

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	: BARTELS' GIANT BURGER	Owner	: DENNIS BARTELS
Site Address	: 22355 CORNING RD	Owner Address	: 941 SPRING GULCH RD
Facility ID	: FA0000494	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000096	Inspector Phone	: Not Specified
License/Permit Number	: 2015-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/5/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008572	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please maintain proper temperature of tomatoes. Chill tomatoes in refrigerator to bring temp down to 41 or below before use as well as using metal utensils.

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 ensure there are working thermometer in every refrigeration unit that can be easily viewed.

Overall Inspection Comments

Please replace hand washing sign in mens restroom. Breakdown boxes as soon as possible after delivery.

Received By: _____

Date _____

David Lopez _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BASKIN ROBBINS	Owner	: MEYERS MOTELS
Site Address	: 333 S MAIN ST B	Owner Address	: 4480 PLUMAS ST
Facility ID	: FA0000495	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000098	Inspector Phone	: Not Specified
License/Permit Number	: 2016-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/17/2021	Total Inspection Time	: 40 min.
Inspection Number	: DA0008601	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please ensure hand washing sink in front of store is solely used for hand washing. Facility looks good otherwise.

Received By:

Date

David Lopez

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BASRA MINI MART	Owner	: GURINDER BASRA
Site Address	: 2015 SOLANO St	Owner Address	: 4731 PLEASANT HILLS DR
Facility ID	: FA0000973	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0002201	Inspector Phone	: Not Specified
License/Permit Number	: PT0002292	Program:	: 1617 - Retail Market <6000 Sq Feet 1
Person in Charge	:		: Prep Area
Inspection Date	: 3/3/2021	Total Inspection Time	: 0 min.
Inspection Number	: DA0008556	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Person in Contact : Gary
Food safety Cert. Gary expires 3/9/25

Received By:

Date

Jay Bhakta

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BOAR HUNTER BBQ	Owner	: JEFF TAUSCH
Site Address	: 158 MAIN ST	Owner Address	: 21630 SACRAMENTO AVE
Facility ID	: FA0000046	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002748	Inspector Phone	: Not Specified
License/Permit Number	: PT0002966	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/11/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008583	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please increase frequency of cleaning and sanitizing soda nozzles.

PROPER BACKFLOW PROTECTION - 16 41

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable 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 at soda machine in need of a good scrubbing.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please have sanitizer test strips on site and available at all times.

Overall Inspection Comments

The restaurant looks good. Please implement changes as discussed, including display of permit and food safety manager's certificate. Thank you.
Food Safety holder: Jeff Tausch

Received By:

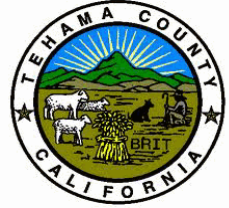
Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BURGER KING	Owner	: BURGER KING
Site Address	: 888 HIGHWAY 99 W	Owner Address	: 930 EXECUTIVE WAY
Facility ID	: FA0000504	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0000110	Inspector Phone	: Not Specified
License/Permit Number	: 2034-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 3/3/2021	Result	: 03 - Minor Violations
Inspection Number	: DA0008557		
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:

Adequate Thermometer was noted to be lacking from under counter refrigeration unit located underneath the point of sales unit. Please Provide the refrigeration unit with working thermometers.

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:

Sliced tomatoes (56°F) not in use were noted under the prep table. Potentially hazardous foods shall be cold held at 41°F or lower. Keep tomatoes in working refrigeration unit until ready to use.

Overall Inspection Comments

Received By:

Date

Jay Bhakta

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CARNICERIA DOS AMIGOS	Owner	: CARNICERIA DOS AMIGOS
Site Address	: 2003 SOLANO ST	Owner Address	: 204 SAMSON AVE
Facility ID	: FA0000574	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0000192	Inspector Phone	: Not Specified
License/Permit Number	: 2164-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/16/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008604	Result	: 04 - Major Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Facility will be closed if Food managers certificate is not available within 30 days. This is the 3rd time we have repeated this violation. Facility can be shut down.

RAW WHOLE PRODUCE SHALL BE WASHED PRIOR TO PREPARATION - 16 28

"Comply by Date" Not Specified Not In Compliance

Violation Description:

Raw, whole produce shall be washed prior to preparation. (113992)

Corrective Description:

Inspector Comments:

Because of lack of prep sink for defrosting meat and washing vegetables either new sink shall be installed or written disinfection procedures will be required.

FOOD OR EQUIPMENT MAY BE IMPOUNDED - 16 50

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Slicer shall be kept clean at all times. Must be cleaned within 30 minutes of use. Equipment can be impounded when found in a filthy state.

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:

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : CARNICERIA DOS AMIGOS Owner : CARNICERIA DOS AMIGOS
Site Address : 2003 SOLANO ST Owner Address : 204 SAMSON AVE

Metal probe thermometer to check hot holding shall be available at all times.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please start work on removing all wood surfaces from prep areas. Floor of walk in cool also in need of immediate cleaning.

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:

During time of inspection cracked raw eggs were observed sitting out uncovered. Temperature was documented at 68 degrees F. Thrown out at time of inspection.

Overall Inspection Comments

Kathy was informed of all violations at time of inspection. At next inspection if violations are not corrected then either facility may be closed or charged for reinspection. Re-inspection will take place on March 29th. Please call this office if you have any questions.

Received By:

Date

Jay Bhakta

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CARNICERIA MI PUEBLO	Owner	: CARNICERIA MI PUEBLO
Site Address	: 1321 SOLANO ST	Owner Address	: 23915 ORANGEWOOD RD
Facility ID	: FA0000679	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0000332	Inspector Phone	: Not Specified
License/Permit Number	: 2372-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 3/4/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008566	Result	: 00 - Not Applicable
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hand paper towels were noted to be lacking in towel dispenser located above the hand wash sink. Replace and maintain

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food handler cards were noted to be lacking in the food facility. Provide the food handler cards 30 days from today (3/4/2021) to this department.

Overall Inspection Comments

Person in contact: Lorena
Food Safety Cert.: Christian exp. 6/2022

Received By: _____

Date _____

Jay Bhakta

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CORNING CHINESE RESTAURANT	Owner	: XUE ZHEN CHEN
Site Address	: 1944 SOLANO ST	Owner Address	: 815 TOOMES AVE
Facility ID	: FA0000514	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0000121	Inspector Phone	: Not Specified
License/Permit Number	: 2049-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/5/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008576	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD SHALL BE THAWED CORRECTLY - 16 26

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Cut raw chicken was noted to be thawed in the three compartment sink. Use three compartment sink for ware washing only. Please use the food preparation sink for thawing food.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The paper towel dispenser above the hand wash sink in the kitchen was noted to be empty. Please fill with paper towel and maintain.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Open bottles (soy sauce), open bags (rice) were noted on the floor. Please keep food 6 inches off the ground at all times.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The cutting board was noted to be UNSEALED wood slab, an unapproved food equipment. Please use approved food equipments. sealed wood

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : CORNING CHINESE RESTAURANT
Site Address : 1944 SOLANO ST

Owner : XUE ZHEN CHEN
Owner Address : 815 TOOMES AVE

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The hood baffles above the wok were noted to have heavy soot build up. Clean and maintain.

