID License/Permit Number Person in Charge	: FA0000574 : PR0000192 : 2164-16F-1	Inspector Phone	: EE0000019 - David Lopez : Not Specified : 1623 - Restaurant <2000 Sq. Feet :
Inspection Date Inspection Number Purpose of Inspection	: 6/22/2021 : DA0008966 : 104 - Follow-Up Inspection		: 60 min. : 03 - Minor Violations

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

FOOD TRAINING - 16 1	"Comply by Date" Not Specified	Not In Complian
Violation Description:		
All food employees shall have adequate knowledge of and be trained in food safety as it rela facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall ha food safety certification examination. (113947-113947.1)		
Corrective Description:		
Inspector Comments: ServSafe shall be completed as soon as possible and certification of completion shall be set	nt to this office.	
WALL CEILING AND FLOORS MUST BE APPOVED MATERIAL AND KEPT CLEAN AT ALL TIMES - 16 45	"Comply by Date" Not Specified	Not In Complian
Violation Description:		
The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable s customer service areas, shall be approved, smooth, durable and made of nonabsorbent ma shall be provided in all areas, except customer service areas and where food is stored in ori fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266	terial that is easily cleanable. Approved ginal unopened containers. Food facilit	base coving
Corrective Description:		
Inspector Comments:		
FRP was still being installed at time of re-inspection, all wood shelving shall be removed and material.	d replaced with FRP or light colored nor	absorbent

Received By:

Date

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: CHATAS CHURROS LLC : 2075 SOLANO ST	Owner Owner Address	E LISA LOMELI 646 FRIPP AVE
Facility ID Record ID License/Permit Number	: FA0001610 : PR0002806 · PT0003039	Inspector Inspector Phone Program:	EE0000019 - David Lopez Not Specified 1624 - Restaurant 2000 Sq.
Person in Charge	: 6/14/2021	Total Inspection Time	 Feet-6000 Sq. Feet 60 min.
Inspection Number Purpose of Inspection	: DA0008911 : 102 - Routine Inspection	Result	2 00 - Not Applicable
— Inspection Violati	ons		

No violations cited.

—Overall Inspection Comments

Keep sandwich refrigeration top and unit at or below 41°F. Ok to open.

Received By:

-

Date

David 3 ----

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	CORNING SWEETS 176 MCLANE AVE	Owner Owner Address	 KHRYSTIE SHOEMAKER 1600 SOLANO ST
Facility ID	: FA0001211	Inspector	EE0000019 - David Lopez
Record ID	: PR0002102	Inspector Phone	· Not Specified
License/Permit Number	: PT0002192	Program:	: 1655 - Cottage Food Class B
Person in Charge	:		: Indirect Sale/Inspection
Inspection Date	: 6/18/2021	Total Inspection Time	: 45 min.
Inspection Number Purpose of Inspection	: DA0008959 : 102 - Routine Inspection	Result	: 01 - Meets Standards

No violations cited.

—Overall Inspection Comments

Please resubmit application and a copy of corrected labels. Facility is very clean.

Received By:

Date

David 3 ----

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: COST U LESS	Owner	: HARDEEP SINGH	
Site Address	: 7948 E HWY 99	Owner Address	[:] 7948 HWY 99E ST	
Facility ID	: FA0001017	Inspector	: EE0000019 - David Lo	opez
Record ID	: PR0001431	Inspector Phone	: Not Specified	
License/Permit Number	: 8084-16F-1	Program:	: 1617 - Retail Market	<6000 Sq Feet
Person in Charge	:		: 1 Prep Area	
Inspection Date	: 6/8/2021	Total Inspection Time	: 60 min.	
Inspection Number	: DA0008889	Result	: 03 - Minor Violations	
Purpose of Inspection	: 102 - Routine Inspection			
An inspe	ction of your property revealed the follow	wing violations. Please note the date for reins	spection. Thank you for your co	operation.
 Inspection Violation 	ons			
			"Comply by Date" Not	Not In Compliance
	JST BE CLEAN, SUPPLIED AND PROP	ERT CONSTRUCTED - 16 43	Specified	
Violation Descriptio	n:			
Toilet facilities sl	nall be maintained clean, sanitary and in	good repair. Toilet rooms shall be separated	by a well-fitting self-closing doc	or. Toilet
tissue shall be p	rovided in a permanently installed dispe	nser at each toilet. The number of toilet facili	ties shall be in accordance with	local
	-	be provided for patrons: in establishments with	h more than 20,000 sq ft.; estab	lishments
offering on-site li	iquor consumption. (114250, 114250.1,	114276)		
Corrective Descript	ion:			
Inspector Comment	ts:			
During inspectio	n toilet lid was not attached to toilet seat	, replace toilet seal with lid as soon as possib	le. Restroom trash can was obs	served to
have an excess	build up of trash, empty periodically to a	void heavy build up.		
ALL FOOD CONTAC	T SURFACES SHALL BE KEPT CLEAN	ED AND SANITIZED - 16 14	"Comply by Date" Not	Not In Compliance
			Specified	
Violation Descriptio	n:			
		be clean and sanitized. (113984(e), 114097,	114099.1, 114099.4, 114099.6	, 114101
	14109, 114111, 114113, 114115 (a, b, d), 114117, 114123(D), 114141)		
Corrective Descript	ion:			
Inspector Comment	ts:			
	n multiple areas were noted to be proble			
•		clean with appropriate bleach like solution as	soon as possible.	
	-	d dirt build up, please clean and maintain.		
POTENTIALLY HAZA	ARDOUS FOODS HOLD TEMPERATUR	ES - 16 7	"Comply by Date" Not Specified	Not In Compliance
Minlatian Descriptio	-		opecineu	
Violation Descriptio			0 444007 444040(-))	
Potentially hazai	dous foods shall be held at or below 41/	/ 45øF or at or above 135øF. (113996, 11399	8, 114037, 114343(a))	
Corrective Descript	ion:			
Inspector Comment	ts:			
Refrigeration un temperature at 4	-	e sandwiches cold holding at 44°F, refrigerati	on unit must be able to maintain	n product

ALL BE KEPT CLEAN - 16 33 "Comply by Date" Not In Compliance Specified

Violation Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: COST U LESS : 7948 E HWY 99	Owner Owner Address	: HARDEEP SINGH : 7948 HWY 99E ST			
Inspector Comm	ents:					
Cappuccino n	ozzles were noted to have crystallized sugar particles, clea	n and maintain nozzles.				
DEDICATED WOR	KING THERMOMETER SHALL BE AVAILABLE AT ALL T	MES - 16 39	"Comply by Date" Not Specified	Not In Compliance		
Violation Descrip	tion:					
thermometer	An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 øF shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)					
Corrective Descr	iption:					
Inspector Comm	ents:					
Sandwich refr all times.	igeration unit was noted to be lacking a dedicated thermor	eter, refrigeration unit sha	II have a working dedicated thermon	neter at		
-Overall Inspection	Comments will be in 2 weeks of original inspection date of 6/7/2021.					
i onow-up inspection						
		Dar	id Sortan			

Received By:

Date

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: COST U LESS : 7948 E HWY 99	Owner Owner Address	: HARDEEP SINGH : 7948 HWY 99E ST
Facility ID Record ID	: FA0001017 · PR0001431	Inspector Inspector Phone	 EE0000019 - David Lopez Not Specified
License/Permit Number	: 8084-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 6/22/2021	Total Inspection Time	: 45 min.
Inspection Number Purpose of Inspection	: DA0008965 : 104 - Follow-Up Inspection	Result	: 01 - Meets Standards

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

Inspection Violations

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

Violation Description:

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

Corrective Description:

Inspector Comments:

Cappuccino machine nozzles were noted to have crystallized sugar particles, clean and maintain nozzles.

-Overall Inspection Comments

All other violations have been corrected, thank you.

Received By:

Date

David Sorry

"Comply by Date" Not

Specified

David Lopez

Not In Compliance

OFFICIAL FOOD INSPECTION REPORT



Not In Compliance

Not In Compliance

Tim Potanovic, REHS - Director

Facility Name	: COTTONWOOD CHEVRON	Owner	: PAUL RANDHAWA
Site Address	: 19845 MAIN St	Owner Address	· 723 WOODACRE DR
Facility ID	: FA0000967	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001052	Inspector Phone	: Not Specified
License/Permit Number	: 7025-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/22/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008969	Result	· 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection	Result	

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

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:

Pre-packaged food must be labeled appropriately. Please see insert for guidelines.

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

Violation Description:

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

Corrective Description:

Inspector Comments:

Restroom on right hand side still missing appropriate hand washing signage.

Overall Inspection Comments

Thank you for correcting (most of) the previous violations. The pre-made sandwiches must be labeled correctly. I am including a handout in this report to give you an idea of labeling requirements. Thank you.

Jule & Sof.

"Comply by Date" Not

"Comply by Date" Not

Specified

Specified

Received By:

