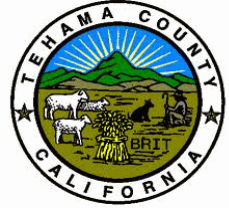


County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 7-ELEVEN INC #20054	Owner	: 7-ELEVEN INC.
Site Address	: 1425 SOLANO ST	Owner Address	: 1689 CHERRY ST
Facility ID	: FA0001040	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001567	Inspector Phone	: Not Specified
License/Permit Number	: 8167-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 3/7/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009703	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Curtis cappuccino machine has crystallized sugar on nozzles and on powder container. Clean and maintain within 2 weeks of 3/7/2022 inspection date.
- B) Creamer nozzles were noted to be cut horizontally, nozzles shall be cut at a 45° angle at all times.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Chicken bags were noted to be stored next to frozen pizzas, chicken shall be stored on lowest possible shelf and all other produce above to avoid the possibility of cross contamination.
- B) Box of cheese bread was noted to be open and cheese bread out of box, box shall be closed when not in use to avoid the possibility of cross contamination.

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:

Soda syrup was noted to be on floor of back room, employee told inspector an unknown leak is causing syrup to accumulate on floor. Ensure all syrup equipment is functioning properly.

TOILET FACILITY MUST BE CLEAN, SUPPLIED AND PROPERLY 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 : 7-ELEVEN INC #20054 Owner : 7-ELEVEN INC.
Site Address : 1425 SOLANO ST Owner Address : 1689 CHERRY ST

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:

Extra used unwrapped toilet paper was noted to be next to toilet paper dispenser, please store all other toilet paper away from toilet and dispenser in a way that it is protected from contamination.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

there is a large milk spill in the corner of the walk-in, this has been noted twice no. Clean spill within 2 weeks of 3/7/2022 inspection date and maintain.

Overall Inspection Comments

David Lopez

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: AMERICAN THAI PEPPER CAFE	Owner	: NOU GORDEN
Site Address	: 8051 HWY 99E	Owner Address	: PO BOX 241
Facility ID	: FA0000593	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000213	Inspector Phone	: Not Specified
License/Permit Number	: 2196-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/21/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009746	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Rice cooker was noted to be dirty, rice cooker shall be cleaned after every use.
- B) Reach-in refrigerator racks were noted to be dirty with food and grime, racks shall be cleaned and sanitized within 2 weeks of 3/21/2022 inspection date.
- C) Microwave was noted to have food debris inside, microwave shall be cleaned and maintained at all times.
- D) Pepsi refrigerator in kitchen was noted to having fluids on bottom, refrigerator shall be cleaned and sanitized within 2 weeks of 3/21/2022.
- E) Prep refrigerator bottom was noted to be dirty with food debris and grime, refrigerator shall be emptied and cleaned within 2 weeks of 3/21/2022 inspection.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Rice bin was noted to be lacking proper labels, rice bin shall be properly labeled so that there is no possibility of cross contamination.

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:

Meat and vegetables were noted to be stored improperly in open bags or without any type of container. Food shall be kept in a clean protective container at all times and closed when not in use.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"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	: ARBY'S	Owner	: GOLDEN BEAR RESTAURANT GROUP
Site Address	: 1065 S MAIN ST	Owner Address	: 681 LAKE ST
Facility ID	: FA0000491	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000092	Inspector Phone	: Not Specified
License/Permit Number	: 2010-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/10/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009725	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

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:

Project in kitchen with new floor drain, tiles pulled up, new appliances needs a plan review. Please contact Environmental Health office for details.

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:

Time to clean the hood above the fryer. It is dripping grease.

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 certificate for food safety manager displayed on wall. Also ensure that the person left in charge of the store has knowledge of and knows how to access food handler training records.

Overall Inspection Comments

Please continue to work on reducing overall clutter in back kitchen and cleanliness. Nicole was very helpful today, thank you.

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www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : ARBY'S
Site Address : 1065 S MAIN ST

Owner : GOLDEN BEAR RESTAURANT GROUP
Owner Address : 681 LAKE ST

Jana Gosselin

Received By: _____ Date _____

Jana Gosselin _____ Date _____

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
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Phone # (530) 527-8020
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	: 3/8/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009710	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 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:

Raw frozen meat patties shall be stored separately from ice cream tubs to avoid the possibility of cross contamination. Violation was corrected on site.

Overall Inspection Comments

Please submit plan review application prior to remodel construction.

David Lopez

Received By: _____

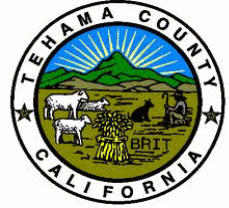
Date _____

David Lopez

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BERTA'S TACOS	Owner	: BERTA AND JOSE SANCHEZ
Site Address	: 660 SOLANO ST	Owner Address	: 804 SOUTH ST
Facility ID	: FA0001501	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002647	Inspector Phone	: Not Specified
License/Permit Number	: PT0002863	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 3/10/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009727	Result	: 05 - Reinspection Required
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hand washing soap dispenser shall be replaced prior to operation of mobile food facility. SSoap dispenser shall be permanently wall mounted.

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:

Mechanical exhaust ventilation equipment shall be provided over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease heat, and vapors. All mechanical exhaust ventilation equipment shall be installed and maintained in accordance with the California Mechanical Code. The California Mechanical Code §513.2.2 requires new and existing mobile food facilities to have a UL 300 fire suppression system installed.

A FOOD FACILITY SHALL NOT BE OPEN FOR BUSINESS WITHOUT A VALID PERMIT - 16 49

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114387)

Corrective Description:

Inspector Comments:

An enclosed and occupiable mobile food facility (such as a converted trailer, special purpose commercial modular and coach or a commercial modular coach) must be certified by the California Department of Housing and Community Development.
Contact Manufactured Housing at 916-445-3338. For a small fee they will research to see if the mobile vehicle has ever been issued the insignia. If it has, they will provide you with a duplicate insignia.

Overall Inspection Comments

A fire suppression system shall be installed over the hood system prior to obtaining health permit from our department. Please show proof of a properly installed ansul system and proof of HCD approval insignia.

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



Tim Potanovic, REHS - Director

Facility Name : BERTA'S TACOS
Site Address : 660 SOLANO ST

Owner : BERTA AND JOSE SANCHEZ
Owner Address : 804 SOUTH ST

David Lopez

Received By: _____

Date _____

David Lopez _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BEST WESTERN	Owner	: AJIT B PATEL
Site Address	: 203 ANTELOPE BLVD	Owner Address	: 203 ANTELOPE BLVD
Facility ID	: FA0000739	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000417	Inspector Phone	: Not Specified
License/Permit Number	: 3643-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/10/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009722	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:

The small refrigerator in the breakfast area was found to be above 41F. Thermostat turned down and dedicated thermometer placed inside. Will monitor.

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 all refrigerators and freezers have working dedicated thermometers. All potentially hazardous food shall be held below 41F at all times.