Overall Inspection Comments

Received By:

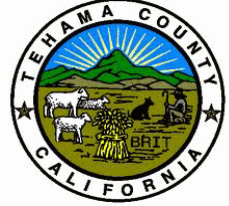
Date

Jay Bhakta

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DAISY'S ICE CREAM	Owner	: EFRAIN ABUNDIZ BRAVO
Site Address	: 1309 SOLANO ST	Owner Address	: 7931 HWY 99W
Facility ID	: FA0000564	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0000178	Inspector Phone	: Not Specified
License/Permit Number	: 2148-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/4/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008562	Result	: 00 - Not Applicable
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD SHALL BE THAWED CORRECTLY - 16 26

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Thawing menudo was noted in the "wash" basin of the three compartment sink with no running water. Use an appropriate means and equipment for thawing all consumable foods.

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:

The food handling certifications for employees was noted to be lacking. Please provide Food Handler's Certification in 30 days of this date (3/4/2021) to this department

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:

The diced tomatoes were noted at 50°F in the two door sandwich top refrigeration unit (46°F). Lower the temperature of the refrigeration unit. Store tomatoes (PHF) at 41°F or below.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

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

Inspector Comments:

The ventilation unit in the men's restroom was noted to be inoperable. Please repair or replace the mechanical ventilation unit.

Overall Inspection Comments

Person in contact : Yovani
Food Safety: Yovani Sanchez expires 2/2023

Received By:

Date

Jay Bhakta

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DOLLAR GENERAL #14473	Owner	: DOLGEN CALIFORNIA, LLC
Site Address	: 755 WALNUT St	Owner Address	: 100 MISSION RDG
Facility ID	: FA0001200	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002082	Inspector Phone	: Not Specified
License/Permit Number	: PT0002172	Program:	: 1615 - Retail Market 6K Sq.
Person in Charge	:		: Feet-15K Sq Feet No Prep
Inspection Date	: 3/29/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008622	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Store looks very good. All refrigerations units at temp. Manager Amber is very helpful. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DOLLAR GENERAL #14292	Owner	: DOLGEN CALIFORNIA, LLC
Site Address	: 460 ANTELOPE Blvd	Owner Address	: 100 MISSION RDG
Facility ID	: FA0000549	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000163	Inspector Phone	: Not Specified
License/Permit Number	: 2125-16F-1	Program:	: 1620 - Retail Market >15K Sq Feet 1
Person in Charge	:		: Prep
Inspection Date	: 3/16/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008596	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

End-cap refrigeration unit found to be out of temperature. All food voluntarily removed while inspector was on site. Please repair or replace.

Overall Inspection Comments

Other than bad refrigerator, store is very clean. Cris was very helpful. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
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www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FIREHOUSE PIZZA	Owner	: FRANCISCO BOBADILLA
Site Address	: 734 MAIN ST	Owner Address	: 216 PINE ST
Facility ID	: FA0000604	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000227	Inspector Phone	: Not Specified
License/Permit Number	: 2219-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 3/26/2021	Result	: 03 - Minor Violations
Inspection Number	: DA0008615		
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed heavy box build up outside of back door, please dispose of boxes frequently to avoid buildup and possibility of infestation.

PLANS SHALL BE APPROVED BEFORE REMODEL OR NEW CONSTRUCTION - 16 48

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

Corrective Description:

Inspector Comments:

Please provide specs of tile material that is going to be used, 3/8" cove shall be implemented along the walls with a 4" rise within 2 weeks of receiving this wetter.

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:

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : FIREHOUSE PIZZA
Site Address : 734 MAIN ST

Owner : FRANCISCO BOBADILLA
Owner Address : 216 PINE ST

Corrective Description:

Inspector Comments:

Observed no employee hand washing sign or ventilation in restroom, ensure restroom has proper ventilation and signage at all times.

Overall Inspection Comments

Tomatoes are ok to use from previous night as long as stored in proper container and kept at or below 41°F. Please clean light fixtures to avoid dust buildup in kitchen or preparation area.

David Lopez

Received By:

Date

David Lopez

Date

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



Tim Potanovic, REHS - Director

Facility Name	: FIREHOUSE PIZZA	Owner	: FRANCISCO BOBADILLA
Site Address	: 734 MAIN ST	Owner Address	: 216 PINE ST
Facility ID	: FA0000604	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000227	Inspector Phone	: Not Specified
License/Permit Number	: 2219-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 3/29/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008618	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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:

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed no employee hand washing sign or ventilation in restroom, ensure restroom has proper ventilation and signage at all times.

PLANS SHALL BE APPROVED BEFORE REMODEL OR NEW CONSTRUCTION - 16 48

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

Corrective Description:

Inspector Comments:

Please provide specs of tile material that is going to be used within 2 weeks of receiving this letter. A 3/8" cove shall be implemented along the walls with a 4" rise.

PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : FIREHOUSE PIZZA
Site Address : 734 MAIN ST

Owner : FRANCISCO BOBADILLA
Owner Address : 216 PINE ST

Corrective Description:

Inspector Comments:

Observed heavy box build up outside of back door, please dispose of boxes frequently to avoid build up and possibility of cockroach infestation.

Overall Inspection Comments

If tomatoes are going to be used from the night before ensure tomatoes are stored in proper container and kept at proper temperature of 41°F or below. Please clean light fixtures to avoid dust build up in kitchen and preparation area.

Received By:

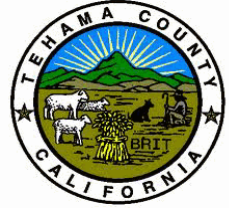
Date

David Lopez

Date

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Phone # (530) 527-8020
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FOOD MART VALERO	Owner	: REDDING OIL COMPANY
Site Address	: 1 SUTTER ST	Owner Address	: PO BOX 990280
Facility ID	: FA0001572	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002778	Inspector Phone	: Not Specified
License/Permit Number	: PT0003000	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 3/26/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008617	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed unlabeled food products in hot holding area, all foods must be properly labeled and dated for sale.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

No employee hand washing sign in mens restroom, please ensure proper signage is in both restrooms at all times.

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:

During inspection of ready to eat sandwich refrigeration unit there was no dedicated thermometer, please ensure every refrigeration unit has a dedicated working thermometer.

Overall Inspection Comments

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : FOOD MART VALERO
Site Address : 1 SUTTER ST

Owner : REDDING OIL COMPANY
Owner Address : PO BOX 990280

David Lopez

Received By: _____ Date _____

David Lopez _____ Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: GREEN BARN WHISKEY KITCHEN	Owner	: BRUCE GEVEDEN
Site Address	: 5 CHESTNUT AVE	Owner Address	: 22162 FISHER RD
Facility ID	: FA0000543	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000157	Inspector Phone	: Not Specified
License/Permit Number	: 2115-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 3/5/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0008574		
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please ensure there is hot water 100F available within a reasonable time, for a minimum of 15 seconds.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed ice scope out on top of counter. Please provide dedicated bin for ice scope to avoid contamination.