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	COTTONWOOD CHEVRON	Owner	· PAUL RANDHAWA	
Site Address	19845 MAIN St	Owner Address	723 WOODACRE DR	2
Facility ID	: FA0000967	Inspector	: EE0000017 - Jana Go	osselin
Record ID	: PR0001052	Inspector Phone	: Not Specified	
License/Permit Number	: 7025-16F-1	Program:	: 1623 - Restaurant <	2000 Sq. Feet
Person in Charge	:		:	
Inspection Date	: 6/8/2021 · DA0008900	Total Inspection Time	: 60 min.	
Inspection Number		Result	: 04 - Major Violations	
Purpose of Inspection	: 102 - Routine Inspection			
— Inspection Violation HAND WASHING FACTOR	DINS		"Comply by Date" Not	Not In Compliance
			Specified	
Violation Description	n:			
Handwashing so	ap and towels or drying device shall be provid	ded in dispensers: dispensers shall be m	aintained in good repair (1139	253 2)
•	es shall be provided for hand washing, food p		e 1 1	,
Adequate facilitie			e 1 1	,
Adequate facilitie 114067(f)) Corrective Descripti	ion:		e 1 1	,
Adequate facilitie 114067(f)) Corrective Descripti Inspector Comment	ion:		e 1 1	,
Adequate facilitie 114067(f)) Corrective Descripti Inspector Comment No soap at hand	ion: is:	reparation and the washing of utensils ar	e 1 1	,
Adequate facilitie 114067(f)) Corrective Descripti Inspector Comment No soap at hand	on: s: washing sink in kitchen. T SURFACES SHALL BE KEPT CLEANED A	reparation and the washing of utensils ar	"Comply by Date" Not	3.1,
Adequate facilitie 114067(f)) Corrective Descripti Inspector Comment No soap at hand ALL FOOD CONTACT Violation Description All food contact s	on: s: washing sink in kitchen. T SURFACES SHALL BE KEPT CLEANED A	reparation and the washing of utensils ar ND SANITIZED - 16 14 ean and sanitized. (113984(e), 114097,	"Comply by Date" Not Specified	33.1, Ó
Adequate facilitie 114067(f)) Corrective Descripti Inspector Comment No soap at hand ALL FOOD CONTACT Violation Description All food contact s	on: s: washing sink in kitchen. T SURFACES SHALL BE KEPT CLEANED A n: surfaces of utensils and equipment shall be cl 14109, 114111, 114113, 114115 (a, b, d), 114	reparation and the washing of utensils ar ND SANITIZED - 16 14 ean and sanitized. (113984(e), 114097,	"Comply by Date" Not Specified	33.1, Ó
Adequate facilitie 114067(f)) Corrective Descripti Inspector Comment No soap at hand ALL FOOD CONTACT Violation Description All food contact s (b-d), 114105, 11 Corrective Descripti Inspector Comment	ion: is: washing sink in kitchen. T SURFACES SHALL BE KEPT CLEANED A n: surfaces of utensils and equipment shall be cl 14109, 114111, 114113, 114115 (a, b, d), 114 ion:	reparation and the washing of utensils ar ND SANITIZED - 16 14 ean and sanitized. (113984(e), 114097, I117, 114125(b), 114141)	"Comply by Date" Not Specified 114099.1, 114099.4, 114099.6	33.1, Ó
Adequate facilitie 114067(f)) Corrective Descripti Inspector Comment No soap at hand ALL FOOD CONTACT Violation Description All food contact s (b-d), 114105, 11 Corrective Descripti Inspector Comment Soda nozzles FIL	ion: is: washing sink in kitchen. T SURFACES SHALL BE KEPT CLEANED A n: surfaces of utensils and equipment shall be cl 14109, 114111, 114113, 114115 (a, b, d), 114 ion: is:	reparation and the washing of utensils ar ND SANITIZED - 16 14 ean and sanitized. (113984(e), 114097, 1117, 114125(b), 114141) ces must be clean and sanitized. NO EXC	"Comply by Date" Not Specified 114099.1, 114099.4, 114099.6	33.1, Ó
Adequate facilitie 114067(f)) Corrective Descripti Inspector Comment No soap at hand ALL FOOD CONTACT Violation Description All food contact s (b-d), 114105, 11 Corrective Descripti Inspector Comment Soda nozzles FIL	on: is: washing sink in kitchen. T SURFACES SHALL BE KEPT CLEANED A n: surfaces of utensils and equipment shall be cl 14109, 114111, 114113, 114115 (a, b, d), 114 ion: is: LTHY. Ice scoop in ice. All food contact surface FOODS SHALL BE PROTECTED FROM CON	reparation and the washing of utensils ar ND SANITIZED - 16 14 ean and sanitized. (113984(e), 114097, 1117, 114125(b), 114141) ces must be clean and sanitized. NO EXC	"Comply by Date" Not Specified 114099.1, 114099.4, 114099.6 CEPTIONS. "Comply by Date" Not	Not In Compliance
Adequate facilitie 114067(f)) Corrective Descriptio Inspector Comment No soap at hand ALL FOOD CONTACT Violation Description All food contact s (b-d), 114105, 11 Corrective Description Inspector Comment Soda nozzles FIL ALL UNPACKAGED F	on: is: washing sink in kitchen. T SURFACES SHALL BE KEPT CLEANED A n: surfaces of utensils and equipment shall be cl 14109, 114111, 114113, 114115 (a, b, d), 114 ion: is: LTHY. Ice scoop in ice. All food contact surface FOODS SHALL BE PROTECTED FROM CON	reparation and the washing of utensils ar ND SANITIZED - 16 14 ean and sanitized. (113984(e), 114097, 1117, 114125(b), 114141) ces must be clean and sanitized. NO EXC ITAMINATION - 16 31	"Comply by Date" Not Specified 114099.1, 114099.4, 114099.6 CEPTIONS. "Comply by Date" Not Specified	Not In Compliance

Open containers of food in the freezers must be kept covered to prevent contamination.

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32	"Comply by Date" Not	Not In Compliance
	Specified	

Violation Description:

Inspector Comments:

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:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: COTTONWOOD CHEVRON	Owner	: PAUL RANDHAWA	
Site Address	: 19845 MAIN St	Owner Address	723 WOODACRE DR	ł
	ed food in refrigerators must be labeled to include comm ne and place of business of who made the item.	non name of food, ingredients in des	scending order of predominance b	by weight,
HANDWASH - 16 47	IING AND TOILET FACILITIES MUST BE AVAILABLE	WITH CORRECT SIGNAGE	"Comply by Date" Not Specified	Not In Compliance
Violation D	Description:			
(113953 Consum food fac area sta Corrective Inspector C ALL EM	IPLOYEES MUST WASH HANDS BEFORE RETURNI	ration, food storage, warewashing, a when they return to self-service area toilet facilities, shall prominently pos 4381 (e)).	nd utensil storage areas (113978 as such as salad bars and buffets t a sign within the food facility in a). (c) . (d) Any
Re-inspection	c tion Comments required. The facility is in need of a deep and thorough pection fees may apply.	cleaning. Improved on-going mainte	nance and cleaning are also requ	ired. After
		Ante	2 Sof.	

Received By:

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address Facility ID Record ID License/Permit Number Person in Charge	 CROSSROADS MARKET 7185 HWY 99 W FA0000594 PR0000214 2198-16F-1 6/14/2021 	Owner Owner Address Inspector Inspector Phone Program:	 HERMELINDA GARCI/ 3900 E HOUGHTON A EE0000019 - David Lop Not Specified 1614 - Retail Market No Prep 60 min. 	/E ez
Inspection Date Inspection Number	· DA0008913	Total Inspection Time	-	
Purpose of Inspection	· 106 - Pre-Opening Inspection	Result	: 03 - Minor Violations	
An inspe	ction of your property revealed the following viola	ations. Please note the date for reins	pection. Thank you for your coo	peration.
 Inspection Violation 	ons			
FOOD TRAINING - 16	51		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
facilities that pre	es shall have adequate knowledge of and be trai pare, handle or serve non-prepackaged potential fication examination. (113947-113947.1)	-		
Corrective Descript	ion:			
Inspector Comment ServSafe was no	ts: oted to be expired please renew within 60 days of	f inspection date of 6/14/2021.		
POTENTIALLY HAZA	RDOUS FOODS HOLD TEMPERATURES - 16 7		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
Potentially hazar	dous foods shall be held at or below 41/ 45øF or	at or above 135øF. (113996, 113998	3, 114037, 114343(a))	
Corrective Description	ion:			
Inspector Comment	ts:			
A) Rice and mea B) Milk refrigerat	n multiple temperature violations were note; at were both noted to be at 123°F hot holding food ion unit was noted to be at 45°F, refrigeration uni le bottom refrigeration unit was noted to be at 46	it must be able to hold temperature of		w.
FOOD SHALL BE KE FLOOR - 16 30	PT IN APPROVED CONTAINERS, LABELED AN	ID STORED OFF OF	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
	pred in approved containers and labeled as to cor 9, 114051, 114053, 114055, 114067(h), 1140	ntents. Food shall be stored at least 69 (b))	6# above the floor on approved :	shelving.
Corrective Descript	ion:			
Inspector Comment Food in containe	ts: rrs must be properly labeled to avoid the potential	l of cross contamination. Please label	l all containers of their correct co	ntents.
—Overall Inspection Co	omments			

Re-inspection will be in 2 weeks of inspection date of 5/14/2021. Please make changes as discussed.

David Sorry

Received By:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: DOLLAR GENERAL #14507 · 7921 HWY 99E	Owner Owner Address	: DOLGEN CALIFORN : 5601 GRANITE PKW	
Facility ID Record ID	 FA0001197 PR0002079 PT0002169 	Inspector Inspector Phone	: EE0000019 - David Lo : Not Specified	opez
License/Permit Number Person in Charge Inspection Date	: : : 6/25/2021	Program: Total Inspection Time	: 1616 - Retail Market : Feet No Prep : 45 min.	>15,000 Sq
Inspection Number Purpose of Inspection	: DA0008979 : 102 - Routine Inspection	Result	: 03 - Minor Violations	
An inspec	ction of your property revealed the following vie	olations. Please note the date for reins	spection. Thank you for your co	ooperation.
 Inspection Violatio 	ns			
POTENTIALLY HAZAI	RDOUS FOODS HOLD TEMPERATURES - 16	57	"Comply by Date" Not Specified	Not In Compliance
Violation Description	1:			
Potentially hazard	dous foods shall be held at or below 41/ 45øF	or at or above 135øF. (113996, 11399	8, 114037, 114343(a))	
Corrective Description	on:			
Inspector Comments	S.			
	roduce refrigeration unit was noted to be at 48 rected on site by moving salads to dairy refrige		s Foods must be held at 41°F o	below.
DEDICATED WORKIN	IG THERMOMETER SHALL BE AVAILABLE A	AT ALL TIMES - 16 39	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
	ly readable metal probe thermometer suitable 2 øF shall be provided for each hot and cold h 57, 114159)			
Corrective Description	on:			
Inspector Comments Produce refrigera	s: tor shall have a working dedicated thermomet	ter that is readily accessible.		
HANDWASHING AND - 16 47	TOILET FACILITIES MUST BE AVAILABLE	WITH CORRECT SIGNAGE	"Comply by Date" Not Specified	Not In Compliance
Violation Description	1:			
(113953.5) (b) No Consumers shall food facility const	ns shall be posted in each toilet room, directin o smoking signs shall be posted in food prepar be notified that clean tableware is to be used tructed before January 1, 2004 without public t toilet facilities are not provided (113725.1, 114	ration, food storage, warewashing, and when they return to self-service areas toilet facilities, shall prominently post a	utensil storage areas (113978) such as salad bars and buffets.). (c) (d) Any
Corrective Description	on:			
Inspector Comments Customer restroo	s: m was noted to be lacking correct signage of (employees must was hands, please pr	ovide correct signage.	
-Overall Inspection Col	mments			

Follow up inspection will be in 1 week of inspection date of 6/24/2021.

David Sorry

5198.rpt rev1 12-12-2014

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: DOLLAR TREE #02486 : 1936 SOLANO St	0	NORTH STATE GROCERY, INC. P O BOX 439
Facility ID Record ID	: FA0000524 : PR0000132		EE0000019 - David Lopez Not Specified
License/Permit Number Person in Charge	2073-16F-1	Program:	1615 - Retail Market 6K Sq. Feet-15K Sg Feet No Prep
Inspection Date	: 6/2/2021		60 min.
Inspection Number Purpose of Inspection	: DA0008875 : 102 - Routine Inspection	Result	03 - Minor Violations

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6	"Comply by Date" Not Specified	Not In Compliance
Violation Description:		
Handwashing soap and towels or drying device shall be provided in dispensers; dispensers Adequate facilities shall be provided for hand washing, food preparation and the washing of 114067(f))	• • •	,
Corrective Description:		
Inspector Comments:		
Hadndwashing sinks in restrooms were noted to be lacking soap in soap dispensers and sar soon as possible.	itary single use paper towels, please ins	tall as
TOILET FACILITY MUST BE CLEAN, SUPPLIED AND PROPERY CONSTRUCTED - 16 43	"Comply by Date" Not Specified	Not In Compliance
Violation Description:		
Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be s tissue shall be provided in a permanently installed dispenser at each toilet. The number of to building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishr offering on-site liquor consumption. (114250, 114250.1, 114276)	pilet facilities shall be in accordance with	local
Corrective Description:		
Inspector Comments:		
Restroom was noted to be lacking a sanitary toilet paper dispenser as well as a working vent	ting unit in employee restroom. Please er	nsure vent

is operating properly and restrooms have a working toilet paper dispenser as soon as possible.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

CLEAN - 16 33

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Walk-in floor was noted to have dirt build-up and a stain from a previous leak, please clean and maintain.