Please keep a metal probe thermometer in the breakfast area and ensure all hot held foods are held above 135F 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:

Please ensure all dishes are sanitized in a solution containing 100 ppm chlorine. Test strips to be available on site at all times.

Overall Inspection Comments

Thank you for implementing these important safety protocols.

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	: BEST WESTERN OF CORNING	Owner	: BEST WESTERN OF CORNING
Site Address	: 910 HIGHWAY 99 W	Owner Address	: 910 HIGHWAY 99
Facility ID	: FA0000707	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000364	Inspector Phone	: Not Specified
License/Permit Number	: 3602-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/8/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009709	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:

Ware washing was being done in mop sink in laundry room, ware washing shall only be done in 3 compartment sink located in room adjacent to laundry room. Proper ware washing procedures shall be followed at all times which include wash, rinse, sanitize, and air dry.

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:

Cereal dispenser lid and sides were noted to have dust build up. Dispensers shall be properly washed and sanitized and kept dust free to avoid the possibility of contamination.

Overall Inspection Comments

3 compartment sink shall be in working order and solely be used for ware washing dishes. Discontinue practice of washing in mop sink in laundry room.

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	: BUBBA Q	Owner	: MARK OLSEN
Site Address	: 706 4TH ST	Owner Address	: 1422 YOLO ST
Facility ID	: FA0001467	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002592	Inspector Phone	: Not Specified
License/Permit Number	: PT0002802	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:	:	:
Inspection Date	: 3/18/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009738	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:

Proof of Managers Food Safety Training shall be made to this office within 30 days of 3/18/2022 inspection date.

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:

Water pump is showing signs of possible leakage, ensure all equipment is functioning properly and repair/replace any equipment that is malfunctioning.

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:

Smoker shall be under a protective cover to avoid the possibility of contamination from animals and vermin.

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:

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 : BUBBA Q
Site Address : 706 4TH ST

Owner : MARK OLSEN
Owner Address : 1422 YOLO ST

Inspector Comments:

Smoker was noted to have excess carbon and grease build up, smoker shall be cleaned and maintained regularly to avoid build up.

Overall Inspection Comments

Proof of food training shall be provided to this office within 30 days of 3/18/2022 inspection date.

David Lopez

Received By: _____

Date _____

David Lopez

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BURGER SHACK	Owner	: ANAIZA NOVOA
Site Address	: 7834 HIGHWAY 99 E	Owner Address	: 7834 HWY 99E
Facility ID	: FA0000505	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000111	Inspector Phone	: Not Specified
License/Permit Number	: 2035-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/10/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009723	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

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:

Food contact surfaces were observed to be wiped with a moist towel, a labeled sanitizer bucket with a clean towel shall be used when wiping down food contact surfaces. Sanitizer bucket shall have proper sanitizer concentration and changed when cloudy or after 4 hours of use.

Overall Inspection Comments

Facility looks great otherwise. Submit a plan review application before major kitchen remodel.

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	: CARNICERIA MI PUEBLO	Owner	: CARNICERIA MI PUEBLO
Site Address	: 1321 SOLANO ST	Owner Address	: 23915 ORANGEWOOD RD
Facility ID	: FA0000679	Inspector	: EE0000019 - David Lopez
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	: 3/7/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009704	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Drying dish cart was noted to be dirty with food debris and grime. Cart shall be washed, sanitized and maintained at all times to avoid the possibility of contamination.
- B) Walk-in floor base boards have food build up as well as spills, deep clean walk-in floor 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:

Restroom hand washing sink was noted to be lacking hand soap dispenser, dispenser shall be wall mounted, properly stocked and in working order at all times. Dispenser shall be available within 2 weeks of 3/7/2022 inspection date.

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 is lacking permanent mounted dispenser, repair/replace dispenser within 2 weeks of 3/7/2022 inspection date.

Overall Inspection Comments

Please repair restroom as soon as possible and maintain cleanliness of nonfood contact surfaces.

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 : CARNICERIA MI PUEBLO
Site Address : 1321 SOLANO ST

Owner : CARNICERIA MI PUEBLO
Owner Address : 23915 ORANGEWOOD RD

David Lopez

Received By: _____

Date _____

David Lopez _____

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: CASA RAMOS MEXICAN RESTAURANT	Owner	: M.K. AND A. LLC
Site Address	: 636 EDITH AVE	Owner Address	: P.O. BOX 808
Facility ID	: FA0000506	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000112	Inspector Phone	: Not Specified
License/Permit Number	: 2037-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 3/17/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009737	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Ice scoop in front drink station was noted to be inside ice bin, ice is food. Ice scoop shall be in a protective container outside of ice bin at all times.
- B) Ice machine ice deflector was showing signs of possible mold. Ice machine shall be emptied, washed, and sanitized per manufactures instructions. Ice machine shall be regularly cleaned to avoid mold build up.
- C) Industrial can opener was noted to have food debris, clean can opener thoroughly after every use to avoid the possibility of cross contamination.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Drying rack in back storage room was noted to have dust and grime build up, drying racks shall be washed and sanitized within 2 weeks of 3/17/2022 inspection date and regularly maintain cleanliness.
- B) Racks inside refrigerators in bar area were noted to have grime build up, clean and sanitize or replace within 2 weeks of 3/17/2022 inspection date and regularly maintain cleanliness.

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:

Observed meat thawing in container of cold water in back storage room, correct thawing procedures shall be used at all times. Thawing procedures include under refrigeration, completely submerged under cold running water of sufficient velocity to flush loose particles, or in microwave oven. Please ensure all employees understand correct thawing procedures.

ADEQUATE LIGHTING REQUIRED - 16 38A

"Comply by Date" Not Specified

Not In Compliance

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



Tim Potanovic, REHS - Director

Facility Name : CASA RAMOS MEXICAN RESTAURANT Owner : M.K. AND A. LLC
Site Address : 636 EDITH AVE Owner Address : P.O. BOX 808

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:

Light in kitchen by above reach-in freezer and prep table was noted to be lacking a protective shield, 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. Ensure lighting is in protective shield within 2 weeks of 3/17/2022 inspection date.

Overall Inspection Comments

David Lopez

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CHATAS CHURROS LLC	Owner	: LISA LOMELI
Site Address	: 2075 SOLANO ST	Owner Address	: 646 FRIPP AVE
Facility ID	: FA0001610	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002806	Inspector Phone	: Not Specified
License/Permit Number	: PT0003039	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/1/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009692	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:

At least one person shall have a Managers Food Safety Certificate within 60 days of 3/1/2022 inspection date. All other employees shall have up to date Food Handler Cards in a single folder and readily accessible.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Ice machine deflector was noted to be moldy, ice machine shall be emptied, cleaned, and sanitized in accordance to manufacturer specifications. Routinely clean ice machine to avoid mold growth.