Overall Inspection Comments

Spoke with Chad through out inspection.
Safe Serv Robert 2-20-2026

Received By: _____

Date _____

David Lopez _____

Date _____

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Department of Environmental Health
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: GROCERY OUTLET	Owner	: DAVID & CHRYSTAL TALLEY
Site Address	: 580 S MAIN St	Owner Address	: 15 KRUEGER CT
Facility ID	: FA0001419	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002649	Inspector Phone	: Not Specified
License/Permit Number	: PT0002865	Program:	: 1616 - Retail Market >15,000 Sq
Person in Charge	:		: Feet No Prep
Inspection Date	: 3/30/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008624	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

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:

Observed hamburger patties by front entrance stacked above load limit with temp registering 44°F, observed tofu products in vegetable refrigeration units with temp of 53°F. Violations corrected at time of inspection.

Overall Inspection Comments

Please keep all food items off the ground at a minimum of 6", facility looks great other wise.

David Lopez

Received By: _____

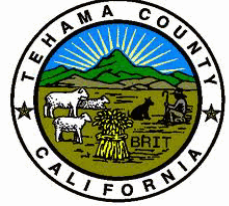
Date _____

David Lopez _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: GUADALAJARA RESTAURANT	Owner	: A B & C RINCON INC.
Site Address	: 860 MAIN ST	Owner Address	: 860 MAIN ST
Facility ID	: FA0000608	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000232	Inspector Phone	: Not Specified
License/Permit Number	: 2225-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/11/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008582	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Have all employees take and complete a food handlers course with completion certificate on the premise. At least one employee must complete the managers food handling course (Safe Serv). Please have all certificates on premise within 30 days.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Toilet paper must be on permanent fixed dispenser at all times. Have paper towel dispenser stocked and in working order.

Overall Inspection Comments

Please keep food 6 inches off the ground in the walk in at all times. Cover cooling food once food has reached a temperature of 41°F.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HAMPTON INN & SUITES	Owner	: FLOYD E DAMSCHEN
Site Address	: 520 ADOBE ROAD	Owner Address	: 701 LASSEN AVE
Facility ID	: FA0000671	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000323	Inspector Phone	: Not Specified
License/Permit Number	: 2354-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/4/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008565	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Oatmeal not hot enough. You must have a probe thermometer and use it to maintain all hot held food above 135F. Oatmeal thrown out.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please get sanitizer test strips and keep them by the sink! Quat sanitizer must be at 200ppm to sanitize dishes.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Single serve paper towels must be provided at hand washing sink.

Overall Inspection Comments

Facility clean but food temperatures and sanitizer test strips are critical pieces of your food safety regime. Please correct immediately! Kitchen employee Gabi was very helpful. Serv Safe certificate: Amarnath Chauthani. Thank you.

Received By: _____

Date _____

Jana Gosselin

Date _____

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www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HEART TALK CAFE	Owner	: KARLA STROMAN
Site Address	: 2498 S MAIN ST	Owner Address	: 17750 HIGHWAY 36W
Facility ID	: FA0000546	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000160	Inspector Phone	: Not Specified
License/Permit Number	: 2121-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/25/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008614	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Have at least one person complete food safety course and retain certificate on premise at all times. Please ensure all other employees have a food handlers certificate that is up to date and at the facility at all times.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed heavy build up inside microwave, please clean and maintain to minimize potential food contamination.

Overall Inspection Comments

Please ensure all employees know where sanitizer test strips are located and how to test for proper sanitizer concentration. Will be back in 2 weeks from inspection date 3/25/2021 to ensure food handler cards are on premises and up to date.

Received By:

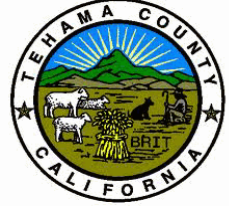
Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HOLIDAY INN	Owner	: KUMAR HOTELS, INC
Site Address	: 2810 MAIN ST	Owner Address	: 2810 MAIN ST
Facility ID	: FA0001149	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0002086	Inspector Phone	: Not Specified
License/Permit Number	: PT0002176	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 3/15/2021	Result	: 00 - Not Applicable
Inspection Number	: DA0008592		
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

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The Rational brand oven was note have excessive grime build up. Clean and maintain.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food Safety Certification was noted for a previously employed employee. Please obtain a Food Safety Cert. for a current employee in 60 days of today's date (3/15/21)

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:

Sausage(1104°F) was noted in the hotel waring tray. Reheat the sausage to 165°F and MAINTAIN ALL HOT HELD POTENTIALLY HAZARDOUS FOOD AT 135°F

Overall Inspection Comments

Received By: _____

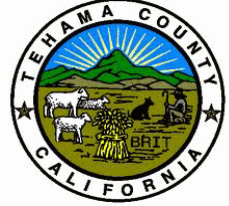
Date _____

Jay Bhakta

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JACK IN THE BOX #3403	Owner	: FOOD SERVICE MANAGEMENT INC
Site Address	: 1075 S MAIN ST	Owner Address	: 2251 DOUGLAS BLVD
Facility ID	: FA0000552	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000166	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2133-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/2/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008543	Result	: 05 - Reinspection Required
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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:

Sliced tomato line not refrigerated. Please move to area that can maintain temperature below 41 degrees F.

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:

I cream machine needs thorough cleaning...still dirty under ice cream dispensing nozzle.

LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Water puddling in dry storage area (not from ice machine) locate source of water and repair leak.

FOOD FACILITY SHALL BE KEPT FREE OF VERMIN - 16 23

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

garbage/recycle in back of facility has boxes sitting there from yesterdays delivery. Cleanup at time of inspection...please keep clean at all times.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : JACK IN THE BOX #3403
Site Address : 1075 S MAIN ST
Owner : FOOD SERVICE MANAGEMENT INC
Owner Address : 2251 DOUGLAS BLVD

Violation Description:

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

Corrective Description:

Inspector Comments:

Burger grill hood very very dirty. Must be cleaned immediately and kept clean at all times.

Overall Inspection Comments

Tia Branton

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JILL'S FRESHSTOP MARKET & DELI	Owner	: JILL'S FRESHSTOP MARKET & DELI
Site Address	: 11625 HWY 99E	Owner Address	: 11625 HIGHWAY 99
Facility ID	: FA0000991	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001276	Inspector Phone	: Not Specified
License/Permit Number	: 7075-16F-1	Program:	: 1618 - Retail Market <6000 Sq Feet
Person in Charge	:		: 2 Prep Areas
Inspection Date	: 3/16/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008594	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Will begin using bleach to sanitize dishes as existing Eco-Lab system is not reliable. Chlorine test strips ordered. Please make bleach solution at 100 ppm for sanitizing.