-Overall Inspection Comments

Facility looks great otherwise.

David Sorry

"Comply by Date" Not

Specified

5198.rpt rev1 12-12-2014

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: DOWNTOWN ALE HOUSE : 343 WALNUT ST	Owner Owner Address	FRANCISCO BOBADILLA 216 PINE ST
Facility ID	: FA0000500	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000106	Inspector Phone	: Not Specified
License/Permit Number	: 2030-16F-1	Program:	: 1626 - Bar Prepackaged Foods Only
Person in Charge	:		:
Inspection Date	: 6/1/2021	Total Inspection Time	: 10 min.
Inspection Number	: DA0008863		· 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection	Result	
- Inspection Violatio			

Inspection Violations

No violations cited.

Overall Inspection Comments

Still closed due to covid (6.1.21). No projected re-open date yet.

Received By:

Date

Jula & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: DUTCH BROS. COFFEE : 430 S MAIN ST	o milor	D M MAIN STREET INVESTMENTS INC P O BOX 492526
Facility ID	: FA0000677	Inspector	EE0000017 - Jana Gosselin
Record ID	: PR0000330	Inspector Phone	Not Specified
License/Permit Number	: 2370-16F-1	Program:	: 1640 - Limited Food Prep (Coffee
Person in Charge	:		Stand/Hotel)
Inspection Date	: 6/29/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008996	D It	01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	01 - Meets Standards

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 APPOVED MATERIAL AND KEPT CLEAN AT ALL TIMES - 16 45

Violation Description:

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

Corrective Description:

Inspector Comments:

Time to clean the floor in the walk-in refrigerator.

Overall Inspection Comments

The facility looks good, thank you.

Received By:

Date

Jana Gosselin

Date

Not In Compliance

"Comply by Date" Not

Specified

Jula & Sof.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	ECONO LODGE INN & SUITES 3475 HIGHWAY 99 W	Owner Owner Address	: JAGRUTI PATEL : 3475 HWY 99W
Facility ID	: FA0000712	Inspector	EE0000019 - David Lopez
Record ID	: PR0000375	Inspector Phone	: Not Specified
License/Permit Number	: 3608-16F-1	Program:	: 1640 - Limited Food Prep (Coffee
Person in Charge	:		Stand/Hotel)
Inspection Date	: 6/14/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008910	Desult	· 00 - Not Applicable
Purpose of Inspection	: 102 - Routine Inspection	Result	

No violations sited

No violations cited.

—Overall Inspection Comments

No hot breakfast being served and pool is currently closed. Call office before reopening.

Received By:

Date

Daris 300-y

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	:	EL CHINO TACO'S	Owner	:	LORENA FUENTES
Site Address	:	1723 SOLANO ST	Owner Address	:	1146 TOOMES AVE
Facility ID	:	FA0001244	Inspector	:	EE0000019 - David Lopez
Record ID	:	PR0002177	Inspector Phone	:	Not Specified
License/Permit Number	:	PT0002268	Program:	:	1628 - Food Vehicle Prepared Food
Person in Charge	:			:	
Inspection Date	:	6/9/2021	Total Inspection Time	:	60 min.
Inspection Number	:	DA0008901	Desult		03 - Minor Violations
Purpose of Inspection	:	102 - Routine Inspection	Result	:	

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

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:

During inspection handwashing was observed to be done at the 3 compartment warewashing sink. Handwashing shall only be done in handwash sink only.

Overall Inspection Comments

Facility looks great otherwise, thank you.

Received By:

Date

David Lopez

Date

Not In Compliance

"Comply by Date" Not

Specified

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: EL GALLO GIRO : 645 CENTER AVE	Owner Owner Address	: JUAN PABLO ESCOBAR : 645 CENTER AVE
Facility ID	: FA0001145	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001967	Inspector Phone	: Not Specified
License/Permit Number	: 8519-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 6/15/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008930	D	· 04 - Major Violations
Purpose of Inspection	: 102 - Routine Inspection	Result	

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

Violation Description:

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

Corrective Description:

Inspector Comments:

Refrigerator not at temperature. Please repair within one week. Until then keep ice in unit to help maintain temperature.

Overall Inspection Comments

Please make sure refrigerator is able to maintain all food at 41F or below, especially as we move into hot weather. Thank you.

June & Sof.

"Comply by Date" Not

Specified

Received By:

Date

Jana Gosselin

Date

Not In Compliance

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: ELK'S LODGE : 355 GILMORE RD	Owner Owner Address	ELKS LODGE 355 GILMORE RD.
Facility ID	: FA0000531 · PR0000139	Inspector	 EE0000017 - Jana Gosselin Not Specified
Record ID License/Permit Number	2083-16F-1	Inspector Phone	• •
Person in Charge	:	Program:	: 1624 - Restaurant 2000 Sq. : Feet-6000 Sq. Feet
Inspection Date	: 6/15/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008928	Deput	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	

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

Inspection Violations

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

Violation Description:

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

Corrective Description:

Inspector Comments:

Please keep all food stored off the floor in the walk-in refrigerator and freezer. Also, please re-label the flour bin.

-Overall Inspection Comments

The facility looks very good. Thank you.

Received By:

Date

Juna Sof.

Jana Gosselin

Date

Not In Compliance

"Comply by Date" Not

Specified

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: FAST TRACK : 8099 HWY 99E	Owner Owner Address	: DAVINDER KOONER : 3196 LA MANTIA DR
Facility ID	: FA0000989	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001259	Inspector Phone	: Not Specified
License/Permit Number	: 7073-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 6/29/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008987	D It	· 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection	Result	

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

Violation Description:

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

Corrective Description:

Inspector Comments:

—Overall Inspection Comments

Major violations have been corrected, thank you.

Received By:

Date

David Sorry

"Comply by Date" Not

Specified

David Lopez

Date

Not In Compliance

OFFICIAL FOOD INSPECTION REPORT



Not In Compliance

Not In Compliance

"Comply by Date" Not

"Comply by Date" Not

Specified

Specified

Tim Potanovic, REHS - Director

Facility Name	: FAST TRACK	Owner	: DAVINDER KOONER
Site Address	: 8099 HWY 99E	Owner Address	: 3196 LA MANTIA DR
Facility ID	: FA0000989	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001259	Inspector Phone	: Not Specified
License/Permit Number	: 7073-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date Inspection Number	: 6/1/2021 : DA0008865	Total Inspection Time	: 45 min.
Purpose of Inspection	104 - Follow-Up Inspection	Result	: 05 - Reinspection Required

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

Inspection Violations

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

Violation Description:

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

Corrective Description:

Inspector Comments:

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

Violation Description:

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

Corrective Description:

Inspector Comments:

A) Walk-in is still showing exposed wiring, please fix immediately.

B) Ceiling and walls of walk-in is still showing signs of possible mold, clean ceiling and walls with bleach like solution as soon as possible!

Overall Inspection Comments

Follow up inspection will be in 2 weeks of inspection of 6-1-2021. If follow up inspection is still required after next inspection, re-inspection fees will start to incur.

Received By:

Date

David Lopez

David Sorry

OFFICIAL FOOD INSPECTION REPORT



Not In Compliance

Not In Compliance

Tim Potanovic, REHS - Director

Facility Name Site Address	: FAST TRACK : 8099 HWY 99E	Owner Owner Address	: DAVINDER KOONER : 3196 LA MANTIA DR
Facility ID Record ID License/Permit Number Person in Charge	: FA0000989 : PR0001259 : 7073-16F-1	Inspector Inspector Phone Program:	: EE0000019 - David Lopez : Not Specified : 1617 - Retail Market <6000 Sq Feet : 1 Prep Area
Inspection Date Inspection Number Purpose of Inspection	: 6/15/2021 : DA0008929 : 104 - Follow-Up Inspection	Total Inspection Time Result	: 60 min. : 03 - Minor Violations

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

Inspection Violations

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

Violation Description:

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

Corrective Description:

Inspector Comments:

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

Violation Description:

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

Corrective Description:

Inspector Comments:

A) Walk-in is still showing exposed wiring inside walki-in above milk selection, please fix immediately.B) Ceiling and walls of walk-in is still showing signs of possible mold, clean ceiling and walls with bleach like solution or mold killer as soon as possible!

-Overall Inspection Comments

Follow up inspection will be in 1 week of inspection date of 6/15/2021. Re-inspection fees have begun to incur. Please make changes as soon as possible !

David Sorry

"Comply by Date" Not

"Comply by Date" Not

Specified

Specified

Received By:

Date

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FLYING BOAT	Owner	: LI YAN ZHU	
Site Address	: 1522 SOLANO ST	Owner Address	[:] 1880 AUBURN OAK W	AY
Facility ID	: FA0000538	Inspector	: EE0000019 - David Lop	067
Record ID	• PR0000148	Inspector Phone	: Not Specified	
License/Permit Number	2101-16F-1	Program:	: 1623 - Restaurant <20	100 Sa. Feet
Person in Charge		i rogram.		
Inspection Date	: 6/2/2021	Total Inspection Time	: 60 min.	
Inspection Number	: DA0008876		02 Miner Vieletiene	
Purpose of Inspection	: 104 - Follow-Up Inspection	Result	: 03 - Minor Violations	
An inspe	ction of your property revealed the following vie	olations. Please note the date for reins	spection. Thank you for your coc	peration.
FOOD TRAINING - 16 1			"Comply by Date" Not Specified	Not In Compliance
Violation Description	ז:			
facilities that prep	es shall have adequate knowledge of and be tr pare, handle or serve non-prepackaged potenti ication examination. (113947-113947.1)	-		
Corrective Descripti	on:			
Inspector Comment At least one pers	s: on shall have a ServSafe certificate of complet	tion within 30 days of inspection date o	of 6-2-2021.	
ALL FOOD SHALL BE SEPERATED AND PROTECTED FROM CONTAMINATION - 16 27			"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
	separated and protected from contamination. (.1 (c), 114143 (c))	113984 (a, b, c, d, f), 113986, 114060	, 114067(a, d, e, j), 114069(a, b),
Corrective Descripti	on:			
Inspector Comment Food shall be co	s: vered when not in use at all times to minimize t	the possibility of cross contamination.		
ALL NONFOOD CON	TACT SURFACES SHALL BE KEPT CLEAN -	16 33	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
All nonfood conta	act surfaces of utensils and equipment shall be	e clean. (114115 (c))		
Corrective Descripti	on:			
Inspector Comment Mold/dirt was obs	s: served in walk-in ceiling and walls, please clea	n with appropriate beach like solution a	as soon as possible.	
-Overall Inspection Co If inspection is required	mments after next inspection, re-inspection fees will be	gin to incur.		