Overall Inspection Comments

Facility looks great 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	: CIRCLE 7 DAYS	Owner	: Khinda Gas & Food, INC
Site Address	: 1055 WALNUT St	Owner Address	: 1384 KIRSTEN CT
Facility ID	: FA0000972	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001099	Inspector Phone	: Not Specified
License/Permit Number	: 7039-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 3/28/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009757	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 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:

Time to clean the hood. Particularly over the fryer.

Overall Inspection Comments

The store is very clean, thank you.

Refrigerators with PHF are alarmed, the monitor is behind the counter.

Received By: _____

Date _____

Jana Gosselin

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: COMFORT INN	Owner	: SINGH HOTEL GROUP
Site Address	: 90 SALE LANE	Owner Address	: 90 SALE LN
Facility ID	: FA0000710	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000370	Inspector Phone	: Not Specified
License/Permit Number	: 3606-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/9/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009724	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 refrigerator in breakfast area found to be above 41F. Thermostat turned down, will monitor.

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 install a paper towel dispenser above the hand-washing sink in the breakfast area.

Overall Inspection Comments

The facility looks good, however, please use a dedicated thermometer and monitor the small refrigerator temperature. If it cannot maintain a temperature below 41F, please repair. Additionally, food code requires single-serve towels be used for drying hands after washing. Thank you.

Received By: _____

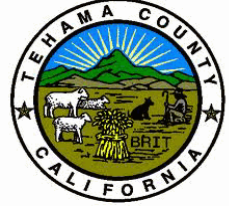
Date _____

Jana Gosselin _____

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: CORNING CHEVRON	Owner	: GURMIT KHINDA
Site Address	: 820 HWY 99W	Owner Address	: 820 HWY 99W
Facility ID	: FA0000987	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001241	Inspector Phone	: Not Specified
License/Permit Number	: 7071-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 3/10/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009719	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Ice machine is showing signs of mold on ice deflector, ice shall be discarded and deflector cleaned with appropriate cleaner within 2 weeks of 3/10/2022 inspection date.
- B) Creamer nozzle was noted to be cut horizontally, nozzles shall be cut at a 45° angle to avoid splash back.

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:

Refrigerator with mild products was noted to be lacking a thermometer, please install a dedicated cold thermometer inside milk refrigerator.

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 lacking at time of inspection. Ensure all employees who work with food have an up to date and current Food Handler Card on site within 30 days of 3/10/2022. Food Handler Cards shall be in a easily accessible location and readily available during an inspection.

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 : CORNING CHEVRON Owner : GURMIT KHINDA
Site Address : 820 HWY 99W Owner Address : 820 HWY 99W

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:

Restrooms were both lacking correct signage of "Employees must wash hands", please install correct signage as soon as possible.

Overall Inspection Comments

David Lopez

Received By: _____

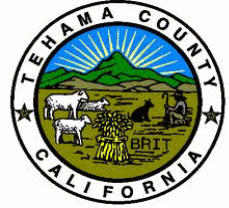
Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CORNING SHELL	Owner	: FAST BREAK, INC.
Site Address	: 2176 SOLANO St	Owner Address	: PO BOX 506
Facility ID	: FA0000970	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001080	Inspector Phone	: Not Specified
License/Permit Number	: 7037-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 3/10/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009721	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 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:

Vent in back storage room is lacking a vent cover, please install a vent cover within to weeks of 3/10/2022 inspection date.

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:

Expiration dates were lacking on freezer sandwiches and burritos, ensure all ready to eat foods for customers are properly labeled with an expiration date or best by date.

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:

Bags of open food were observed in freezer walk-in, bags shall be closed at all times to avoid the possibility of cross 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)

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



Tim Potanovic, REHS - Director

Facility Name : CORNING SHELL
Site Address : 2176 SOLANO St

Owner : FAST BREAK, INC.
Owner Address : PO BOX 506

Corrective Description:

Inspector Comments:

Food Handler Cards shall be be current and up to date for all food handling employees within 30 days of 3/10/2022. Food Handler Cards shall be in an easily accessible location and readily available during an inspection.

Overall Inspection Comments

David Lopez

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: EAST COAST FOODS	Owner	: TROY CRUSE
Site Address	: 1315 SOLANO ST B	Owner Address	: 4650 DAWSON RD
Facility ID	: FA0001638	Inspector	: EE0000019 - David Lopez
Record ID	: PR0003174	Inspector Phone	: Not Specified
License/Permit Number	: PT0003407	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 3/24/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009756	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 REQUIRED - 16 5

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed employee handling different raw meats without hand washing in between meats. Hand washing with soap and water shall be done between contamination. Gloves may be used as long as they are changed in between uses and changed frequently.

Overall Inspection Comments

Facility looks great.

Received By: _____

Date _____

David Lopez _____

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: ECONO LODGE INN & SUITES	Owner	: JAGRUTI PATEL
Site Address	: 3475 HIGHWAY 99 W	Owner Address	: 3475 HWY 99W
Facility ID	: FA0000712	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000375	Inspector Phone	: Not Specified
License/Permit Number	: 3608-16F-1	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 3/8/2022	Result	: 03 - Minor Violations
Inspection Number	: DA0009706		
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:

Kitchen hand washing sink was noted to be cluttered with cleaning supplies, please maintain hand washing sink of clutter and debris at all times.

Overall Inspection Comments

Facility looks great 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	: EGG ROLL KING	Owner	: HONG YING CO.
Site Address	: 55 ANTELOPE BLVD	Owner Address	: 55 ANTELOPE BLVD
Facility ID	: FA0000528	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000136	Inspector Phone	: Not Specified
License/Permit Number	: 2078-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/21/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009747	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:

Rice on hot holding table found to be 124.5F. Temperature in bottom of steam table over 170F. Please turn steam table up a little bit and use a probe thermometer to ensure rice is kept above 135F.

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:

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

Overall Inspection Comments

The restaurant looks the best it has ever looked. Thank you, please keep up the good work!

Received By: _____

Date _____

Jana Gosselin

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: ENJOY THE STORE	Owner	: BRANDON GRISSOM
Site Address	: 615 MAIN ST	Owner Address	: 584 SYKES AVE
Facility ID	: FA0001198	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002080	Inspector Phone	: Not Specified
License/Permit Number	: PT0002170	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 3/23/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009753	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please place a dedicated thermometer in the prep refrigerator in the kitchen.

Overall Inspection Comments

The facility looks great, thank you!

Received By:

Date

Jana Gosselin

Date

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



Tim Potanovic, REHS - Director

Facility Name	: EVERGREEN ELEM SCHOOL	Owner	: EVERGREEN UNION SCHOOL DIST
Site Address	: 19415 HOOKER CREEK ROAD	Owner Address	: 19500 LEARNING WAY
Facility ID	: FA0000783	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000527	Inspector Phone	: (530) 527-8020
License/Permit Number	: 5072-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 3/18/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009741	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great thank you.

Tia Branton

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: EVERGREEN MIDDLE SCHOOL	Owner	: EVERGREEN UNION SCHOOL DIST
Site Address	: 19500 LEARNING WAY	Owner Address	: 19500 LEARNING WAY
Facility ID	: FA0000840	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000707	Inspector Phone	: (530) 527-8020
License/Permit Number	: 5283-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 3/18/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009742	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great. Thank you.