Overall Inspection Comments

Store and kitchen very clean, everything looks good. Please implement bleach as sanitizer immediately. Thank you!
Food Safety Manager: Baljit Singh (exp. 5/22)

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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



Tim Potanovic, REHS - Director

Facility Name : KANELA'S CAFE	Owner : LETICIA LARA RUBIO
Site Address : 607 MAIN ST	Owner Address : 20347 ACORN AVE
Facility ID : FA0000533	Inspector : EE0000019 - David Lopez
Record ID : PR0000141	Inspector Phone : Not Specified
License/Permit Number : 2086-16F-1	Program: : 1623 - Restaurant <2000 Sq. Feet
Person in Charge :	:
Inspection Date : 3/24/2021	Total Inspection Time : 45 min.
Inspection Number : DA0008613	Result : 03 - Minor Violations
Purpose of Inspection : 102 - Routine Inspection	

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please complete Food Safety course within 3 months and keep completed certificate on the premises.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed no hot water in kitchen hand washing sink, please fix immediately and ensure hand washing sink is working properly and fully stocked at all times.
 Will return in 2 weeks from date of inspection of 3/24/2021.

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

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed uncovered food containers under front salad table, please keep all food containers covered when not in use to keep possible contaminates out.

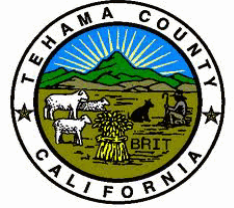
TOILET FACILITY MUST BE CLEAN, SUPPLIED AND PROPERY CONSTRUCTED - 16 43

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : KANELA'S CAFE Owner : LETICIA LARA RUBIO
Site Address : 607 MAIN ST Owner Address : 20347 ACORN AVE

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

Corrective Description:

Inspector Comments:

Observed no hot water in employee restroom, please work on connecting hot water to restroom as soon as possible.

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

Please ensure proper signage that states "All employees must wash hands before returning to work" or similar is posted in employee restroom at all times.

Overall Inspection Comments

Please clean out microwave as needed to not build up grime.
Observed bacon being broiled then set aside before fully cooked, please ensure bacon is used within 4 hours of broiling.
Facility looks very clean otherwise.

Received By: _____

Date _____

David Lopez

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: KEVIN'S DONUTS	Owner	: ELENA SUSTAITA
Site Address	: 218 S MAIN ST	Owner Address	: 519 ANTELOPE BLVD #8
Facility ID	: FA0001319	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002295	Inspector Phone	: Not Specified
License/Permit Number	: PT0002386	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 3/26/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008616	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed flour bins in use without labels, please label all bins to ensure contents do not get mixed with others.

Overall Inspection Comments

Please set up a temp log to ensure creamer refrigerator is working properly, temps should be taken right after the busiest time of day and at the end of the day to ensure temp is at or below 41 °F. Facility looks very clean otherwise.

Received By: _____

Date _____

David Lopez _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LARIAT BOWL	Owner	: LARIAT BOWL
Site Address	: 365 S MAIN ST	Owner Address	: P O BOX 129
Facility ID	: FA0000570	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000186	Inspector Phone	: Not Specified
License/Permit Number	: 2156-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 3/30/2021	Total Inspection Time	: 20 min.
Inspection Number	: DA0008627	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Stopped by to check the status of the dishwasher. The unit appears to be working and the sanitizer was at concentration. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LIQUOR CABINET #1	Owner	: SUKHWINDER SINGH KULLAR
Site Address	: 2185 SOLANO ST	Owner Address	: 2548 GREG JARVIS AVE
Facility ID	: FA0000576	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0000194	Inspector Phone	: Not Specified
License/Permit Number	: 2168-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 3/3/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008554	Result	: 00 - Not Applicable
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The hand paper towels were noted to be lacking in the dispenser. Please replace the paper towels and maintain.

Overall Inspection Comments

Person in Contact Sukha Kullar
Food Safety Cert.: N/A

Received By:

Date

Jay Bhakta

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LITTLE CAESARS PIZZA	Owner	: BHUPINDER SINGH & KAMALDEEP SINGH
Site Address	: 965 HWY 99W 135	Owner Address	: 1646 REDHAVEN AVE
Facility ID	: FA0001159	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0001990	Inspector Phone	: Not Specified
License/Permit Number	: 8534-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/3/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008555	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ADEQUATE LIGHTING REQUIRED - 16 38A

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The light bulb under the hood for the conveyor oven was noted to be inoperable. Please repair or replace the light bulb.

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:

Excessive grease was noted on the exterior and interior of the conveyor oven. Please and clean the grease and maintain cleanliness.

Overall Inspection Comments

Person in Contact; Sunny

Received By: _____

Date _____

Jay Bhakta _____

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: LOS COSTENOS RESTAURANT	Owner	: ADELAIDA SOTELO AND JUAN GABRIEL SANT
Site Address	: 1510 SOLANO ST	Owner Address	: 5180 LUNING AVE
Facility ID	: FA0000587	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000207	Inspector Phone	: Not Specified
License/Permit Number	: 2187-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/5/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008573	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed grim build up in ice making machine, please clean ice machine as needed or manufactures recommendation. Walk-in door needs a door handle. Build up observed inside microwave, clean at least once daily.

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:

Rice in hot holding registered temp of 99, needs to be at least 135. Please check hot holding temperatures periodically with metal probe thermometer within 4 hours.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Ventilation must be in complete working order. Observed baffle at slight angle allowing gases to build up in exhaust system.

Overall Inspection Comments

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : LOS COSTENOS RESTAURANT
Site Address : 1510 SOLANO ST

Owner : ADELAI DA SOTELO AND JUAN GABRIEL SANT
Owner Address : 5180 LUNING AVE

Received By: _____ Date _____

David Lopez _____ Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS HERMANOS MEXICAN COSINA	Owner	: DAVID MUNOZ
Site Address	: 414 SAN BENITO	Owner Address	: 416 SAN MATEO AVE
Facility ID	: FA0000112	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002684	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002902	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/17/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008599	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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

Inspection Violations

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:

Post food managers certificate within 60 days per discussion

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

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Provide divider between 3 compartment sink and prep sink as discussed.

Overall Inspection Comments

Facility okay to open. Please contact us prior to any Catering events.

Tia Branton

Received By:

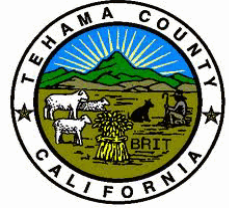
Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS MARIACHIS	Owner	: ROBERTO REYES
Site Address	: 604 MAIN ST	Owner Address	: 12265 ANGEL CT
Facility ID	: FA0000579	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000197	Inspector Phone	: Not Specified
License/Permit Number	: 2174-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 3/29/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008619	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed a tomato lug on the floor of the walk-in, please keep all foods off the floor at a minimum of 6" off the ground at all times.

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:

Observed no hot water in the restrooms, please ensure there is hot water available within a reasonable time for hand washing in restrooms.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed open food containers under sandwich table, please have all food containers closed when not in use to avoid the possibility of contamination.

Overall Inspection Comments

Please work on changes as discussed, facility is clean otherwise.