David Sort

Received By:

Date

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: GUYS CORNER MARKET	Owner	: KULDIP SINGH & BHIN	IDA SINGH
Site Address	500 SAN BENITO AVE	Owner Address	500 SAN BENITO AVE	
Facility ID	: FA0000974	Inspector	: EE0000019 - David Lop	ez
Record ID	: PR0001118	Inspector Phone	: Not Specified	
License/Permit Number	: 7044-16F-1	Program:	: 1615 - Retail Market 6	≺ Sq.
Person in Charge	:		: Feet-15K Sq Feet No Pr	ер
Inspection Date	: 6/29/2021	Total Inspection Time	: 60 min.	
Inspection Number	: DA0008988	Result	· 03 - Minor Violations	
Purpose of Inspection	: 104 - Follow-Up Inspection	Kooun		
An inspec	ction of your property revealed the following violations. F	Please note the date for reins	pection. Thank you for your coo	peration.
mepeedien vielade				
POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7			"Comply by Date" Not Specified	Not In Compliance
Violation Description	1:			
Potentially hazard	dous foods shall be held at or below 41/ 45øF or at or ab	ove 135øF. (113996, 113998	3, 114037, 114343(a))	
Corrective Description	on:			
Inspector Comments Foods in open fac	s: ce refrigeration unit must be able to maintain temperature	e of 41°F or below, refrigerati	on unit was noted to be at 46°F.	
ALL FOOD SHALL BE LABELED CORRECTLY - 16 32			"Comply by Date" Not Specified	Not In Compliance
Violation Description	1:			
-	randed if its labeling is false or misleading, if it is offered t which a definition and standard of identity has been estal			
Corrective Description	on:			
Inspector Comments	s:			
Multiple frozen bu	urritos were noted to be lacking a best by date. Individual f inspection. All products must be properly labeled before		so discovered to be lacking any l	abeling
ALL FOOD CONTACT	SURFACES SHALL BE KEPT CLEANED AND SANITIZ	ZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
Violation Description	1:			
	urfaces of utensils and equipment shall be clean and sar 4109, 114111, 114113, 114115 (a, b, d), 114117, 11412	,	114099.1, 114099.4, 114099.6, 7	114101
Corrective Description	on:			
Inspector Comments	S:			
	re noted to have syrup build up, clean and maintain regu hine nozzles were noted to have crystallized sugar, clear	,		
	ILITIES SHALL BE WORKING CORRECTLY AND HAVE FY CHEMICAL CONC - 16 34	ETESTING	"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:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address Proper cle	: GUYS CORNER MARKET : 500 SAN BENITO AVE aning procedures shall be used to clean all fo	Owner Owner Address pod equipment which include wash, rinse,	: KULDIP SINGH & B : 500 SAN BENITO A sanitize, and air dry.	
ALL NONFOOD	O CONTACT SURFACES SHALL BE KEPT C	:LEAN - 16 33	"Comply by Date" Not Specified	Not In Compliance
Violation Des	cription:			
All nonfood	d contact surfaces of utensils and equipment	shall be clean. (114115 (c))		
Corrective De	escription:			
Inspector Cor	nments:			
A) Walk-in	ceiling had dust build up in front of cooling fa	ans, cooling fan covers were also noted to	have dust build up.	
B) White c	atch guard in open face refrigeration unit was	s noted to be dirt, clean as soon as possil	ble and maintain.	
Overall Inspectio Follow up inspect	on Comments ion will be in 1 week of inspection date of 6/2	28/2021.		
		Da	uid Sortan	
Received By:		Date David Lopez		Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HARVEY'S MARKET	Owner	: HARDEEP SINGH	
Site Address	: 9975 HIGHWAY 99 W	Owner Address	[:] 7948 HWY 99E ST	
Facility ID	· FA0000545	Inspector	: EE0000019 - David Lo	opez
Record ID	PR0000159	Inspector Phone	Not Specified	
License/Permit Number	· 2120-16F-1	•	· ·	10000 Cr. East
	2120-10F-1	Program:	: 1617 - Retail Market	<6000 Sq Feet
Person in Charge	:		: 1 Prep Area	
Inspection Date	: 6/11/2021	Total Inspection Time	: 45 min.	
Inspection Number	: DA0008908	Result	· 03 - Minor Violations	
Purpose of Inspection	: 102 - Routine Inspection	Result		
Inspection Violatie				
ALL NONFOOD CON	ITACT SURFACES SHALL BE KEPT CLEAN	- 16 33	"Comply by Date" Not Specified	Not In Compliance
ALL NONFOOD CON		- 16 33		Not In Compliance
Violation Descriptio				Not In Compliance
Violation Descriptio	n: act surfaces of utensils and equipment shall b			Not In Compliance
Violation Descriptic All nonfood cont	n: act surfaces of utensils and equipment shall b ion:			Not In Compliance
Violation Descriptio All nonfood cont Corrective Descript Inspector Commen Multiple violatior A) Dust buildup	n: act surfaces of utensils and equipment shall b ion:	be clean. (114115 (c)) ations include; k corner, clean and maintain vent.		Not In Compliance
Violation Descriptio All nonfood cont Corrective Descript Inspector Commen Multiple violatior A) Dust buildup B) Reach-in refr	n: cact surfaces of utensils and equipment shall b <i>tion:</i> ts: ns were noted during routine inspections, viola from ceiling vent inside the kitchen in the back	be clean. (114115 (c)) ations include; k corner, clean and maintain vent. ean and maintain.		Not In Compliance
Violation Descriptio All nonfood cont Corrective Descript Inspector Commen Multiple violatior A) Dust buildup B) Reach-in refr	n: cact surfaces of utensils and equipment shall b <i>tion:</i> ts: ns were noted during routine inspections, viola from ceiling vent inside the kitchen in the back igerator door handle was noted to be dirty, cle T SURFACES SHALL BE KEPT CLEANED A	be clean. (114115 (c)) ations include; k corner, clean and maintain vent. ean and maintain.	Specified "Comply by Date" Not	

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:

During inspection cappuccino machine powder nozzles were noted to have crystallized sugar build up, clean and maintain regularly.

WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING	"Comply by Date" Not	Not In Compliance
MATERIALS TO VERIFY CHEMICAL CONC - 16 34	Specified	

Violation Description:

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

Corrective Description:

Inspector Comments:

Sanitizer test strips were noted to be lacking at time of inspection, please provide training for testing concentration of sanitizer to ensure proper concentration.

Overall Inspection Comments

Facility is clean otherwise.

David Soft my

Received By:

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Not In Compliance

Not In Compliance

"Comply by Date" Not

"Comply by Date" Not

Specified

Specified

Tim Potanovic, REHS - Director

Facility Name	HIGHLAND RANCH LLC	Owner	: KEVIN WILSEY	
Site Address	- 41515 E HWY 36E	Owner Address	1856 YERBA WAY	
Facility ID	: FA0001361	Inspector	: EE0000005 - Tia Bran	ton
Record ID	: PR0002390	Inspector Phone	: (530) 527-8020	
License/Permit Number	: PT0002432	Program:	: 1624 - Restaurant 20	00 Sq.
Person in Charge	:	, and the second s	: Feet-6000 Sq. Feet	
Inspection Date	: 6/14/2021	Total Inspection Time	: 120 min.	
Inspection Number	: DA0008919	·		
Purpose of Inspection	: 102 - Routine Inspection	Result	2 05 - Reinspection Req	uired
FOOD TRAINING - 10	6 1		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
facilities that pre	ees shall have adequate knowledge of and be tr pare, handle or serve non-prepackaged potenti fication examination. (113947-113947.1)		• • • •	
Corrective Descript	ion:			
Inspector Commen	ts:			
At least on man	agers food training certificate shall be posted.	ALL other employees must have proper	food training certificates availa	ıble.
ALL UNPACKAGED	FOODS SHALL BE PROTECTED FROM CONT	AMINATION - 16 31	"Comply by Date" Not	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 keeps lids on all foodstuffs in walk in.

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

Violation Description:

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

Corrective Description:

Inspector Comments:

Each refrigeration unit shall have dedicated working thermometer.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

Violation Description:

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

Corrective Description:

Inspector Comments:

Nooks and crannies in need of scrubbing down.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

			Specified	
APPROVED HA	CCP PLAN REQUIRED - 16 18		"Comply by Date" Not	Not In Compliance
Site Address	: 41515 E HWY 36E	Owner Address	i 1856 YERBA WAY	
Facility Name	HIGHLAND RANCH LLC	Owner	: KEVIN WILSEY	

Violation Description:

HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods. (114419) A written document approving a deviation from standard health code requirements shall be maintained at the food facility. (114057, 114057.1)

Corrective Description:

Inspector Comments:

Facility does not have HACCP plan for bacon. Please keep only one container out at room temperature and then destroy after being out of temperature for more than 4 hours. All other bacon shall be kept refrigeratoed.

—Overall Inspection Comments

Received By:

Date

Tia Branton

2. Branton

OFFICIAL FOOD INSPECTION REPORT



Not In Compliance

Not In Compliance

Tim Potanovic, REHS - Director

Facility Name Site Address	: JACK IN THE BOX #3403 : 1075 S MAIN ST	Owner Owner Address	: FOOD SERVICE MANAGEMENT INC : 2251 DOUGLAS BLVD
Facility ID	: FA0000552	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000166	Inspector Phone	: Not Specified
License/Permit Number	: 2133-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/30/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008997	Desult	05 - Reinspection Required
Purpose of Inspection	: 003 - Complaint Inspection	Result	

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

Inspection Violations

FOOD FACILITY SHALL BE KEPT FREE OF VERMIN - 16 23

Violation Description:

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

Corrective Description:

Inspector Comments:

The facility is FULL of flies. A professional pest control plan to eradicate the flies shall be implemented within two weeks.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

Violation Description:

The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 11413 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

Corrective Description:

Inspector Comments: The restaurant is filthy.

Overall Inspection Comments

Professional services required to develop a long-term plan to keep flies out of the restaurant. The restaurant is also in need of a deep and thorough cleaning. The restaurant is currently under-staffed and the limited staff are having a hard time keeping up. Re-inspection required.

Jule & Sof.

"Comply by Date" Not

"Comply by Date" Not

Specified

Specified

Received By:

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JAVA LANES	Owner	E KENDALL & NICOLE MATHISEN
Site Address	: 2075 SOLANO ST	Owner Address	
Facility ID	: FA0001117	Inspector	EE0000019 - David Lopez
Record ID	: PR0002216	Inspector Phone	Not Specified
License/Permit Number	: PT0002307	Program:	1626 - Bar Prepackaged Foods Only
Person in Charge Inspection Date Inspection Number Purpose of Inspection	: : 6/14/2021 : DA0008912 : 106 - Pre-Opening Inspection	Total Inspection Time Result	: : 45 min. : 00 - Not Applicable
 Inspection Violati No violations cited. 	ons		

—Overall Inspection Comments

Facility is clean, ok to reopen.

Received By:

Date

David 3 ----

David Lopez

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	EE0000019 - David Lopez
Record ID	: PR0002006	Inspector Phone	: Not Specified
License/Permit Number	: PT0002041	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 6/3/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008877	Result	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	

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

Violation Description:

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

Corrective Description:

Inspector Comments:

Food handler card shall be available at all times, please ensure food handler card is readily available.