Tia Branton

Received By:

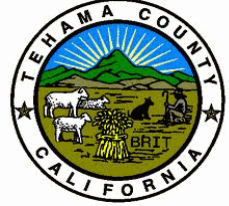
Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FOOD MAXX #476	Owner	: SAVE MART SUPERMARKETS
Site Address	: 94 BELLE MILL RD	Owner Address	: P.O. BOX 4664 DR
Facility ID	: FA0000539	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000149	Inspector Phone	: Not Specified
License/Permit Number	: 2103-16F-1	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 3/15/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0009730	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The dairy walk-in is in need of a thorough cleaning. Floors, vents, debris picked up and organized.

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 ensure employees are checking sanitizer concentrations regularly. The meat department's sanitizer concentration is low, even though the bag of product is full.

Overall Inspection Comments

Staffing shortages are making it difficult to maintain cleanliness standards. Please work on keeping facility as clean as possible. Also watch load limits in refrigerators. Many items are piled very high. Thank you.

Received By: _____

Date _____

Jana Gosselin

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HANG LOOSE ICE CREAM	Owner	: CASEY BURNETT
Site Address	: 22852 SMITH AVE	Owner Address	: 22852 SMITH AVE
Facility ID	: FA0001643	Inspector	: EE0000019 - David Lopez
Record ID	: PR0003181	Inspector Phone	: Not Specified
License/Permit Number	: PT0003414	Program:	: 1629 - Food Vehicle Prepackaged
Person in Charge	:		: Food Only
Inspection Date	: 3/31/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009762	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Ok to operate as a prepackaged mobile food facility.

Received By:

Date

David Lopez

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HOLIDAY EXPRESS	Owner	: HOLIDAY EXPRESS
Site Address	: 3350 SUNRISE WAY	Owner Address	: 44413 SEMINOLE TER
Facility ID	: FA0000719	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000383	Inspector Phone	: Not Specified
License/Permit Number	: 3617-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/10/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009718	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:

- A) Metal probe thermometer was noted to be lacking, thermometer shall be available to check Potentially Hazardous Foods temperatures through out serving times.
- B) Refrigerator in breakfast room with milk, butter, dairy, and boiled eggs was lacking a thermometer as well as the 2 door reach-in refrigerator in back room, please install dedicated cold thermometers to ensure refrigerator temperatures are at or below 41°F.

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:

Back room hand soap dispenser was empty at time of inspection as well as having no paper towel dispenser. Hand soap shall be refilled/replaced and be properly stocked at all times. A wall mounted paper towel dispenser shall be install and be properly stocked 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:

Cabinet under juice machine has spilled juice, clean bottom cabinet regularly so that there is no potential for vermin infestation.

ALL POISONOUS SUBSTANCES SHALL BE STORED SEPARATELY - 16 29

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2)

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : HOLIDAY EXPRESS
Site Address : 3350 SUNRISE WAY

Owner : HOLIDAY EXPRESS
Owner Address : 44413 SEMINOLE TER

Corrective Description:

Inspector Comments:

Cleaning chemicals were noted to be stored next to food items in back storage cabinet. Chemicals shall be stored separately from food items so that there is no potential for food 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 training was noted to be lacking for food handling employees. All food handling employees shall have a current and up to date Food Handler Card within 30 days of 3/10/2022 inspection date.

Overall Inspection Comments

Ensure all Food Handler Cards are easily accessible and in one location for future inspections.
Please submit an application for plan review prior to any remodeling work.

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	: JACK IN THE BOX #3403	Owner	: FOOD SERVICE MANAGEMENT INC
Site Address	: 1075 S MAIN ST	Owner Address	: 2251 DOUGLAS BLVD
Facility ID	: FA0000552	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000166	Inspector Phone	: Not Specified
License/Permit Number	: 2133-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/23/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009750	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Seven trays of approximately 60 burgers each (approximately 420 burgers) were observed uncovered on the bottom shelf of the walk-in freezer. All unpackaged food must be protected from contamination at all times.

Both the primary ice machine and the smaller front ice bin were found to be left open. Ice is food and must be protected from contamination at all times.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food training certificates must be accessible and available for inspection at all times. Person in charge must know how to access food handler training certificates. Additionally, the food manager's safety certificate needs to be displayed on a wall.

Overall Inspection Comments

Overall, the store looks better. Continue working on deep cleaning (floors, walls, etc); also try to keep up on the dishes so that the pile of dirty dishes isn't so overwhelming. Please don't store hamburger patties unprotected in the freezer. Right next to the door, on the bottom shelf, there are people walking in and out, the door opening and closing, the freezer fans blowing, etc. This is a very unsanitary practice. Thank you.

Received By: _____

Date _____

Jana Gosselin

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JACK'S PLACE	Owner	: ALEX RIVERA
Site Address	: 7875 HIGHWAY 99 E	Owner Address	: 5075 CLARK RD
Facility ID	: FA0000643	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000284	Inspector Phone	: Not Specified
License/Permit Number	: 2289-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/10/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009726	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Potatoes were noted to be stored directly on the ground on side storage area, food shall be stored at least 6 inches off the ground at all times.

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:

Both restrooms have toilet paper stored on top of toilet water tank, toilet paper shall be provided in a permanently installed dispenser at each toilet within 2 weeks of 3/10/2022.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food was noted to be lacking proper containers in prep refrigerators such as ham that was partially wrapped in plastic directly touching rack. Food shall be stored in appropriate containers at all times and closed when not in use to avoid the possibility of cross contamination.

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)

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www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : JACK'S PLACE
Site Address : 7875 HIGHWAY 99 E

Owner : ALEX RIVERA
Owner Address : 5075 CLARK RD

Corrective Description:

Inspector Comments:

Refrigerator by north wall of kitchen was noted to be at 45°F, refrigerator shall be able to maintain temperature of 41°F or below. Temperature log shall be filled out at least 2x daily to ensure refrigerator is able to maintain proper temperature of 41°F or below. If refrigerator is unable to hold temperature of 41°F or below it shall be repaired/replaced within 2 weeks of 3/10/2022 inspection date.

Overall Inspection Comments

Best practices shall be used when storing food products.

David Lopez

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JAVA LANES	Owner	: KENDALL & NICOLE MATHISEN
Site Address	: 2075 SOLANO ST	Owner Address	: 1214 MARGUERITE AVE
Facility ID	: FA0001117	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002216	Inspector Phone	: Not Specified
License/Permit Number	: PT0002307	Program:	: 1626 - Bar Prepackaged Foods Only
Person in Charge	:		:
Inspection Date	: 3/15/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009733	Result	: 03 - Minor Violations
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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

Inspection Violations

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:

Empty beer bottles were noted to be in full trash can and under service bar top, bottles shall be removed and discard at end of day or prior to operations.