David Lopez

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS MONTES	Owner	: HILDA LOPEZ LOPEZ
Site Address	: SIXTH & SOLANO ST	Owner Address	: 4795 HOUGHTON AVE
Facility ID	: FA0000509	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000115	Inspector Phone	: Not Specified
License/Permit Number	: 2040-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 3/19/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008606	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

ADEQUATE LIGHTING REQUIRED - 16 38A

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

MOBILE SIGNAGE - 16 39B

"Comply by Date" Not Specified

Not In Compliance

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:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : LOS MONTES
Site Address : SIXTH & SOLANO ST

Owner : HILDA LOPEZ LOPEZ
Owner Address : 4795 HOUGHTON AVE

Overall Inspection Comments

California Retail Food Code: 114323. (e) A properly charged and maintained minimum 10 BC-rated fire extinguisher to combat grease fires shall be properly mounted and readily accessible on the interior of any mobile food facility that is equipped with heating elements or cooking equipment.

Mobile food facility must have an approved fire extinguisher onsite at all times.

Attached is a food commissary form, please fill and mail back or turn into to Tehama County Environmental Health within 14 days.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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	: 3/4/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008558	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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

Inspection Violations

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:

Big refrigerator in back not holding temp. Repair person being called. All food moved to other refrigerators for now.

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 get a probe thermometer for hot holding units.

Overall Inspection Comments

The restaurant is very clean and looks great. Please secure CO2 canisters in place. Thank you!

Received By:

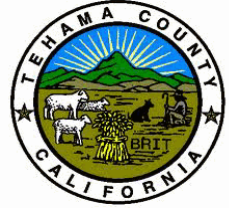
Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MAPLE GARDEN CHINESE RESTAURANT	Owner	: WEI KANG ZHU
Site Address	: 138 BELLE MILL LANDING	Owner Address	: 12895 GARDENIA AVE
Facility ID	: FA0000547	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000161	Inspector Phone	: Not Specified
License/Permit Number	: 2123-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/4/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008571	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please have all employees take a food handling course as soon as possible and have completed certificates easily accessible at all times on the premise.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please have hand washing sink in kitchen clean and clear of all supplies and shall not be used as a storage area.

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

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please use proper dish washing techniques at all times and use correct sanitizing method. Please use bleach test strips every morning to ensure sanitizer is at correct concentration.

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

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : MAPLE GARDEN CHINESE RESTAURANT Owner : WEI KANG ZHU
Site Address : 138 BELLE MILL LANDING Owner Address : 12895 GARDENIA AVE

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

Corrective Description:

Inspector Comments:

Please have hand washing sink stocked at all times, have toilet paper on dispenser at all times. Ensure proper signage is in restroom that states "all employees must wash hands before returning to work".

Overall Inspection Comments

Safe Serv Wei Kang Zhu

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MARCOS PIZZA	Owner	: TAYLOR ENTERPRISES
Site Address	: 2116 SOLANO ST	Owner Address	: 416 STANMAR DR
Facility ID	: FA0000586	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0000206	Inspector Phone	: Not Specified
License/Permit Number	: 2185-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/4/2021	Total Inspection Time	: 70 min.
Inspection Number	: DA0008569	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

TIME AS TEMPERATURE CONTROL - 16 8

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained (114000)

Corrective Description:

Inspector Comments:

Hot held pizza (85°F) was noted in the glass display hot holding case across from the Atasa 2 door freezer. Proper documentation (date and time) were noted to be lacking from the display case that was labeled hold for 4 hours only.

TEHAMA COUNTY DEPARTMENT OF ENVIRONMENTAL HEALTH DOES NOT PERMIT TIME AS A PUBLIC HEALTH CONTROL. Please maintain all potentially hazardous food (PHF) at 135°F or higher.

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:

The pepperoni (49°F) and salami (49°F) were noted in the three bay sandwich top refrigeration unit. Remove the pepperoni and salami from the sandwich top refrigeration unit, place in the walk-in cooler. Maintain all cold held potentially hazardous food (PHF) at 41°F or lower.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The facility was noted to be lacking testing material for the concentration of the sanitizing solution. Please provide the appropriate test strips.

Overall Inspection Comments

Person in Contact: Jacklynn Ramirez
Food Safety Cert.: Steven babo Exp. 3/25

Received By:

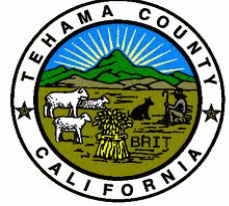
Date

Jay Bhakta

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MARISCOS ALTAMAR LLC	Owner	: ANTONIO D.SOLANO RAMOS
Site Address	: 1728 SOLANO ST	Owner Address	: 361 STONY CREEK DR
Facility ID	: FA0000676	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0000329	Inspector Phone	: Not Specified
License/Permit Number	: 2367-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/10/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008589	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food handler's and Food Safety Cert. were noted to be lacking or not on premise. Provide the Food handler's cards in 30 days of this inspection (3/10/21). Provide the Food Safety Certification in 60 days of this inspection (3/10/21) Provide paper copies of the documents on site.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Chlorine was noted as the sanitizing solution. The concentration is unknown due to a lack of test strips. Provide chlorine concentration test strips and maintain appropriate level (100 ppm).

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The hood baffles above the grill was noted to have heavy grease build up. Please degrease the baffles and increase the servicing of the mechanical ventilation system.

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

"Comply by Date" Not Specified

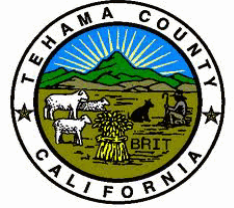
Not In Compliance

Violation Description:

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

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 : MARISCOS ALTAMAR LLC Owner : ANTONIO D.SOLANO RAMOS
Site Address : 1728 SOLANO ST Owner Address : 361 STONY CREEK DR

Corrective Description:

Inspector Comments:

The sandwich top refrigeration unit was noted to not be in working order. Repair or replace the sandwich top refrigeration unit.

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:

The tomatoes(49° F) and the cooked shrimp (47°F) were noted in the sandwich tip refrigeration unit closest to the hand wash sink. Cold Hold all Potentially hazardous foods at 41°F r lower. Use ice a temporary means to lower the temperature.

Overall Inspection Comments

Received By: _____ Date _____

Jay Bhakta _____ Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MCBRAYERS HOMETOWN CAFE	Owner	: JOI GONZALEZ AND THERON THURSTON
Site Address	: 1081 SOLANO ST A	Owner Address	: 1081 SOLANO ST "A"
Facility ID	: FA0000667	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0000318	Inspector Phone	: Not Specified
License/Permit Number	: 2338-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/5/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008577	Result	: 05 - Reinspection Required
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Paper towels noted to be lacking in towel holders in both restrooms. Fill paper towel holders with paper towel and maintain.

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:

The water temperature was noted at 75°F at the hand wash sink next to the ware washing sink. The water temperature, at the hand wash sink, shall be at 100°F and in no excess of 108°F, Repair equipment to have warm water at all times.

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:

The country gravy (99°F) was noted in the on-counter hot holding unit. Reheat the country gravy to 165°F before hot holding at 135°F or higher.