-Overall Inspection Comments

Please ensure cut fruit cups with melons are at or below 41°F when out in the field. Carts look great otherwise, thank you.

Received By:

Date

David Lopez

Date

Not In Compliance

"Comply by Date" Not

Specified

David Sorry

OFFICIAL INSPECTION REPORT



Tim Potanovic, REHS - Director

· domity · tainio		Owner :	TEHAMA COUNTY JUVENILE JUSTICE CENTER
Site Address : 1790	0 WALNUT ST	Owner Address	P O BOX 99
Facility ID : FA00	0000700 li	nspector :	EE0000017 - Jana Gosselin
Record ID : PR00	0000357 li	nspector Phone :	Not Specified
License/Permit Number : 2903	3-24H-1 F	Program: :	2412 - Detention Facility
Person in Charge :		:	
Inspection Date : 6/23/	3/2021 Т	Fotal Inspection Time :	45 min.
Inspection Number : DA00	0008970	Result	01 - Meets Standards
Purpose of Inspection : 102	- Routine Inspection		

Inspection Violations

No violations cited.

—Overall Inspection Comments

There is a water leak behind the large skillet that needs to be repaired. The operator indicates that staff turn off water to the line when it is not in use to prevent the leaking.

The freezer is icing over badly. Operator indicates they clean the ice accumulations off (ice formations were 6-10" high when inspector observed them) several times a week. This needs to be remedied as it is an on-going problem.

The facility is very clean, organize and well-tended. Thank you.

Received By:

Date

Juin & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS AMIGOS LICENSE #2E15446	Owner	: LOS AMIGOS LICENS	E #2E15446
Site Address	: 212 S MAIN	Owner Address	÷ 57 ELLEN LN	
Equility ID	· FA0000529	Increator	: EE0000019 - David Lop	067
	· PR0000137	Inspector	Not Specified	
Record ID License/Permit Number	· 2079-16F-1	Inspector Phone	: 1628 - Food Vehicle P	repared Food
		Program:		
Person in Charge	: 6/25/2021	Total Increation Time	: 45 min.	
Inspection Date	· DA0008983	Total Inspection Time	<u>.</u> 40 mm.	
Inspection Number Purpose of Inspection	102 - Routine Inspection	Result	: 03 - Minor Violations	
· · ·	tion of your property revealed the following violations.	Please note the date for rein	spection. Thank you for your coo	peration.
ALL UTENCILS AND E 16 35	QUIPMENT SHALL BE APPROVED, AND FUNCTION	ING PROPERLY -	"Comply by Date" Not Specified	Not In Compliance
Violation Description:				
All utensils and eq and meet applicab	uipment shall be fully operative and in good repair. (11 le standards. (114130, 114130.1, 114130.2, 114130.3, 114165, 114167, 114169, 114177, 114180, 114182)			
Corrective Description	n:			
Inspector Comments. Refrigeration unit	was noted to be 60°F, refrigeration unit shall be able to	maintain 41°F or below.		
POTENTIALLY HAZAR	DOUS FOODS HOLD TEMPERATURES - 16 7		"Comply by Date" Not Specified	Not In Compliance
Violation Description:				
Potentially hazard	ous foods shall be held at or below 41/ 45øF or at or at	oove 135øF. (113996, 11399	98, 114037, 114343(a))	
Corrective Description	n:			
Inspector Comments.				
	noted to be 55°F in refrigeration unit, Potentially Hazard	lous Foods shall be at 41°F	or below at all times.	
FOOD FACILITY SHAL	L BE KEPT FREE OF VERMIN - 16 23		"Comply by Date" Not Specified	Not In Compliance
Violation Description:				
Each food facility	shall be kept free of vermin: rodents (rats, mice), cockro	oaches, flies.(114259.1, 114	4259.4, 114259.5)	
Corrective Description	n:			
Inspector Comments. Ceiling ventilation	screens were noted to be lacking allowing flies into fac	ility, ensure screens are inst	alled during operational hours.	
DEDICATED WORKING	G THERMOMETER SHALL BE AVAILABLE AT ALL TI	MES - 16 39	"Comply by Date" Not Specified	Not In Compliance
Violation Description:				
-	 readable metal probe thermometer suitable for measu ØF shall be provided for each hot and cold holding unit 7, 114159) 			
Corrective Description	n:			
Inspector Comments.				

Refrigeration unit shall have a dedicated properly working thermometer.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS AMIGOS LICENSE #2E15446	Owner	: LOS AMIGOS LICENSE #2E15446
Site Address	: 212 S MAIN	Owner Address	: 57 ELLEN LN
Overall Inspectio	on Comments	2004	

Follow up inspection will be in 2 weeks of original inspection date of 6/25/2021.

Received By:

Date

David Sorry

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Not In Compliance

Not In Compliance

"Comply by Date" Not

Specified

Tim Potanovic, REHS - Director

Facility Name	: LOS AMIGOS TAQUERIA & MEAT MARKET	Owner	: LOS AMIGOS TAQU	ERIA
Site Address	: 212 S MAIN ST	Owner Address	57 ELLEN LN	
Facility ID	: FA0000573	Inspector	: EE0000019 - David Lo	opez
Record ID	: PR0000191	Inspector Phone	: Not Specified	
License/Permit Number	: 2163-16F-1	Program:	: 1618 - Retail Market	<6000 Sq Feet
Person in Charge	:	Ū.	: 2 Prep Areas	·
Inspection Date	: 6/25/2021	Total Inspection Time	: 45 min.	
Inspection Number	: DA0008984		· 03 - Minor Violations	
Purpose of Inspection	: 102 - Routine Inspection	Result		
			"Comply by Date" Not	Not In Compliance
ADEQUATE LIGHTIN	IG REQUIRED - 16 38A		"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
	g shall be provided in all areas to facilitate cleaning and here utensils are washed shall be of shatterproof const			
Corrective Descript	ion:			
Inspector Commen Back room light	<i>ts:</i> was noted to be flickering during inspection, replace lig	ht as soon as possible.		
ALL UTENCILS AND 16 35	EQUIPMENT SHALL BE APPROVED, AND FUNCTIO	NING PROPERLY -	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
and meet applic	equipment shall be fully operative and in good repair. (1 able standards. (114130, 114130.1, 114130.2, 114130. 5, 114165, 114167, 114169, 114177, 114180, 114182)	, , , , , , , , , , , , , , , , , , , ,	11 ,	1 1 37

Corrective Description:

Inspector Comments:

Back room refrigeration unit was noted to be at 57°F, set up a daily temp log (2x daily). Refrigeration unit shall be able to maintain temperature of 41°F or below, if unit is not able to maintain temperature it shall be replaced.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

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:

Kitchen area Baffles were noted to have grease build up, baffles shall be serviced regularly to avoid the possibility of a grease fire.

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

"Comply by Date" Not Specified

Violation Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address <i>Corrective Des</i>	: LOS AMIGOS TAQUERIA & MEAT MARKET : 212 S MAIN ST cription:	Owner Owner Address	: LOS AMIGOS TAQUE : 57 ELLEN LN	ERIA
Inspector Com	ments:			
Ice machine	was noted to be dirty with mold growing, clean and maintain	as soon as possible.		
POTENTIALLY H	AZARDOUS FOODS HOLD TEMPERATURES - 16 7		"Comply by Date" Not Specified	Not In Compliance
Violation Descr	iption:			
Potentially h	azardous foods shall be held at or below 41/ 45øF or at or ab	ove 135øF. (113996, 11399	98, 114037, 114343(a))	
Corrective Des	cription:			
Inspector Comi Cold holding	<i>ments:</i> g meat in back room refrigeration unit was noted to be at 46°F	, Potentially Hazardous Foc	ds shall be cold held at 41°F or	below.
HANDWASHING - 16 47	AND TOILET FACILITIES MUST BE AVAILABLE WITH COR	RECT SIGNAGE	"Comply by Date" Not Specified	Not In Compliance
Violation Descr	iption:			
(113953.5) (Consumers food facility	g signs shall be posted in each toilet room, directing attention (b) No smoking signs shall be posted in food preparation, food shall be notified that clean tableware is to be used when they constructed before January 1, 2004 without public toilet faciliti that toilet facilities are not provided (113725.1, 114381 (e)).	l storage, warewashing, and return to self-service areas	d utensil storage areas (113978) such as salad bars and buffets.	. (c) (d) Any
Corrective Des	cription:			
Inspector Com	ments:			
Sanitary toil contaminatio	et paper was noted to be lacking in both restroom facilities, toi on.	ilet paper shall be wall mou	nted as to avoid the possibility of	fcross
Overall Inspection Follow up inspection	n will be in 2 weeks or original inspection date of 6/25/2021.			

Received By:

Date

David Sorry

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	ELOS COSTENOS RESTAURANT E 1510 SOLANO ST	Owner Owner Address	: ADELAIDA SOTELO AND JUAN GABRIEL SANT : 5180 LUNING AVE
Facility ID	: FA0000587	Inspector	: EE0000019 - David Lopez
Record ID	PR0000207	Inspector Phone	: Not Specified
License/Permit Number	2187-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/29/2021	Total Inspection Time	: 0 min.
Inspection Number	: DA0008991	Duralt	· 03 - Minor Violations
Purpose of Inspection	2 002 - General Food Complaint	Result	
An insp — Inspection Violati	ection of your property revealed the following violations. F	Please note the date for reinspect	tion. Thank you for your cooperation.

PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42	"Comply by Date" Not Specified	Not In Compliance
Violation Description:		
All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of e and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 1	each food facility shall be kept cle	
Corrective Description:		
Inspector Comments:		
Cardboard boxes were noted to be piled up outside against back door, boxes shall be broken down and minimize the possibility of a vermin infestation.	d discarded as soon as possible t	0
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, 114077, 114089.1 (c), 114143 (c))	114067(a, d, e, j), 114069(a, b),	
Corrective Description:		
Inspector Comments:		
Multiple food containers were noted to be open in sandwich bar refrigeration unit and inside walk-in. Fo not in use to minimize the risk of being contaminated.	od containers must be covered w	hen
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 thermometer +/- 2 øF shall be provided for each hot and cold holding unit of potentially hazardous food machines. (114157, 114159)		
Corrective Description:		
Inspector Comments: Metal probe thermometer shall be available and used regularly to check temperature of Potentially Haz	ardous Foods.	
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:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	E LOS COSTENOS RESTAURANT E 1510 SOLANO ST	Owner Owner Address	: ADELAIDA SOTELC : 5180 LUNING AVE	AND JUAN GABRIEL SANT
	nments: pection shrimp was noted to be in an insert with water at wing procedures must be followed when thawing out foc		round beef that was left on a coun	ter.
	Y SHALL BE KEPT FREE OF VERMIN - 16 23		"Comply by Date" Not Specified	Not In Compliance
Violation Desc	cription:			
Each food	facility shall be kept free of vermin: rodents (rats, mice),	cockroaches, flies.(114259.1,	114259.4, 114259.5)	
Corrective De	scription:			
Inspector Con Kitchen are	nments: ea was observed to have multiple flies flying around, Ple	ase implement steps to reduce	the number of flies in the establish	iment.
ALL NONFOOD	CONTACT SURFACES SHALL BE KEPT CLEAN - 16	33	"Comply by Date" Not Specified	Not In Compliance
Violation Desc	cription:			
All nonfood	contact surfaces of utensils and equipment shall be cle	an. (114115 (c))		
Corrective De	scription:			
Inspector Con Microwave	nments: was noted to have heavy food buildup inside, microway	e shall be kept clean and main	ained.	
ALL VENTILAT	ION SHALL MEET REQUIREMENTS - 16 38B		"Comply by Date" Not Specified	Not In Compliance
Violation Desc	cription:			
Canopy-ty Toilet room	boods shall be provided to remove toxic gases, heat. great be hoods shall extend 6# beyond all cooking equipment. In shall be vented to the outside air by a screened open building codes. (114149, 114149.1)	All areas shall have sufficient	ventilation to facilitate proper food	storage.
Corrective De	scription:			
Inspector Con	nments:			
	nood system shall remain flush to catch grease from esc I to have heavy grease build up, baffles shall be cleaned			
ALL FOOD COM	NTACT SURFACES SHALL BE KEPT CLEANED AND S	ANITIZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
Violation Desc	cription:			
	ntact surfaces of utensils and equipment shall be clean a 05, 114109, 114111, 114113, 114115 (a, b, d), 114117,		097, 114099.1, 114099.4, 114099.	6, 114101
Corrective De	scription:			
Inspector Con Ice machin	nments: e was noted to be dirty at time of inspection, ice machin	e shall be cleaned and maintair	ned as soon as possible.	
HAND WASHIN	G FACILITIES REQUIRED - 16 6		"Comply by Date" Not Specified	Not In Compliance
Violation Desc	cription:			
	ing soap and towels or drying device shall be provided in facilities shall be provided for hand washing, food prepar			