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:

Mens restroom is lacking an employee hand washing sign, ensure restroom is equipped with correct signage of "all employees shall must wash hands" .

Overall Inspection Comments

Employee was noted to having a pet inside facility, no pets shall be allowed in food facilities. CRFC 114259.5. (a) Except as specified in this section, live animals may not be allowed in a food facility.

Received By: _____

Date _____

David Lopez

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JOHNNY BOY'S TACOS	Owner	: ROSA E GONALEZ & JAVIER L. ORELLANA
Site Address	: 2185 SOLANO ST	Owner Address	: 4810 BARHAM AVE
Facility ID	: FA0001148	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001974	Inspector Phone	: Not Specified
License/Permit Number	: 8523-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 3/17/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009736	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Previous violations have been corrected, thank you.

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	: LA NUEVA TAQUERIA	Owner	: ELVIRA VELASQUEZ
Site Address	: 7119 TRUCKEE AVE	Owner Address	: 7119 TRUCKEE AVE
Facility ID	: FA0001114	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001885	Inspector Phone	: Not Specified
License/Permit Number	: 8465-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 3/4/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009700	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:

Hot Potentially Hazardous Foods were noted to be at 120°F, Hot Potentially Hazardous Foods shall be fully cooked and heated to 165°F and kept at or above 135°F.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Sanitizer test strips were lacking at time of inspection, test strips shall be available to ensure proper sanitizer concentration is being used.

Overall Inspection Comments

Re-inspection will be in 1 week, if follow up inspection is needed after re-inspection, inspection fees may begin to incur.

Received By: _____

Date _____

David Lopez _____

Date _____

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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	: EE0000019 - David Lopez
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	: 4/1/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009765	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 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:

Meat was noted to be stored on middle shelf in reach-in freezer, meat shall be stored on lowest possible shelf and all other products above.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

A) Dish drying rack was noted to have dust and grime build up, clean drying rack within 1 week of 3/31/2022 inspection date and maintain.
B) Plastic utensil tray was noted to be dirty with dust and debris, utensil tray shall be cleaned more frequently and maintained.

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:

2 vent covers were noted to be missing during inspection, vent covers shall be replaced/properly mounted so that there is no possibility of vermin infestation.

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
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 : LARIAT BOWL
Site Address : 365 S MAIN ST

Owner : LARIAT BOWL
Owner Address : P O BOX 129

Inspector Comments:

Please have all food handler cards in a readably accessible location at all times, re-inspection for food handling cards will be within 1 week from 3/31/2022 inspection date.

Overall Inspection Comments

David Lopez

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LAS KORITAS	Owner	: LAS KORITAS
Site Address	: 7949 HIGHWAY 99 E	Owner Address	: P O BOX 75
Facility ID	: FA0000681	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000334	Inspector Phone	: Not Specified
License/Permit Number	: 2378-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 3/16/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009731	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 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:

Lettuce was noted to be sitting directly on rack inside prep refrigerator, lettuce shall be washed and placed in a protected container so that it is protected from possible contamination.

ALL FOOD SHALL COME FROM APPROVED SOURCE - 16 15

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All food shall be obtained from an approved source. (113980, 113982, 114021-114031, 114041)

Corrective Description:

Inspector Comments:

Personal food was noted to be mixed in with unprotected food, personal food shall be kept separated from retail 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:

Hand sink was noted to be obstructed with bag of limes, hand washing sink shall be kept free and clear at all times and shall solely be used for hand washing.

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:

Meat was noted to be sitting in 1st compartment of 3 compartment sink, meat shall be stored in refrigerator until ready to be cooked.

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



Tim Potanovic, REHS - Director

Facility Name : LAS KORITAS
Site Address : 7949 HIGHWAY 99 E

Owner : LAS KORITAS
Owner Address : P O BOX 75

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:

Bar soap shall not be used as a cleaner for wiping clothes/handwashing, no bar soap shall be used for any retail food activity. Sanitizer bucket and cloth shall be used to wipe down food contact surfaces, sanitizer shall be at proper sanitizing concentration and changed when cloudy or every 4 hours.

Overall Inspection Comments

No bar soap shall be used on the facility.

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	: LEGENDARY	Owner	: MEISHA MANAS
Site Address	: 613 MAIN ST	Owner Address	: 4 ENTERPRISE CT
Facility ID	: FA0001530	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002687	Inspector Phone	: Not Specified
License/Permit Number	: PT0002905	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 3/23/2022	Result	: 03 - Minor Violations
Inspection Number	: DA0009754		
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:

Prep refrigerator found to be at 58F. Food removed while inspector on site. Please repair immediately.

Overall Inspection Comments

Please keep a close eye on refrigerator temperatures as the weather heats up. The kitchen looks good, thank you.

Received By: _____

Date _____

Jana Gosselin

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LITTLE CAESARS PIZZA	Owner	: BHUPINDER SINGH & KAMALDEEP SINGH
Site Address	: 965 HWY 99W 135	Owner Address	: 1646 REDHAVEN AVE
Facility ID	: FA0001159	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001990	Inspector Phone	: Not Specified
License/Permit Number	: 8534-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/3/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009698	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:

At least one regular on site employee shall have a Managers Food Safety Certificate within 60 days of 3/3/2022 inspection date. All other employees shall have an up to date Food Handler Card within 30 days of 3/3/2022 inspection date. Ensure all food certificates are in a easily accessible location 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:

- A) Drying rack was noted to be dirty with grime build up; clean and sanitize rack and maintain.
- B) Pizza racks were noted to be dirty with grease and grime build up, clean pizza racks and maintain.
- C) Drain under prep sink is moldy and dirty, clean drain and maintain.

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 dispenser was noted to be inoperable, dispenser shall be repaired/replaced within 2 weeks of 3/3/2022 inspection date so that toilet tissue is provided in a permanently installed dispenser.

Overall Inspection Comments

Ensure all food handler cards are available upon next inspection as well as having corrected toilet paper dispenser.

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
Site Address : 965 HWY 99W 135

Owner : BHUPINDER SINGH & KAMALDEEP SINGH
Owner Address : 1646 REDHAVEN AVE

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 HERMANOS MEXICAN COSINA	Owner	: DAVID MUNOZ
Site Address	: 414 SAN BENITO	Owner Address	: 416 SAN MATEO AVE
Facility ID	: FA0000112	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002684	Inspector Phone	: Not Specified
License/Permit Number	: PT0002902	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/15/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009732	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

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:

Dry wiping towel was noted to be used when wiping down food contact surfaces, a sanitizer bucket with clean towel shall be used when wiping down food contact surfaces. Sanitizer bucket shall contain proper sanitizing concentration a with a clean clothe and shall be replaced when water gets cloudy or after 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:

Hood shall be on when cooking foods that contain grease.

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:

Observed back kitchen room without lighting while employee was inside. Room shall be lit when employees are working in back room.

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))

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

Corrective Description:

Inspector Comments:

Observed meat sitting directly under vegetables. Please store all meats on lowest possible shelf and all other produces above to avoid the possibility of cross contamination. .