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:

The tomatoes (55°F) were noted in the sandwich top, three door refrigeration unit. Tomatoes are potentially hazardous foods (PHF), PHF shall be cold held 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

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 : MCBRAYERS HOMETOWN CAFE Owner : JOI GONZALEZ AND THERON THURSTON
Site Address : 1081 SOLANO ST A Owner Address : 1081 SOLANO ST "A"

Violation Description:

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

Corrective Description:

Inspector Comments:

The sandwich top three door refrigeration unit temperature was noted at 43°F, the unit's setting was 36°F. Repair or replace the refrigeration unit. Cold held PHF shall be at 41°F or lower.

EQUIPMENT, UTENCILS AND LINENS SHALL BE PROTECTED FROM CONTAMINATION AT ALL TIMES - 16 36 "Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The interior surface of the microwave was noted to stains. Clean and maintain the equipment.

EQUIPMENT, UTENCILS AND LINENS SHALL BE PROTECTED FROM CONTAMINATION AT ALL TIMES - 16 36 "Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The ice scoop was noted on the soda fountain drainboard. Store the ice scoop in food grade container to protect from contamination.

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

Violation Description:

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

Corrective Description:

Inspector Comments:

Food handler's cards and Food Safety Certification were noted to not on premise. have Food handler's cards for all employees in 30 days time as of today (3/5/21) and Food Safety Certification for Managers in 60 days time as of today (3/5/21)

Overall Inspection Comments

Received By: _____

Date _____

Jay Bhakta _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MOBILE GAS STATION	Owner	: NMSO INC.
Site Address	: 65 N ANTELOPE BLVD	Owner Address	: 1040 N BENSON AVE
Facility ID	: FA0001343	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001192	Inspector Phone	: Not Specified
License/Permit Number	: 7064-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 3/17/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008602	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please ensure all boxes are off employee bathroom floor and kept at a minimum of 6" above the floor at all times. Facility is very clean otherwise.

Received By:

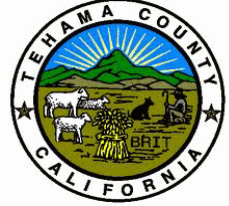
Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: OLIVE CITY MARKET	Owner	: JAMES STEVEN BARRETT
Site Address	: 809 SOLANO ST	Owner Address	: 24655 PEDAN AVE
Facility ID	: FA0000554	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0000168	Inspector Phone	: Not Specified
License/Permit Number	: 2135-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet 1
Person in Charge	:		: Prep Area
Inspection Date	: 3/3/2021	Total Inspection Time	: 85 min.
Inspection Number	: DA0008552	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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:

The thermometer was noted to be lacking in the white freezer. Please provide a working thermometer inside the white freezer.

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:

Macaroni and cheese (67° F) was noted to be defrosting in the hot holding unit. Heat the macaroni and cheese to 165° F prior to placing in the hot holding unit. Maintain the macaroni and cheese at 135° F or above in the hot holding unit.

WIPING CLOTHES KEPT CLEAN - 16 40

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1 114185.3 (d-e))

Corrective Description:

Inspector Comments:

Wiping cloth with appropriate sanitizer concentration was noted to be lacking in vicinity of the food preparation area. Provide appropriate sanitizer solution for the wiping cloth.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

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 : OLIVE CITY MARKET
Site Address : 809 SOLANO ST

Owner : JAMES STEVEN BARRETT
Owner Address : 24655 PEDAN AVE

Inspector Comments:

The exhaust hood baffles were noted to have excessive oil/grease build up. Please clean the baffles and maintain cleanliness.

Overall Inspection Comments

Violation: 114172 All pressurized cylinder shall be securely fastened to a ridged structure. The CO2 gas tanks were noted to be unchained securely to the wall located adjacent to the ice maker/ bin. Please secure the CO2 gas tanks to the wall at all times.

Person in Contact: Steve

Food Safety for Manager: Virginia Barret exp. 6/20/2023

Received By: _____

Date _____

Jay Bhakta _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: OLIVE PIT	Owner	: OLIVE PIT
Site Address	: 2156 SOLANO ST	Owner Address	: 2156 SOLA ST
Facility ID	: FA0000600	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0000222	Inspector Phone	: Not Specified
License/Permit Number	: 2213-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/10/2021	Total Inspection Time	: 80 min.
Inspection Number	: DA0008580	Result	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The food facility was closed due to COVID-19 protocols enacted by management.

Received By: _____

Date _____

Jay Bhakta _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: PAPA MURPHY'S	Owner	: FHK RED BLUFF PARTNERS
Site Address	: 845 S MAIN ST	Owner Address	: P O BOX 8600
Facility ID	: FA0000605	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000228	Inspector Phone	: Not Specified
License/Permit Number	: 2220-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/1/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008542	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food handler cards not available for inspection. Please have a folder with food handler cards available at all times.

PROPER BACKFLOW PROTECTION - 16 41

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable 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:

Hot water spigot on prep sink has a substantial leak. Please repair.

Overall Inspection Comments

Store nice and clean. Please have food handler cards in a folder and available for inspection at all times. Sabrina was very helpful, thank you.

Received By:

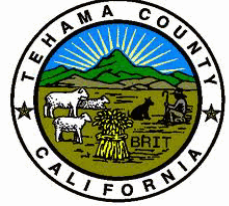
Date

Jana Gosselin

Date

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



Tim Potanovic, REHS - Director

Facility Name	: PAPA MURPHY'S PIZZA	Owner	: JRD FOOD SERVICE INC.
Site Address	: 2011 SOLANO ST	Owner Address	: 9 MAIN ST 105
Facility ID	: FA0000606	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0000229	Inspector Phone	: Not Specified
License/Permit Number	: 2221-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/8/2021	Total Inspection Time	: 65 min.
Inspection Number	: DA0008579	Result	: 00 - Not Applicable
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Quat ammonium concentration test strips were noted to be lacking for the Quat. Ammonium sanitary solution. Provide the appropriate test strips.

Overall Inspection Comments

Received By: _____

Date _____

Jay Bhakta _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RANCHERS DELI & MEATS	Owner	: DALE MC FALL
Site Address	: 890 MARGUERITE AVE	Owner Address	: 303 SOLANO ST
Facility ID	: FA0001212	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0002103	Inspector Phone	: Not Specified
License/Permit Number	: PT0002193	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/11/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008581	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

No significant Violations noted at this time.