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	E LOS COSTENOS RESTAURANT E 1510 SOLANO ST	Owner Owner Address	2 ADELAIDA SOTELO 2 5180 LUNING AVE	AND JUAN GABRIEL SANT
Inspector Cor dedicated	<i>mments:</i> hand washing sink needs to be installed as soon as p	ossible.		
POTENTIALLY	HAZARDOUS FOODS HOLD TEMPERATURES - 16	7	"Comply by Date" Not Specified	Not In Compliance
Violation Des	cription:			
Potentially	hazardous foods shall be held at or below 41/ 45øF o	or at or above 135øF. (113996, 1139	998, 114037, 114343(a))	
Corrective De	escription:			
<i>Inspector Cor</i> Hot holdin	<i>mments:</i> g rice in the kitchen was noted to be at 111°F, hot hol	ding Potentially Hazardous Foods m	ust be kept at 135°F or above.	
Overall Inspection Follow-up inspec	on Comments tion will be within 2 weeks of inspection of 6/28/2021.			
		Dau	id Sorry	
Received By:	Date	David Lopez		Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: MAIN STREET DELI : 2130 MAIN ST A	Owner Owner Address	E LINDSAY EWING 14425 VERDE HOYOS CT
Facility ID Record ID License/Permit Number	: FA0001157 : PR0001988 : 8532-16F-1	Inspector Inspector Phone Program:	:EE0000017 - Jana Gosselin :Not Specified :1623 - Restaurant <2000 Sq. Feet
Person in Charge	:	-	:
Inspection Date	: 6/3/2021	Total Inspection Time	: 30 min.
Inspection Number Purpose of Inspection	: DA0008878 : 102 - Routine Inspection	Result	: 01 - Meets Standards
 Inspection Violation 	ons		

No violations cited.

—Overall Inspection Comments

The restaurant looks good, thank you.

Received By:

Date

Jula & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MARISCOS ALTAMAR LLC	Owner	ANTONIO D.SOLANO RAMOS 361 STONY CREEK DR
Site Address	: 1728 SOLANO ST	Owner Address	
Facility ID	: FA0000676	Inspector	:EE0000019 - David Lopez
Record ID	: PR0000329	Inspector Phone	:Not Specified
License/Permit Number	: 2367-16F-1	Program:	:1623 -Restaurant <2000 Sq. Feet
Person in Charge Inspection Date Inspection Number	: : 6/1/2021 : DA0008864 : 104 - Follow-Up Inspection	Total Inspection Time Result	: : 60 min. : 01 - Meets Standards
Purpose of Inspection - Inspection Violation			

No violations cited.

—Overall Inspection Comments

All previous violations have been corrected, thank you.

Received By:

Date

David 3

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: MCBRAYERS HOMETOWN CAFE : 1081 SOLANO ST A	Owner Owner Address	 JOI GONZALEZ AND THERON THURSTON 1081 SOLANO ST "A"
Facility ID	: FA0000667	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000318	Inspector Phone	: Not Specified
License/Permit Number	: 2338-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/22/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008968		· 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection	Result	
An inspe	ection of your property revealed the following violations. Pl	ease note the date for reinspect	ion. Thank you for your cooperation.

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7	"Comply by Date" Not Specified	Not In Compliance
Violation Description:		
Potentially hazardous foods shall be held at or below 41/ 45øF or at or above 135øF. (113996, 1139	98, 114037, 114343(a))	
Corrective Description:		
Inspector Comments: Standing refrigeration unit contents were noted to be at 55°F, ensure potentially hazardous foods are	e kept at 41°F or below.	
ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - 16 35	"Comply by Date" Not Specified	Not In Compliance
Violation Description:		
All utensils and equipment shall be fully operative and in good repair. (114175) All utensils and equip and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 1141 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)	11 /	1 1 27
Corrective Description:		

Inspector Comments:

Standing refrigerator was noted to be at 50°F, ensure refrigeration unit is able to maintain temperature of 41°F or below or replace.

Overall Inspection Comments

David Sorry

Received By:

Date

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: OLIVE PIT : 2156 SOLANO ST	Owner Owner Address	2156 SOLA ST
Facility ID Record ID License/Permit Number Person in Charge	: FA0000600 : PR0000222 : 2213-16F-1	Inspector Inspector Phone Program:	EE0000019 - David Lopez Not Specified 1623 - Restaurant <2000 Sq. Feet
Inspection Number	: 6/15/2021 : DA0008921	Total Inspection Time	: 60 min.
Purpose of Inspection	: 102 - Routine Inspection	Result	: 00 - Not Applicable
 Inspection Violation No violations cited. 	ons		

—Overall Inspection Comments

Facility looks great, thank you.

Received By:

Date

David Sort

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: PAYNES CREEK STORE & TAVERN : 29791 PAYNES CREEK LOOP	Owner Owner Address	: LAWRENCE E YOUNG JR : 2922 LONGVIEW RD
Facility ID	: FA0000607	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000230	Inspector Phone	: Not Specified
License/Permit Number	: 2224-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 6/28/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008985	Devel	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	

inspection violations

No violations cited.

—Overall Inspection Comments

Temperatures good. Everything looks great, thank you!

Received By:

Date

Jula & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: PVS DISTRIBUTING / WMRB : 10815 HWY 99W	Owner Owner Address	 PVS DISTRIBUTING / WMRB 6945 POWER INN RD #E
Facility ID	: FA0000662	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000312	Inspector Phone	: Not Specified
License/Permit Number	: 2326-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 6/17/2021	Total Inspection Time	: 45 min.
Inspection Number Purpose of Inspection	: DA0009079 : 106 - Pre-Opening Inspection	Result	: 01 - Meets Standards

Inspection Violations

No violations cited.

—Overall Inspection Comments

Prior to opening facility will do the following in the self-serve vending area:

*increase the temperature of the water in the handwashing station to 108F.

*mount paper towel dispensers at hand washing stations

*place dedicated thermometers in all refrigerators containing potentially hazardous foods.

Thank you.

Received By:

Date

Jula & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Not In Compliance

"Comply by Date" Not

Specified

Specified

Tim Potanovic, REHS - Director

Site Address Facility ID Record ID	FA0000665 PR0000315	Owner Address Inspector Inspector Phone	 545 MAIN ST : EE0000019 - David Lo : Not Specified 	pez
License/Permit Number Person in Charge	2331-16F-1	Program:	: 1623 - Restaurant <2 :	000 Sq. Feet
Inspection Date	: 6/25/2021	Total Inspection Time	: 45 min.	
Inspection Number Purpose of Inspection	: DA0008982 : 102 - Routine Inspection	Result	2 03 - Minor Violations	
An inspe	ection of your property revealed the following violat	ions. Please note the date for reinsp	pection. Thank you for your co	operation.
— Inspection Violati	ons			
Inspection Violation FOOD TRAINING - 10			"Comply by Date" Not Specified	Not In Compliance

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

Corrective Description:

Inspector Comments:

Food handler cards shall be readably accessible at all times, at least one person shall have a ServSafe food certificate. New hires have 30 days to obtain a food handler card.

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:

A) Back flour bins were noted to be lacking labels, containers shall be properly labeled to avoid the possibility of cross contamination.B) Flour and sugar scoops from back room containers shall be properly stored outside of bins.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7	"Comply by Date" Not Specified	Not In Compliance
Violation Description: Potentially hazardous foods shall be held at or below 41/ 45øF or at or above 135øF. (113996, 113	3998, 114037, 114343(a))	
Corrective Description:		
Inspector Comments: Front dairy creamers were noted to be at 48°F, cold Potentially Hazardous Foods shall be kept at 4	41°F or below.	
HAND WASHING FACILITIES REQUIRED - 16 6	"Comply by Date" Not	Not In Compliance

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:

Violation Description:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: RAMOS DONUT HOUSE : 545 MAIN ST	Owner Owner Address	: RAMOS DONUT HOU : 545 MAIN ST	JSE
	<i>ents:</i> s noted to be lacking in font hand washing sink, hot wate g soap was noted to be lacking at front hand washing sir			
ALL FOOD CONT	ACT SURFACES SHALL BE KEPT CLEANED AND SAN	IITIZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
Violation Descrip	tion:			
	ct surfaces of utensils and equipment shall be clean and , 114109, 114111, 114113, 114115 (a, b, d), 114117, 11		97, 114099.1, 114099.4, 114099.6	, 114101
Corrective Descr	iption:			
Inspector Comm Ice scoop was	<i>ents:</i> s noted to be inside ice machine, ice scoop shall be kept	away from ice in approved c	ontainer to avoid contamination.	
	ND EQUIPMENT SHALL BE APPROVED, AND FUNCTI	ONING PROPERLY -	"Comply by Date" Not Specified	Not In Compliance
16 35				
16 35 Violation Descrip	tion:			
Violation Descrip All utensils ar and meet app	<i>tion:</i> d equipment shall be fully operative and in good repair. licable standards. (114130, 114130.1, 114130.2, 11413 63, 114165, 114167, 114169, 114177, 114180, 114182	0.3, 114130.4, 114130.5, 114	ipment shall be approved, installed	1 1 27
Violation Descrip All utensils ar and meet app	d equipment shall be fully operative and in good repair. licable standards. (114130, 114130.1, 114130.2, 11413 63, 114165, 114167, 114169, 114177, 114180, 114182	0.3, 114130.4, 114130.5, 114	ipment shall be approved, installed	1 1 27
Violation Descrip All utensils ar and meet app 114155, 1141	d equipment shall be fully operative and in good repair. licable standards. (114130, 114130.1, 114130.2, 11413 63, 114165, 114167, 114169, 114177, 114180, 114182 <i>iption:</i>	0.3, 114130.4, 114130.5, 114	ipment shall be approved, installed	1 1 27
Violation Descrip All utensils ar and meet app 114155, 1141 Corrective Descri Inspector Comm	d equipment shall be fully operative and in good repair. licable standards. (114130, 114130.1, 114130.2, 11413 63, 114165, 114167, 114169, 114177, 114180, 114182 <i>iption:</i> <i>ents:</i> refrigeration unit was noted to be at 48°F, ensure refrige)), 114130.4, 114130.5, 114)	ipment shall be approved, installed 132, 114133, 114137, 114139, 11	4153,

Received By:

Date

David Soft my

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: RANCHO GRANDE : 1995 SOLANO ST	Owner Owner Address	PETE MANNERINOP O BOX 7836
Facility ID Record ID License/Permit Number	: FA0000617 : PR0000247 : 2242-16F-1	Inspector Inspector Phone Program:	EE0000019 - David Lopez Not Specified 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:	5	:
Inspection Date	: 6/16/2021	Total Inspection Time	: 60 min.
Inspection Number Purpose of Inspection	: DA0008935 : 104 - Follow-Up Inspection	Result	: 01 - Meets Standards
 Inspection Violation 	ons		

No violations cited.