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:

Sugar bag in back walk-in storage was noted to be open, open bag shall be stored inside an approved bin and properly labeled.

Overall Inspection Comments

Facility looks great 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 MOLINOS MEATS	Owner	: LOS MOLINOS MEATS
Site Address	: 7844 HIGHWAY 99 E	Owner Address	: P O BOX 308
Facility ID	: FA0000580	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000198	Inspector Phone	: Not Specified
License/Permit Number	: 2177-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 3/10/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009728	Result	: 00 - Not Applicable
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility only doing custom butchering at this time. Please notify this office prior to resuming retail meat sales.

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	: MARISCOS EL KORA	Owner	: DORA CARRILLO
Site Address	: 3070 HWY 99W ST	Owner Address	: 1710 MANZANILLO LN #2
Facility ID	: FA0001304	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000331	Inspector Phone	: Not Specified
License/Permit Number	: 2371-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 3/29/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009760	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

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:

Sanitizer bucket shall be used when wiping food contact surfaces, ensure bucket had proper sanitizer concentration at all times. Sanitizer bucket shall be changed every 4 hours or once water becomes cloudy.

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 shall solely be used for hand washing, discontinue using 3 compartment sink for hand washing.

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:

Prep refrigerator was noted to be at 46°F, refrigerator shall be able to maintain temperature of 41°F or below. If refrigerator is unable to hold temperature of 41°F or below refrigerator shall be replaced/repared. Temperature shall be checked constantly throughout the day. Ice blocks were added at time of inspection.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"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 : MARISCOS EL KORA Owner : DORA CARRILLO
Site Address : 3070 HWY 99W ST Owner Address : 1710 MANZANILLO LN #2

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

Corrective Description:

Inspector Comments:

Dust build up was noted by disposable utensils, keep food contact surfaces clean and protected from contaminants at all times.

Overall Inspection Comments

Please call our office for a reopening inspection on new taco truck.

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	: MORE FOR LESS #26	Owner	: CONVENIENCE ACQUISITION CO., LLC
Site Address	: 1715 WALNUT St	Owner Address	: 3336 BRADSHAW RD
Facility ID	: FA0001016	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001418	Inspector Phone	: Not Specified
License/Permit Number	: 8083-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 3/28/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009758	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 UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Raw, frozen cookies were noted to be uncovered in freezer. Please keep all open food protected from contamination at all times.

Overall Inspection Comments

The store is very clean, thank you.

Received By: _____

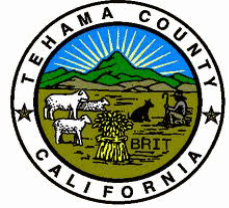
Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MOUNTAIN MIKES PIZZA	Owner	: HARMINDER SAHOTA
Site Address	: 905 S MAIN ST	Owner Address	: 11805 CORINO WAY
Facility ID	: FA0000078	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002819	Inspector Phone	: Not Specified
License/Permit Number	: PT0003052	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/28/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009759	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:

Dough mixer was found to have dried dough on the paddle. Please clean after each use.

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 label all storage bins with their contents.

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 floors throughout the kitchen area need to be more thoroughly and regularly cleaned.

Overall Inspection Comments

Thank you.

Received By:

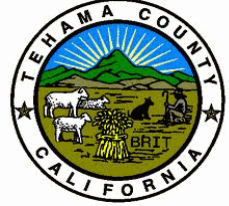
Date

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	: NU-WAY MARKET	Owner	: BP2 RETAIL INC
Site Address	: 8049 HIGHWAY 99 E	Owner Address	: 8049 HWY 99W
Facility ID	: FA0000598	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000219	Inspector Phone	: Not Specified
License/Permit Number	: 2207-16F-1	Program:	: 1619 - Retail Market 6K Sq Feet-15K
Person in Charge	:		: Sq Feet 2 Prep
Inspection Date	: 3/21/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009745	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Luigi's pizza was noted to be lacking a clear expiration/best by date. Violation was corrected on site with new label.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Meat walk-in has dust build up on ceiling, wipe wand sanitize to avoid the possibility of cross contamination.

Overall Inspection Comments

Facility looks great 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	: EE0000019 - David Lopez
Record ID	: PR0000168	Inspector Phone	: Not Specified
License/Permit Number	: 2135-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 3/8/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009705	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 VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Baffles were noted to have grease and dust build up, baffles shall be regularly degreased to ensure proper ventilation is available. Hood system shall be serviced if last service has been longer than 6 months, hood systems shall be regularly maintained per manufacturer specifications.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Ice machine was noted to start showing mold growth on ice deflector. Empty ice bin, clean and sanitize deflector and maintain regularly.

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:

Steam table was noted to have food products at 110°F, Hot Potentially Hazardous Foods shall be held at or above 135°F.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

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:

Walk-in ceiling and racks in front of walk-in fans have dust build up, wipe off dust and maintain to avoid the possibility of cross contamination.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Kitchen hand washing sink was stated to be inoperable by employees, hand washing sink shall be fully operable and fully stocked at all times.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food in reach in freezers in back room were noted to have open bags of food, bags shall be closed when not in use to avoid the possibility of cross contamination.

Overall Inspection Comments

Follow up inspection will be within 2 weeks of 3/8/2022 inspection date.

Received By: _____

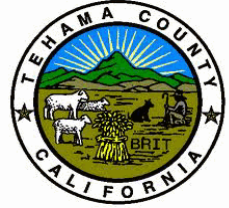
Date _____

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	: PAPA MURPHY'S PIZZA	Owner	: JRD FOOD SERVICE INC.
Site Address	: 2011 SOLANO ST	Owner Address	: 9 MAIN ST 105
Facility ID	: FA0000606	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000229	Inspector Phone	: Not Specified
License/Permit Number	: 2221-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/3/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009696	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

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Walk-in ceiling was noted to have dust build up, ceiling shall be wiped regularly to avoid dust build up and the possibility of cross contamination.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Walk-in refrigerator is lacking an outside door handle, door handle shall be replaced within 2 weeks of 3/3/2022 inspection date.
- B) Walk-in cooler was noted to having condensation build up, cooler shall be repaired/replaced so that no condensation drips to merchandise.

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:

Drying racks were noted to have grease and grime build up. Racks shall be cleaned, sanitized, and maintained.

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 : PAPA MURPHY'S PIZZA
Site Address : 2011 SOLANO ST

Owner : JRD FOOD SERVICE INC.
Owner Address : 9 MAIN ST 105

Inspector Comments:

Toilet paper dispenser was noted to be lacking inside employee restroom, toilet tissue shall be provided in a permanently installed dispenser within 2 weeks of 3/3/2022 inspection date.

Overall Inspection Comments

David Lopez

Received By: _____

Date _____

David Lopez

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: RANCHERS DELI & MEATS	Owner	: DALE MC FALL
Site Address	: 890 MARGUERITE AVE	Owner Address	: 303 SOLANO ST
Facility ID	: FA0001212	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002103	Inspector Phone	: Not Specified
License/Permit Number	: PT0002193	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/3/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009697	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

No violations noted at time of inspection, facility well maintained.