Received By:

Date

Jay Bhakta

Date

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Phone # (530) 527-8020
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RANCHO GRANDE	Owner	: PETE MANNERINO
Site Address	: 1995 SOLANO ST	Owner Address	: P O BOX 7836
Facility ID	: FA0000617	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0000247	Inspector Phone	: Not Specified
License/Permit Number	: 2242-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/3/2021	Total Inspection Time	: 0 min.
Inspection Number	: DA0008553	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food Safety Certification and Food handler's Cards were noted to be lacking in the food facility. Please provide proof of the Food Handler cards in 30 days and Food Safety Certification in 60 day from this date (3/3/2021) to this department.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The ice scoop was noted on the soda fountain drainboard. Please store the ice scoop in food grade storage to prevent contamination.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The hood ventilation system above the stove was noted to have heavy grease build up on the front metal portion and around the light bulb housing unit. Please clean the grease and maintain cleanliness

Overall Inspection Comments

Food Safety Cert.: Lacking
Contact person Pete

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www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : RANCHO GRANDE
Site Address : 1995 SOLANO ST

Owner : PETE MANNERINO
Owner Address : P O BOX 7836

Received By: _____

Date _____

Jay Bhakta _____

Date _____

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Red Bluff CA 96080
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: REITER'S BAKERY & CONFECTIONS	Owner	: RICHARD REITER
Site Address	: 830 MAIN ST	Owner Address	: 20970 SECOND ST
Facility ID	: FA0001153	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001982	Inspector Phone	: Not Specified
License/Permit Number	: 8528-16F-1	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 3/16/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008593	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Bakery looks great, thank you!
Serv Safe Food Manager: Kassie Spurgeon

Received By: _____

Date _____

Jana Gosselin

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: RINA'S MINI MART #1	Owner	: TEIG RB OIL, INC.
Site Address	: 205 ANTELOPE Blvd	Owner Address	: 1055 S MAIN ST
Facility ID	: FA0000979	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001162	Inspector Phone	: Not Specified
License/Permit Number	: 7056-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 3/16/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008597	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Small sandwich refrigerator by the door out of temp. All potentially hazardous food voluntarily removed while inspector was on site. Please repair or replace. Also keep an eye on the big walk in refrigerator and make sure it is holding temperature well.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please add soap at hand washing sink in small office. Frequent and convenient hand washing is a critical component of your food safety protocol.

Overall Inspection Comments

Thank you.

Received By: _____

Date _____

Jana Gosselin

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RINA'S MINI MART #2	Owner	: TEIG RB OIL, INC.
Site Address	: 1055 S MAIN St	Owner Address	: 1055 S MAIN ST
Facility ID	: FA0001049	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001617	Inspector Phone	: Not Specified
License/Permit Number	: 8220-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 3/17/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008603	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed milk and sandwich temperature at 50°F, please set up a temperature control paper log and record temperature twice a day.
Recommend modifying wall behind milk to increase cold air circulation.

Overall Inspection Comments

Ensure all pressurized cylinders are properly chained and secured to a fixed object.

Received By: _____

Date _____

David Lopez _____

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: ROUND TABLE PIZZA	Owner	: SISCO ENTERPRISES
Site Address	: 116 W BELLE MILL RD	Owner Address	: 500 EAST AVE
Facility ID	: FA0000633	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000269	Inspector Phone	: Not Specified
License/Permit Number	: 2269-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 3/17/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0008600		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility is clean and organized.

David Lopez

Received By:

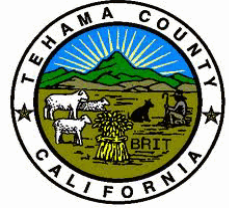
Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SPEEDWAY NO. 1999	Owner	: TRMC RETAIL LLC
Site Address	: 782 ANTELOPE Blvd	Owner Address	: 500 SPEEDWAY DR
Facility ID	: FA0000988	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001249	Inspector Phone	: Not Specified
License/Permit Number	: 7072-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 3/2/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008547	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please have food handler cards in a dedicated folder available for inspection at all times. If you are going to keep them in the employee's personnel file, please have an extra copy in a dedicated, readily-available folder for inspection.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Both restrooms require an "employees must wash hands before returning to work" sign. Please place it in an easily viewable area.

Overall Inspection Comments

The store is very clean, thank you. Jessica in the kitchen was very helpful.

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: STARBUCKS COFFEE #10581	Owner	: STARBUCKS COFFEE #10581
Site Address	: 535 ADOBE ROAD	Owner Address	: 535 ADOBE RD
Facility ID	: FA0000673	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0000326	Inspector Phone	: Not Specified
License/Permit Number	: 2362-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/2/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008544	Result	: 00 - Not Applicable
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The handles on the two-door under counter refrigerator was noted to have grim build-up. Please clean and maintain cleanliness of all hand contact points.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Two spatulas were noted on the hand washing sink adjacent to the three compartment sink. Remove the two spatulas and maintain cleanliness.

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:

The two floor sinks located under the three compartment sink and the single door refrigeration unit were noted to be discolored and contained food debris. Please clean and maintain the cleanliness of the floor sinks.

Overall Inspection Comments

Received By:

Date

Jay Bhakta

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: STARBUCKS COFFEE COMPANY #24030	Owner	: STARBUCKS COFFEE COMPANY #24030
Site Address	: 265 ANTELOPE BLVD	Owner Address	: 2401 S UTAH AVE SSDIO
Facility ID	: FA0001293	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002273	Inspector Phone	: Not Specified
License/Permit Number	: PT0002364	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/11/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008588	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Large accumulation of trash in back room with trash cans piled high.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed food packages on wet ground in back storage area. Maintain food packaging at east 6 inches off the ground at all time.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Have all employee food handler cards up to date. Have manager complete Safe Serv food handling course within 30 days.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

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 : STARBUCKS COFFEE COMPANY #24030
Site Address : 265 ANTELOPE BLVD

Owner : STARBUCKS COFFEE COMPANY #24030
Owner Address : 2401 S UTAH AVE SSDIO

Inspector Comments:

Sanitary single use paper towels shall be stocked at all times.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed algae build up in pre-filter of water filtration system. Maintain clean working equipment at all times.

Overall Inspection Comments

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: STARBUCKS #3486 @ I-5 CORNING	Owner	: SKN PROPERTIES
Site Address	: 908 HIGHWAY 99 W A	Owner Address	: 8227 FRES ST
Facility ID	: FA0000648	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0000289	Inspector Phone	: Not Specified
License/Permit Number	: 2303-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/4/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008563	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Person in contact Samantha

Received By:

Date

Jay Bhakta

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SUBWAY	Owner	: DELIGHT FOODS INC.
Site Address	: 608 LUTHER RD	Owner Address	: 1134 PINE ST
Facility ID	: FA0001402	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002457	Inspector Phone	: Not Specified
License/Permit Number	: PT0002669	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/30/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008626	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD FACILITY SHALL BE KEPT FREE OF VERMIN - 16 23

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Observed dead vermin in light fixtures in the back kitchen.
 - B) Observed vermin of bottom drawers of fountain drink station please clean and maintain in good working order.
- Please clean light fixtures and ensure pest report is available for inspection.

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:

During inspection food handler cards were not able to be produced. Please ensure all food handler cards and serv safe certificates are up to date and available on premise 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:

- A) Observed floor peeling in front of fountain drink station. Fix as soon as possible, will be back in 4 weeks from inspection date.
- B) Observed heavy grime build up inside both walk-in units along the floor walls. Please clean and maintain.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
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www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : SUBWAY
Site Address : 608 LUTHER RD
Owner : DELIGHT FOODS INC.
Owner Address : 1134 PINE ST

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

Corrective Description:

Inspector Comments:

- A) Observed fountain drink station with leaking syrup from nozzles.
 - B) Observed freezer walk-in unit dripping fluid onto food packaging.
- Please fix fix and maintain at all times.

