

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

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ABBY'S BAKERY	Owner	: MAYRA AND ISRAEL MADRIGAL
Site Address	: 7889 HIGHWAY 99 E	Owner Address	: 7889 E HWY 99E
Facility ID	: FA0000575	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000193	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2165-16F-1	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 6/23/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009935	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Bakery looks great. Okay to reopen.

*Tia Branton*

Received By:

Date

Tia Branton

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CORNING SWEETS	Owner	: KHRYSTIE SHOEMAKER
Site Address	: 176 MCLANE AVE	Owner Address	: 1600 SOLANO ST
Facility ID	: FA0001211	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002102	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002192	Program:	: 1655 - Cottage Food Class B
Person in Charge	:		: Indirect Sale/Inspection
Inspection Date	: 6/24/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009933	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Cottage food looks great. Please re-submit labels when back in business.

*Tia Branton*

Received By:

Date

Tia Branton

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CROSSLAND'S 6	Owner	: CHARLES CROSSLAND
Site Address	: 8215 HWY 99E	Owner Address	: 25522 LINCOLN ST
Facility ID	: FA0000344	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002095	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002185	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 6/27/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009936	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

#### HOT AND COLD POTABLE WATER AVAILABLE - 16 21

"Comply by Date" Not  
Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

We have not yet received total coliform test results for 2nd quarter 2022.

### Overall Inspection Comments

Facility very clean. Thank you.

*Tia Branton*

Received By:

Date

Tia Branton

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: EL PINCHE TACO	Owner	: ADRIANA VALDOVINES
Site Address	: 3070 HWY 99W	Owner Address	: 5101 TOOMES AVE
Facility ID	: FA0001582	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002769	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002991	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 6/21/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009932	Result	: 02 - Failed To Meet Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

#### POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not  
Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Refrigeration units still showing 55 degrees F after being on for several hours. Mobile shall not be permitted until units can hold below 41 degrees F.

#### FOOD TRAINING - 16 1

"Comply by Date" Not  
Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

1 person shall have their managers training for food handling.

### Overall Inspection Comments

Mobile shall update commissary form and form to park/use restroom before opening. Mobile shall get permission from City of Corning as well. Please makes sure that you call our office for true "pre-opening inspection" before serving food to the public. Thank you.

Received By: \_\_\_\_\_

Date \_\_\_\_\_

Tia Branton

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: EL TACO ASADO	Owner	: LUIS LOPEZ
Site Address	: FOURTH ST. (BY ALLEY)	Owner Address	: 1309 COLUSA ST
Facility ID	: FA0001618	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0003145	Inspector Phone	: Not Specified
License/Permit Number	: PT0003378	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 6/9/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009920	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Please make sure all refrigeration units have dedicated thermometers inside and monitor the temperature.

The unit looks great, thank you.

Received By: \_\_\_\_\_

Date \_\_\_\_\_

Jana Gosselin \_\_\_\_\_

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HARVEST FRUIT & BOBA	Owner	: BALBINA HERNANDEZ
Site Address	: 333 S MAIN ST F	Owner Address	: 850 KIMBALL RD #11
Facility ID	: FA0001646	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0003185	Inspector Phone	: Not Specified
License/Permit Number	: PT0003418	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/9/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0009919	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Prior to opening:

\*by using test strips, determine amount of bleach needed to reach 100 ppm in sanitizing sink, buckets and spray.

\*Food safety manager's certificate to be completed within 60 days, food handler's cards to be completed within 30 days.

The restaurant looks great, best wishes on a successful venture!

Received By: \_\_\_\_\_

Date \_\_\_\_\_

Jana Gosselin \_\_\_\_\_

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MAIN STREET DELI	Owner	: LINDSAY EWING
Site Address	: 2130 MAIN ST A	Owner Address	: 14425 VERDE HOYOS CT
Facility ID	: FA0001157	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001988	Inspector Phone	: Not Specified
License/Permit Number	: 8532-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/7/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009912	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Please place dedicated thermometers in all refrigeration units.

#### HOT HOLDING TEMPERATURE - 16 11

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

When preparing soup, please bring it rapidly to 165F and then hold it in the soup tureens at 135F.

### Overall Inspection Comments

Thank you for implementing the changes we discussed.

Received By:

Date

Jana Gosselin

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SHARI'S	Owner	: WESTERN INVESTMENT REAL ESTATE
Site Address	: 128 BELLE MILL RD	Owner Address	: 34505 CALIFORNIA ST
Facility ID	: FA0000637	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000276	Inspector Phone	: Not Specified
License/Permit Number	: 2277-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 6/7/2022	Result	: 03 - Minor Violations
Inspection Number	: DA0009913		
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Soda nozzles need to be cleaned and sanitized more frequently.

#### ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Please keep a lid on the container of cut lemons at all times.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

All floor drains need to be emptied of trash and cleaned.

#### FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*



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Facility Name : SHARI'S  
Site Address : 128 BELLE MILL RD  
Owner : WESTERN INVESTMENT REAL ESTATE  
Owner Address : 34505 CALIFORNIA ST

Please ensure all new employees obtain their food handler card within 30 days of hire. Josh needs a food handler's card.

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### Overall Inspection Comments

Thank you for implementing the changes we discussed today.

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Received By:

Date

Jana Gosselin

Date