—Overall Inspection Comments

All previous violations have been corrected, thank you.

Received By:

Date

David 3

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Not In Compliance

Not In Compliance

"Comply by Date" Not

"Comply by Date" Not

Specified

Tim Potanovic, REHS - Director

Facility Name Site Address	ERED BLUFF GAS 245 ANTELOPE BLVD	Owner Owner Address	: JENNIFER NGUYEN : 503 DAWN DR
Facility ID Record ID License/Permit Number	 FA0000964 PR0001014 7006-16F-1 	Inspector Inspector Phone Program:	 EE0000017 - Jana Gosselin Not Specified 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:	-	No Prep
Inspection Date	: 6/16/2021	Total Inspection Time	: 30 min.
Inspection Number Purpose of Inspection	: DA0008943 : 102 - Routine Inspection	Result	: 03 - Minor Violations

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

Inspection Violations

HAND WASHING REQUIRED - 16 5

Violation Description:

Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

Corrective Description:

Inspector Comments:

Handwashing facilities not adequate. Handwashing sink in back not properly stocked, no soap in restroom. How do employees wash their hands?

PROPER BACKFLOW PROTECTION - 16 41

Specified
Violation Description:
The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes.
(444400) All plumbing and plumbing fortune and plumbing codes.

(114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

Corrective Description:

Inspector Comments:

Floor drain by ice machine needs a cover.

—Overall Inspection Comments

Please make changes as discussed. Thank you.

Received By:

Date

Jana Gosselin

Jule & Sof.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF SENIOR LIVING	Owner	: TITAN SENQUEST	
Site Address	· 750 DAVID AVE	Owner Address	1230 ROSECRANS A	VE 405
Facility ID	: FA0000650	Inspector	: EE0000017 - Jana Go	osselin
Record ID	: PR0000295	Inspector Phone	: Not Specified	
License/Permit Number	: 2306-16F-1	Program:	: 1624 - Restaurant 20	000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet	
Inspection Date	: 6/21/2021	Total Inspection Time	: 30 min.	
Inspection Number	: DA0008963	Desult	: 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection	Result		
An inspe	ction of your property revealed the following violation	ons. Please note the date for rein	spection. Thank you for your co	ooperation.
 Inspection Violatio 	ns			
FOOD SHALL BE KE	PT IN APPROVED CONTAINERS, LABELED AND	STORED OFF OF	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptior	n:			
	red in approved containers and labeled as to conte	nts. Food shall be stored at leas	t 6# above the floor on approved	d shelving.
(114047, 114049	, 114051, 114053, 114055, 114067(h), 114069	(b))		
Corrective Description	on:			
Inspector Comments Open bags of oat	s: ts and rice in dry storage closet. Store enclosed in a	a labeled container with a tight fitt	ing lid.	
ALL FOOD CONTACT	SURFACES SHALL BE KEPT CLEANED AND SA	ANITIZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptior	n:			
	urfaces of utensils and equipment shall be clean ai 4109, 114111, 114113, 114115 (a, b, d), 114117, 7		, 114099.1, 114099.4, 114099.6	i, 114101
Corrective Description	on:			
Inspector Comments	S.			
Ice machine and	can opener both dirty. Increase frequency of clean	ing all food contact surfaces.		
ALL VENTILATION SI	HALL MEET REQUIREMENTS - 16 38B		"Comply by Date" Not Specified	Not In Compliance
Violation Descriptior	n:			
Canopy-type hoo Toilet rooms shal	hall be provided to remove toxic gases, heat. greas ds shall extend 6# beyond all cooking equipment. <i>i</i> Il be vented to the outside air by a screened openal g codes. (114149, 114149.1)	All areas shall have sufficient ven	tilation to facilitate proper food s	torage.
Corrective Description	on:			
Inspector Comments	s: icates it was due for cleaning in October 2020.			
FOOD TRAINING - 16	· ·		"Comply by Date" Not Specified	Not In Compliance
Violation Description			opecilieu	
Violation Descriptior	1.			

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:

OFFICIAL FOOD INSPECTION REPORT

Owner

Owner Address



Tim Potanovic, REHS - Director

Facility Name Site Address

: 750 DAVID AVE

Inspector Comments:

Jacob will have proof of food handler training on site within 30 days.

: RED BLUFF SENIOR LIVING

—Overall Inspection Comments

Overall, the facility is clean. Please correct noted violations. Thank you.

Received By:

Date

Jana Gosselin

Jula & Sof.

: TITAN SENQUEST

1230 ROSECRANS AVE 405

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: ROUND TABLE PIZZA : 680 EDITH AVE	Owner Owner Address	CIRCLE PIZZA LLC P.O. BOX 1646
Facility ID	: FA0000632	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000268	Inspector Phone	: Not Specified
License/Permit Number	: 2268-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 6/17/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008951	Decult	· 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection	Result	

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 APPOVED MATERIAL AND KEPT CLEAN AT ALL TIMES - 16 45

Violation Description:

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

Corrective Description:

Inspector Comments:

Tile flooring was missing under 3 compartment sink and on corner of wall on right side of three compartment sink. Please fix as soon as possible.

Back wall under three compartment sink was also noted to have a hole in it, repair as soon as possible.

—Overall Inspection Comments

Received By:

Date

David Lopez

Date

Not In Compliance

"Comply by Date" Not

Specified

David Sorry

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: SAINT BERNARD LODGE : 44801 HIGHWAY 36 E	Owner Owner Address	: SAINT BERNARD LODGE : 44801 HIGHWAY 36
Facility ID	: FA0000639	Inspector	EE0000005 - Tia Branton
Record ID	: PR0000278	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2282-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/15/2021	Total Inspection Time	: 120 min.
Inspection Number	: DA0008920	Duralt	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	
- Increation Violatia			

Inspection Violations

No violations cited.

—Overall Inspection Comments

No changes since last inspection. Will now be classified as CAL-CODE water system only.

I. Branton

Received By:

Date

Tia Branton

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	 SOLANO STREET LIQUOR & GROCERY 2013 SOLANO ST 	Owner Owner Address	E SAYEGH BROTHERS	5, INC
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	: FA0000487 : PR0000088 : 2003-16F-1 : : 6/24/2021 : DA0008976 : 102 - Routine Inspection	Inspector Inspector Phone Program: Total Inspection Time Result	EE0000019 - David Lo Not Specified 1614 - Retail Market< No Prep 60 min. 03 - Minor Violations	
	ection of your property revealed the following violations	. Please note the date for reins	spection. Thank you for your coo	operation.
— Inspection Violati	ons			
ALL FOOD CONTAC	T SURFACES SHALL BE KEPT CLEANED AND SAN	TIZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	on:			
	surfaces of utensils and equipment shall be clean and 14109, 114111, 114113, 114115 (a, b, d), 114117, 114	(():	, 114099.1, 114099.4, 114099.6,	114101
Corrective Descript	tion:			

Inspector Comments:

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

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

Violation Description:

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

Corrective Description:

Inspector Comments:

Cheese on top shelf of dairy/cheese refrigerator was noted to be at 50°F please ensure cold Potentially Hazardous Foods are kept at 41°F or below.

Overall Inspection Comments

Follow-up inspection will be in 1 week of original inspection date of 6/24/2021. Please make changes as discussed.

David Sorry

Received By:

Date

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	STARBUCKS COFFEE #6639	Owner	: JEFF FARRER	
Site Address	: 1058 S MAIN ST	Owner Address	2550 LAKECREST DR	R
Facility ID	: FA0000641	Inspector	: EE0000017 - Jana Go	sselin
Record ID	PR0000282	Inspector Phone	Not Specified	
License/Permit Number	: 2286-16F-1	Program:	1623 - Restaurant <2	000 Sq. Feet
Person in Charge	:	-	:	
Inspection Date	: 6/30/2021	Total Inspection Time	: 30 min.	
Inspection Number	: DA0008998		: 03 - Minor Violations	
Purpose of Inspection	: 102 - Routine Inspection	Result		
An inspection Violatio	ction of your property revealed the following v	iolations. Please note the date for rein	spection. Thank you for your co	operation.
ALL FOOD CONTACT	SURFACES SHALL BE KEPT CLEANED A	ND SANITIZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
	surfaces of utensils and equipment shall be clo 14109, 114111, 114113, 114115 (a, b, d), 114	,	, 114099.1, 114099.4, 114099.6,	, 114101
Corrective Descripti	on:			
Inspector Comment Working counter	<i>s:</i> tops in service area are all very dirty. Increas	e frequency of wiping them down.		
FOOD FACILITY SHA	LL BE KEPT FREE OF VERMIN - 16 23		"Comply by Date" Not Specified	Not In Compliance
Violation Descriptior	7:			
Each food facility	shall be kept free of vermin: rodents (rats, m	ice), cockroaches, flies,(114259,1, 114	259.4. 114259.5)	
		,,,,,,		
Corrective Description	on:			
Inspector Comment	s:			
Flies are becomin restaurant.	ng a problem. June pest control report doesn'	t address fly control. Please consult wit	h professional services for fly co	ntrol in
WALL CEILING AND TIMES - 16 45	FLOORS MUST BE APPOVED MATERIAL A	ND KEPT CLEAN AT ALL	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
customer service shall be provided	gs shall have durable, smooth, nonabsorbent, areas, shall be approved, smooth, durable a l in all areas, except customer service areas a Il food facilities shall be kept clean and in goo	nd made of nonabsorbent material that and where food is stored in original uno	is easily cleanable. Approved ba pened containers. Food facilities	ase coving
Corrective Description	on:			
Inspector Comment	s [.]			
-	s. unter very dirty and sticky, including food and	garbage debris		
		garbage dobrie.	"Comply by Date" Not	Not In Compliance
WIPING CLOTHES KE	EPT CLEAN - 16 40		Specified	Not in Compliance
Violation Description	n:			
	ed to wipe service counters, scales or other si er with sanitizer. (114135, 114185.1 114185.		n food shall be used only once u	nless
Corrective Description	on:			

Inspector Comments:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

 Facility Name
 :
 STARBUCKS COFFEE #6639

 Site Address
 :
 1058 S MAIN ST

 Sanitizer bucket had very old, cold, dirty water in it.