Overall Inspection Comments

Please keep an eye on front line refrigeration unit temperature, cover unit when not in use to ensure refrigeration unit stays in temp of 41°F or below.

David Lopez

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TORI TACOS	Owner	: SIXTOS GOMEZ RANGEL
Site Address	: 1205 W HWY 99	Owner Address	: 820 KIMBALL RD
Facility ID	: FA0001409	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002466	Inspector Phone	: Not Specified
License/Permit Number	: PT0002678	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 3/19/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008605	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility is clean. Thank you!

Received By:

Date

David Lopez

Date

County of Tehama
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www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: THE BAKER'S PANTRY	Owner	: FRANCISCO MORENO
Site Address	: 1942 SOLANO ST	Owner Address	: 417 MARIN ST
Facility ID	: FA0000519	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0000126	Inspector Phone	: Not Specified
License/Permit Number	: 2062-16F-1	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 3/4/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008567	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

ADEQUATE LIGHTING REQUIRED - 16 38A

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The light bulb under the hood was noted to be inoperable. Please repair or replace the light bulb.

Overall Inspection Comments

Person in Contact: Carolina
Food safety Cert.: Fransisco Moreno exp. 9/2023

The bakery is in overall good shape.

Received By: _____

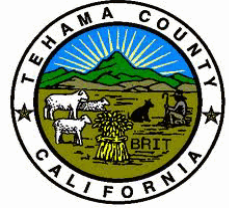
Date

Jay Bhakta _____

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: VIDA JUICE BAR	Owner	: YESENIA ZARAGOZA
Site Address	: 124 S JACKSON ST	Owner Address	: 124 S JACKSON ST
Facility ID	: FA0001478	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002611	Inspector Phone	: Not Specified
License/Permit Number	: PT0002827	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 3/2/2021	Result	: 03 - Minor Violations
Inspection Number	: DA0008545		
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please add ingredients in descending order of occurrence and date the product was made.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please have your food safety manager's card available for inspection at all times. It should be framed on the wall.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please install single serve paper towels in restroom.

Overall Inspection Comments

Please establish procedure for getting proper sanitization concentration in your sanitizing sink. Thank you Ysenia.

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: WALMART #1608	Owner	: WALMART INC.
Site Address	: 608 LUTHER RD	Owner Address	: 508 SW 8TH ST 8916
Facility ID	: FA0001318	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002294	Inspector Phone	: Not Specified
License/Permit Number	: PT0002385	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 3/30/2021	Total Inspection Time	: 90 min.
Inspection Number	: DA0008625	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please keep all milk stored off the floor. The floor under the milk shelves in the dairy cooler (where the milk is on the floor) is very dirty and should be cleaned.

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:

Bottom floor of meat holding units (in refrigerator cases) needs to be cleaned and sanitized.

Overall Inspection Comments

Additionally, fans in dairy case need to be cleaned, the exit air is staining the ceiling. The store looks good in all other areas. Cody was very helpful during our inspection. Thank you.

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: WENDY'S	Owner	: WENDYS
Site Address	: 1150 S MAIN ST	Owner Address	: 1308 KANSAS AVE
Facility ID	: FA0000654	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000300	Inspector Phone	: Not Specified
License/Permit Number	: 2313-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/1/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008541	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food handler cards must be available for inspection at all times. Please keep them in a folder and make the location known to the person in charge.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Paper towels not in a dispenser in women's restroom. Toilet paper and paper towels must be kept in a permanently mounted dispenser at all times, not setting on the counter. It is unsanitary.

Overall Inspection Comments

Restaurant is in good condition. Maribel was very helpful, thank you.

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: WOODSON BRIDGE MINI MART/DELI	Owner	: WOODSON BRIDGE MINI MART
Site Address	: 3770 ILLINOIS AVE	Owner Address	: 7422 LINCOLN BLVD
Facility ID	: FA0000666	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000316	Inspector Phone	: Not Specified
License/Permit Number	: 2332-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 3/8/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008575	Result	: 04 - Major Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Outside boxes must be broken down and thrown away as soon as possible.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hand washing sink was inaccessible; Hand washing sink must be accessible at all times.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed shampoo, conditioner, and face wash in three compartment sink. Three compartment sink must be used solely for dish washing. Did not see any sanitizer or sanitizer at time of visit.

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:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : WOODSON BRIDGE MINI MART/DELI Owner : WOODSON BRIDGE MINI MART
Site Address : 3770 ILLINOIS AVE Owner Address : 7422 LINCOLN BLVD

Inspector Comments:

Ensure manager food handling card is up to date and on the premise at all times.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed excessive dust build up on milk rack in #1 reach in refrigerator.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Overall Inspection Comments

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: WOODSON BRIDGE MINI MART/DELI	Owner	: WOODSON BRIDGE MINI MART
Site Address	: 3770 ILLINOIS AVE	Owner Address	: 7422 LINCOLN BLVD
Facility ID	: FA0000666	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000316	Inspector Phone	: Not Specified
License/Permit Number	: 2332-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 3/22/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008608	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed heavy build up of cardboard boxes in back of building. Please dispose of cardboard boxes properly as soon as possible to mitigate potential cockroach or rodent infestation.

Overall Inspection Comments

Most of previous inspection violations from 3/19 were corrected and are satisfactory, please remember to maintain facility clean and in proper working order. Will be back in 6 months.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : WOODSON BRIDGE MINI MART/DELI	Owner : WOODSON BRIDGE MINI MART
Site Address : 3770 ILLINOIS AVE	Owner Address : 7422 LINCOLN BLVD
Facility ID : FA0000666	Inspector : EE0000019 - David Lopez
Record ID : PR0000316	Inspector Phone : Not Specified
License/Permit Number : 2332-16F-1	Program: : 1617 - Retail Market <6000 Sq Feet
Person in Charge :	: 1 Prep Area
Inspection Date : 3/19/2021	Total Inspection Time : 60 min.
Inspection Number : DA0008607	Result : 04 - Major Violations
Purpose of Inspection : 104 - Follow-Up Inspection	

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Safe Serv manager food handling certificate must be completed and posted on premise within 7 days. Please ensure all workers who handle or prepare food have a food handlers card within 30 days of hire.

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

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Sanitary toilet paper dispenser must be fully stocked and in complete working order at all times.

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

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : WOODSON BRIDGE MINI MART/DELI Owner : WOODSON BRIDGE MINI MART
Site Address : 3770 ILLINOIS AVE Owner Address : 7422 LINCOLN BLVD

Inspector Comments:

Observed build up on all refrigeration units door handles, please clean and maintain clean at all times.
Excessive dust build up in milk holding rack, clean and maintain clean at all times.

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:

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed heavy build up of cardboard boxes in back of building. Please dispose of properly as soon as possible to mitigate potential cockroach or rodent infestation.

Overall Inspection Comments

David Lopez

Received By: _____

Date _____

David Lopez _____

Date _____