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	: RED BLUFF SHELL	Owner	: SOS PROPERTIES
Site Address	: 240 ANTELOPE Blvd	Owner Address	: PO BOX 850
Facility ID	: FA0000977	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001143	Inspector Phone	: Not Specified
License/Permit Number	: 7052-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 3/10/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009720	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 NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Microwave dirty. Please keep cleaner.

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 do not put any items in sink that are not related to the food operation.

Overall Inspection Comments

Please make sure all CO2 canisters are strapped at all times. The store looks good, thank you.

Received By: _____

Date _____

Jana Gosselin

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RICHFIELD SCHOOLHOUSE MARKET	Owner	: ORVILLE FOREMAN
Site Address	: 6124 ALAMEDA ROAD	Owner Address	: 23159 RIVER RD
Facility ID	: FA0000626	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000260	Inspector Phone	: Not Specified
License/Permit Number	: 2260-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 3/7/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009702	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:

Prepackaged ready to eat foods were noted to be lacking expiration/best by dates on products. Please label each product with an expiration/best by date.

Overall Inspection Comments

Please add 2nd thermometer under milk in milk refrigerator to ensure proper temperature of 41°F or below. Facility looks great 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	: RITE AID #6188	Owner	: THRIFTY, PAYLESS INC.
Site Address	: 640 EDITH Ave	Owner Address	: 2224 FAIR OAKS BLVD
Facility ID	: FA0000628	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000263	Inspector Phone	: Not Specified
License/Permit Number	: 2263-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 3/3/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009694	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Condenser piping in walk-in was noted to be dripping over merchandise, merchandise shall be cleaned and sanitized before sell of merchandise. Repair/replace leaking piping from condenser within 2 weeks of 3/3/2022 inspection date.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Dust accumulation was noted to be on the ceiling of walk-in in front of fans.

Overall Inspection Comments

Facility looks great 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	: ROUND TABLE PIZZA	Owner	: SISCO ENTERPRISES
Site Address	: 116 W BELLE MILL RD	Owner Address	: 500 EAST AVE
Facility ID	: FA0000633	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000269	Inspector Phone	: Not Specified
License/Permit Number	: 2269-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 3/23/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009752	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Small prep refrigerator behind pizza oven found to be at 48F. Please repair or replace immediately.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please work on printing and maintaining a file of all food handler cards that is available for inspection at all times.

Overall Inspection Comments

Please keep an eye on refrigerator temperatures using a dedicated thermometer (not the digital one on front of the unit). The restaurant looks good, thank you.

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SUBWAY	Owner	: KIP RICKEL
Site Address	: 951 HIGHWAY 99W 101	Owner Address	: 12770 RIVER HILLS DR
Facility ID	: FA0000684	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000339	Inspector Phone	: Not Specified
License/Permit Number	: 2385-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/22/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009748	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Employee restroom was noted to having toilet paper outside of the dispenser, toilet paper shall be properly mounted inside wall mounted dispenser 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:

Dish drying rack was noted to be dirty with dust and grime, please clean and maintain.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Area around soda machine has spilled syrup and rubbish, move appliances and clean within 2 weeks of 3/22/2022 inspection date.

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	: SUBWAY	Owner	: DELIGHT FOODS INC.
Site Address	: 608 LUTHER RD	Owner Address	: 1134 PINE ST
Facility ID	: FA0001402	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002457	Inspector Phone	: Not Specified
License/Permit Number	: PT0002669	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/14/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009729	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Sanitizer not at concentration in warewashing water. Sanitizer container was almost empty and when a new container was put on the concentration was correct. For this reason, it is critical to keep an eye on sanitizer concentration with test strips. If the health inspector would not have inspected today, dishes would not be sanitized. How long has the concentration been incorrect? Please make sure sanitizer is routinely checked.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

One employee actively working on site shall hold a food safety manager's training certificate. All other employees shall have food handler cards. Manager's certificate to be posted on wall in restaurant within 60 days.

Overall Inspection Comments

Overall the restaurant looks good. Please implement the items discussed above. Thank you.

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TACO EL DORADO	Owner	: RAPHIELY SARAHI ANAYA AGUILAR
Site Address	: 951 HWY 99W	Owner Address	: 951 HWY 99W
Facility ID	: FA0001641	Inspector	: EE0000019 - David Lopez
Record ID	: PR0003179	Inspector Phone	: Not Specified
License/Permit Number	: PT0003412	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 3/23/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009755	Result	: 00 - Not Applicable
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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

Inspection Violations

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:

Mini refrigerators shall be installed in trailer but shall be replaced with commercial NSF approved equipment when possible.
NSF approved prep table that has enough usable space for food prep shall be installed.
No food products shall be stored in wood cabinets.

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:

Mobile signage shall be available before business is to open.

ALL FOOD SHALL COME FROM APPROVED SOURCE - 16 15

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All food shall be obtained from an approved source. (113980, 113982, 114021-114031, 114041)

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 : TACO EL DORADO Owner : RAPHIELY SARAHI ANAYA AGUILAR
Site Address : 951 HWY 99W Owner Address : 951 HWY 99W

No refrigeration units shall be allowed in business building that is next to mobile food operations. Food and extra equipment shall be stored in the commissary at all times.

**A FOOD FACILITY SHALL NOT BE OPEN FOR BUSINESS WITHOUT A VALID PERMIT - 16
49**

**"Comply by Date" Not
Specified**

Not In Compliance

Violation Description:

A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114387)

Corrective Description:

Inspector Comments:

Lot contract with wet ink shall be turned into this department prior to operating business.
Please call for a re-inspection once changes have been made.

Overall Inspection Comments

Please call for re-inspection once changes have been made.

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	: THAI HOUSE	Owner	: KIRATHI TANATCHASAI
Site Address	: 248 S MAIN ST	Owner Address	: 18809 GERKIN AVE
Facility ID	: FA0000508	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000114	Inspector Phone	: Not Specified
License/Permit Number	: 2039-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/1/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0009693	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:

Managers Food Safety Certificate was noted to be lacking due to named employee not being a current employee. At least one person shall have a Managers Food Safety Certificate within 60 days of 3/1/2022 inspection date. All other employees shall have an up to date Food Handler Card within 30 days of 3/1/2022. All food certificates shall be in a easily accessible location.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Ice machine was noted to have mold build up on ice deflector, clean, sanitize and regularly maintain ice machine.
- B) Rice spatula shall be kept on a clean container/dish to avoid the possibility of cross contamination.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) "Clean utensil" bucket near stove was noted to be dirty with food and grease build up, bucket shall be replaced and new bucket shall be kept clean and sanitized at all times.
- B) Refrigerator racks were noted to be dirty with grime and food, racks shall be cleaned within 2 weeks of 3/1/2022 inspection date and maintained.
- C) Spice rack by prep refrigerators were noted to have food, grease, and grime build up, clean rack and maintain.
- D) Wood racks in kitchen were noted to be dusty and dirty, clean racks within 2 weeks of 3/1/2022 inspection date.
- E) Microwave was dirty with food and grease build up, clean within 2 weeks of 3/1/2022 inspection date and maintain.
- F) Heavy grease build up around the stove was noted as well as it being green, clean around stove and maintain to avoid the possibility of a grease fire.