Owner Owner Address : JEFF FARRER [:] 2550 LAKECREST DR

—Overall Inspection Comments

Overall the restaurant was very dirty. Floors, countertops, sinks. The cleanliness level needs improvement.

Received By:

Date

Jana Gosselin

Jule & Sof.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TACO BELL	Owner	: J A SUTHERLAND INC
Site Address	2189 SOLANO ST	Owner Address	÷ 182 MAIN ST
Facility ID	: FA0000646	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000287	Inspector Phone	: Not Specified
License/Permit Number	: 2296-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 6/17/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008950	Densit	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	
 Inspection Violat No violations cited 			
-Overall Inspection C			
Facility is clean and w	ell maintained.		
		David	8 4 /
		0~uuu	' our y

Received By:

Date

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: TACOS SANTA CRUZ : 1020 MAIN ST	Owner Owner Address	E JESUS BAUTISTA 57 ELLEN LN	
Facility ID	: FA0001201	Inspector	EE0000017 - Jana Gosselin	
Record ID	: PR0002083	Inspector Phone	: Not Specified	
License/Permit Number	: PT0002173	Program:	: 1628 - Food Vehicle Prepared Food	
Person in Charge	:		:	
Inspection Date	: 7/19/2021	Total Inspection Time	: 20 min.	
Inspection Number	: DA0009081	D It	· 01 - Meets Standards	
Purpose of Inspection	: 104 - Follow-Up Inspection	Result		
Inspection Violations				

No violations cited.

-Overall Inspection Comments

All previous violations cleared. Thank you.

Received By:

Date

Jula & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TAQUERIA MEXICANA	Owner	: JOSE RAMIREZ MAD	ERA
Site Address	: HIGHWAY 99 E	Owner Address	[:] P O BOX 1092	
Facility ID	: FA0000647	Inspector	: EE0000019 - David Lo	pez
Record ID	: PR0000288	Inspector Phone	Not Specified	
License/Permit Number	: 2300-16F-1	Program:	: 1623 - Restaurant <20	000 Sq. Feet
Person in Charge	:	-	:	
Inspection Date	: 6/8/2021	Total Inspection Time	: 60 min.	
Inspection Number	: DA0008890	Result	· 03 - Minor Violations	
Purpose of Inspection	: 102 - Routine Inspection	Nesult		
An inspe — Inspection Violatio	ction of your property revealed the following viola	tions. Please note the date for reins	spection. Thank you for your coo	operation.
FOOD FACILITY SHA	LL BE KEPT FREE OF VERMIN - 16 23		"Comply by Date" Not Specified	Not In Compliance
Violation Description	ז:			
Each food facility	v shall be kept free of vermin: rodents (rats, mice)	, cockroaches, flies.(114259.1, 114	259.4, 114259.5)	
Corrective Descripti	on:			
Inspector Comment		the state of the s		
Ants were discov	vered during routine inspection, no vermin shall be	e in the food establishment at any tir		
DEDICATED WORKIN	NG THERMOMETER SHALL BE AVAILABLE AT	ALL TIMES - 16 39	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
	lly readable metal probe thermometer suitable for 2 øF shall be provided for each hot and cold hold 57, 114159)			
Corrective Descripti	on:			
Inspector Comment	s:			
	ts were noted to be lacking a dedicated thermome	eter, each refrigeration unit shall hav	e its own dedicated working	
POTENTIALLY HAZA	RDOUS FOODS HOLD TEMPERATURES - 16 7		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
Potentially hazar	dous foods shall be held at or below 41/ 45øF or	at or above 135øF. (113996, 11399	8, 114037, 114343(a))	
Corrective Descripti	on:			
Inspector Comment Hot holding meat	s: t was noted to be at 114°F, all hot holding potentia	ally hazardous food temperatures sł	nall be at 135°F or above.	
Overall Inspection Co Follow up inspection wil	mments I be in 2 weeks of original inspection date of 6/7/2	2021.		

David Sort

Received By:

Date

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: TAQUERIA MEXICANA : HIGHWAY 99 E	Owner Owner Address	: JOSE RAMIREZ MADERA : P O BOX 1092
Facility ID	: FA0000647	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000288	Inspector Phone	: Not Specified
License/Permit Number	: 2300-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/24/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008975	Decult	· 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection	Result	

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

Violation Description:

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

Corrective Description:

Inspector Comments:

Potentially Hazardous Foods that are hot holding must be able to maintain temperature of 135°F or above.

Overall Inspection Comments

Ensure hot holding temperatures are at 135°F at all times. Notify this office prior to changing to new trailor.

Received By:

Date

David Lopez

Date

Not In Compliance

"Comply by Date" Not

Specified

David Sorry

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: TOY ICE CREAM : 18 E. COLUSA ST	Owner Owner Address	: JESUS BARRERA : 18 E. COLUSA ST		
Facility ID	: FA0001506	Inspector	EE0000019 - David Lopez		
Record ID	: PR0002656	Inspector Phone	: Not Specified		
License/Permit Number	: PT0002874	Program:	: 1629 - Food Vehicle Prepackaged		
Person in Charge	:		: Food Only		
Inspection Date	: 6/2/2021	Total Inspection Time	: 30 min.		
Inspection Number	: DA0008874	Devel	· 03 - Minor Violations		
Purpose of Inspection	: 102 - Routine Inspection	Result			
Inspection Violations					

spe

No violations cited.

Overall Inspection Comments

Please have food handler available on ice cream truck at all times. Truck looks great otherwise.

Received By:

Date

Daris 300-

David Lopez

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TREMONT CAFE & CREAMERY	Owner	: LAURIE HILL	
Site Address	: 731 MAIN ST 1A	Owner Address	¹⁹⁶¹⁵ DEER CREEK R	OAD
Facility ID	: FA0000682	Inspector	: EE0000017 - Jana Gos	selin
Record ID	: PR0000335	Inspector Phone	: Not Specified	
License/Permit Number	: 2379-16F-1	Program:	: 1624 - Restaurant 200	0 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet	
Inspection Date	: 6/1/2021	Total Inspection Time	: 45 min.	
Inspection Number	: DA0008866	Result	: 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection	Roour	•	
An inspe	ction of your property revealed the following viola	ations. Please note the date for reins	spection. Thank you for your coo	peration.
 Inspection Violation 	ons			
mopection violatic				
ροτεντιλί ι ν μαζα	RDOUS FOODS HOLD TEMPERATURES - 16 7	,	"Comply by Date" Not	Not In Compliance
FOTENTIALET HAZA	RD003 F00D3 H0ED TEMPERATURES - 10 7		Specified	
Violation Description	n:			
	dous foods shall be held at or below 41/ 45øF or	at or above 135øF. (113996, 113998	8, 114037, 114343(a))	
Corrective Descripti				
Inspector Comment	e.			
•	eye on the internal temperatures of the prep fridg	e in front of house and the cold case	in the back of the kitchen. Than	k you for
	neters readily visible in each of the refrigerators.			k you loi
FOOD TRAINING - 16	1		"Comply by Date" Not	Not In Compliance
			Specified	
Violation Description	n:			
facilities that pre	es shall have adequate knowledge of and be trai pare, handle or serve non-prepackaged potential ication examination. (113947-113947.1)	-	- , ,	
Corrective Descripti	on:			
Inspector Comment	s:			
Please have all e	employees with expired food handler cards and a	Il new employees complete food han	dler training within 30 days.	
ALL FOOD SHALL B	E SEPERATED AND PROTECTED FROM CON	TAMINATION - 16 27	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
	separated and protected from contamination. (11 1 (c), 114143 (c))	13984 (a, b, c, d, f), 113986, 114060,	,114067(a, d, e, j), 114069(a, b)),
Corrective Descripti	on:			
Inspector Comment	s:			
Please make sur	e meat is always thawed below all other food in t	the refrigerator to prevent contaminat	tion.	
-Overall Inspection Co	mments			
	ure CO2 canister in back room and enforce night	tly soda nozzle cleaning and sanitizin	ng. The restaurant looks good, the	ank you.

Received By:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: VILLAGE AT THE HIGHLANDS : 41500 HIGHWAY 36 E	Owner Owner Address	: KENNY WILSEY : 41515 HWY 36E HWY
Facility ID	: FA0000510	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000116	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2041-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 6/14/2021	Total Inspection Time	: 60 min.
Inspection Number Purpose of Inspection	: DA0008918 : 102 - Routine Inspection	Result	: 01 - Meets Standards

No violations cited.

—Overall Inspection Comments

Facility looks great. Thank you.

Received By:

Date

Tia Branton

2. Branton

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: WILCOX OAKS GOLF CLUB	Owner	: WILCOX OAKS GOL	F CLUB
Site Address	20995 WILCOX RD	Owner Address	[:] P O BOX 127	
Facility ID	: FA0001050	Inspector	EE0000017 - Jana Gosselin	
Record ID	: PR0001628	Inspector Phone	: Not Specified	
License/Permit Number	: 8227-16F-1	Program:	: 1623 - Restaurant <	2000 Sq. Feet
Person in Charge	:		:	
Inspection Date	: 6/3/2021	Total Inspection Time	: 30 min.	
Inspection Number	: DA0008881	Result	· 03 - Minor Violations	
Purpose of Inspection	: 102 - Routine Inspection	Result		
An inspe	ection of your property revealed the following v	iolations. Please note the date for reins	spection. Thank you for your c	ooperation.
 Inspection Violation 	ons			
POTENTIALLY HAZA	RDOUS FOODS HOLD TEMPERATURES - 1	6 7	"Comply by Date" Not	Not In Compliance
			Specified	
Violation Description	n:			
Potentially hazar	dous foods shall be held at or below 41/ 45øF	or at or above 135øF. (113996, 11399	8, 114037, 114343(a))	
Corrective Descript	ion:			
Inspector Comment				
Front under-cour	nter refrigerator not holding temperature. Plea	se repair.		
FOOD TRAINING - 16	51		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
facilities that pre	es shall have adequate knowledge of and be pare, handle or serve non-prepackaged poten fication examination. (113947-113947.1)		- , ,	
Corrective Descript	ion:			
Inspector Comment				
Please have son	neone complete a food safety manager's certif	ficate within 30 days.		
ALL VENTILATION S	HALL MEET REQUIREMENTS - 16 38B		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
Canopy-type hoo Toilet rooms sha	shall be provided to remove toxic gases, heat. ods shall extend 6# beyond all cooking equipm Ill be vented to the outside air by a screened o g codes. (114149, 114149.1)	nent. All areas shall have sufficient vent	ilation to facilitate proper food	storage.
Corrective Descript	ion:			
Inspector Comment	ts:			
Time for the hoo	d to be cleaned.			
-Overall Inspection Co	omments			
•	ood overall. I will stop by in a month to confirm	food safety manager's certificate. Than	k you.	

Jule & Sof.

Received By:

Jana Gosselin