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 : THAI HOUSE
Site Address : 248 S MAIN ST
Owner : KIRATHI TANATCHASAI
Owner Address : 18809 GERKIN AVE

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:

Kitchen was noted to have missing light fixtures and protective covering, lights shall be repaired/replaced in functioning order within 2 weeks of 3/1/2022.

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:

- A) Observed improper ware washing technique during inspection, ensure all employees know and are aware of proper ware washing procedures of wash, rinse, sanitize, and air dry.
- B) Sanitizer strips were noted to be lacking at time of inspection, ensure correct sanitizer strips are on site to ensure proper concentration is being used.

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:

Sanitizer bucket was lacking at time of inspection, sanitizer bucket shall be available with correct concentration and clean towel to wipe down food contact surfaces.

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:

Excess used oil in containers were noted to be on the back of the property, used oil shall be properly discarded so that there is no build up at the facility.

HAND WASHING FACILITIES REQUIRED - 16 6 "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 : THAI HOUSE Owner : KIRATHI TANATCHASAI
Site Address : 248 S MAIN ST Owner Address : 18809 GERKIN AVE

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

Corrective Description:

Inspector Comments:

Hand washing sink was noted to be lacking hand soap and a dedicated paper towel dispenser, install a permanent wall mounted paper towel dispenser in close proximity to hand sink. Hand washing sink shall be properly stocked and solely used for hand washing.

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:

Wood racks shall removed and replaced with NSF approved equipment or equipment that is light colored, easily cleanable, and non-porous.

ALL POISONOUS SUBSTANCES SHALL BE STORED SEPARATELY - 16 29 "Comply by Date" Not Specified Not In Compliance

Violation Description:

All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2)

Corrective Description:

Inspector Comments:

Degreaser was noted to be next rice cooker, all poisonous substances shall be stored away from food and food contact surfaces at all times.
Violation corrected at time of inspection.

Overall Inspection Comments

Re-inspection will be within 2 weeks of 3/1/2022. If follow up inspection is needed after re-inspection, re-inspection fees may begin to incur.

Received By: _____

Date _____

David Lopez

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: THAI HOUSE	Owner	: KIRATHI TANATCHASAI
Site Address	: 248 S MAIN ST	Owner Address	: 18809 GERKIN AVE
Facility ID	: FA0000508	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000114	Inspector Phone	: Not Specified
License/Permit Number	: 2039-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/16/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009734	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Managers Food Safety Certificate was noted to be lacking due to named employee not being a current employee. At least one person shall have a Managers Food Safety Certificate within 60 days of 3/1/2022 inspection date. All other employees shall have an up to date Food Handler Card within 30 days of 3/1/2022. All food certificates shall be in a easily accessible location.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) "Clean utensil" bucket near stove was noted to be dirty with food and grease build up, bucket shall be replaced and new bucket shall be kept clean and sanitized at all times.
- B) Refrigerator racks were noted to be dirty with grime and food, racks shall be cleaned or replaced within 2 weeks of 3/16/2022 inspection date and maintained.

PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Excess used oil in containers were noted to be on the back of the property, used oil shall be properly discarded so that there is no build up at the facility.

HAND WASHING FACILITIES REQUIRED - 16 6

"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 : THAI HOUSE Owner : KIRATHI TANATCHASAI
Site Address : 248 S MAIN ST Owner Address : 18809 GERKIN AVE

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

Corrective Description:

Inspector Comments:

Hand washing sink was noted to be lacking a dedicated paper towel dispenser, install a permanent wall mounted paper towel dispenser in close proximity to hand sink. Hand washing sink shall solely be used for hand washing.

**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:

Wood racks shall removed and replaced with NSF approved equipment or equipment that is light colored, easily cleanable, and non-porous.

Overall Inspection Comments

Please continue to work on cleanliness. Re-inspection will be within 2 weeks of 3/16/22 follow up inspection.

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	: THE BAKER'S PANTRY	Owner	: FRANCISCO MORENO
Site Address	: 1942 SOLANO ST	Owner Address	: 417 MARIN ST
Facility ID	: FA0000519	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000126	Inspector Phone	: Not Specified
License/Permit Number	: 2062-16F-1	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 3/3/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009695	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 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:

Multiple pastries in freezer were noted to be uncovered, pastries shall be covered at all times to avoid the possibility of cross contamination.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Cappuccino machine nozzles were noted to have crystallized sugar, frequency of cleaning shall be increased through out the week.
- B) Ice scoop was noted to be inside ice bucket, ice is food. Keep ice scoop outside of ice bucket in a clean container.

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:

Interior of microwave was noted to be dirty with food debris, microwave shall be cleaned more frequent to ensure no possibility of food contamination.

Overall Inspection Comments

Use best practices in ensuring pastries are protected from contamination.

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	: 3/17/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009735	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 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:

West side window is beginning to fall off, which may allow vermin to enter the food facility. Window shall be repaired or replaced within 2 weeks of 3/17/2022 inspection date.

Overall Inspection Comments

Facility looks great, thank you.

Received By: _____

Date _____

David Lopez _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: VINA MARKET AND DELI	Owner	: MARIA RODRIGUEZ AND BRANDON RODRIGL
Site Address	: 4760 ROWLES ROAD	Owner Address	: P O BOX 173
Facility ID	: FA0000659	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000308	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2323-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 3/8/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009713	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

HOT AND COLD POTABLE WATER AVAILABLE - 16 21

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please clean well head area for inspection

Overall Inspection Comments

Great work in cleaning up the required areas. Please continue with progress. Please pay close attention to well head as discussed.

Tia Branton

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: WILCOX OAKS GOLF CLUB	Owner	: WILCOX OAKS GOLF CLUB
Site Address	: 20995 WILCOX RD	Owner Address	: P O BOX 127
Facility ID	: FA0001050	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001628	Inspector Phone	: Not Specified
License/Permit Number	: 8227-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/31/2022	Total Inspection Time	: 0 min.
Inspection Number	: DA0009761	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 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 fire suppression system is due for an inspection.

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 small refrigerator in the bar, next to the hot dogs is too warm. Bartender was advised to turn down the thermostat. Please place a dedicated thermometer in unit and monitor temperature. If it's not maintaining below 41F please repair or replace.

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	: 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	: 3/4/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009699	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 VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hood system last service sticker os from February 2020, hood system shall be serviced within 60 days of 2/16/2022 inspection date and serviced routinely.

Overall Inspection Comments

All other previous violations have been corrected, thank you.

Received By: _____

Date _____

David Lopez

Date _____