OFFICIAL FOOD INSPECTION REPORT



Facility Name	:	ACHIEVE	(Owner	: RED BLUFF JOINT UNION HIGH SCHOOL DIST
Site Address	:	1280 RED BUD AVE	(Owner Address	: P.O. BOX 1507 ST
Facility ID	:	FA0001221	li	nspector	: EE0000017 - Jana Gosselin
Record ID	:	PR0002115	<u>l</u> i	nspector Phone	: Not Specified
License/Permit Number	:	PT0002206	F	Program:	: 1636 - School Satellite Food
Person in Charge	:				:
Inspection Date	:	5/19/2020	1	otal Inspection Time	: 15 min.
Inspection Number	:	DA0007653	_		OO Not Applicable
Purpose of Inspection	:	110 - Special Inspection	ŀ	Result	: 00 - Not Applicable
No violations cited No violations cited Overall Inspection C School currently close	i. Com		s being prepared or serve	od.	

OFFICIAL FOOD INSPECTION REPORT

Owner



: AFC SUSHI @ RALEYS #233

Tim Potanovic, REHS - Director

Facility Name

: AFC SUSHI @ RALEY'S #233

Site Address	: 725 S MAIN ST	Owner A	ddress	: 19205 LAUREL PARK RD
Facility ID	: FA0000486	Inspecto	r	: EE0000017 - Jana Gosselin
Record ID	: PR0000087	Inspecto	r Phone	: Not Specified
License/Permit Number	: 2001-16F-1	Program	:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:			:
Inspection Date	: 5/7/2020	Total Ins	pection Time	: 30 min.
Inspection Number	: DA0007601	DII		· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result		: 01 - Meets Standards
No violations cited				
Operation very clean,	omments sushi chef very knowledgeable about	food safety protocols. Thank you	ı!	

OFFICIAL FOOD INSPECTION REPORT

Owner



Date

: ANTELOPE ELEMENTARY SCHOOL

Tim Potanovic, REHS - Director

Facility Name

Received By:

: ANTELOPE ELEMENTARY SCHOOL

Site Address	: 22630 ANTELOPE BLVD	Owner Address	: 22630 ANTELOPE BLVD
Facility ID	: FA0000490	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000091	Inspector Phone	: Not Specified
License/Permit Number	: 2007-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 5/14/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007633	Deput	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	. 01 - Weets Standards
Inspection Violation No violations cited.	ons		
─Overall Inspection Co	mmonts		

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT

Owner



: BEND ELEMENTARY SCHOOL

Tim Potanovic, REHS - Director

Facility Name

: BEND ELEMENTARY SCHOOL

Site Address	: 22270 BEND FERRY ROAD	Owner Address	: 22270 BEND FERRY RD
Facility ID	: FA0000496	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000100	Inspector Phone	: Not Specified
License/Permit Number	: 2018-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 5/28/2020	Total Inspection Time	: 15 min.
Inspection Number	: DA0007680	5 "	OO Not Applicable
Purpose of Inspection	: 110 - Special Inspection	Result	: 00 - Not Applicable
No violations cited.			
—Overall Inspection Consider to Consider t	COVID-19. Not currently preparing or serving	any student meals.	
Received By:	Date	Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name	: BERRENDOS SCHOOL	Owner	: BERRENDOS SCHOOL	
Site Address	: 401 CHESTNUT AVE	Owner Address	: 401 CHESTNUT AVE	
Facility ID	: FA0000497	Inspector	: EE0000017 - Jana Gosselin	
Record ID	: PR0000102	Inspector Phone	: Not Specified	
License/Permit Number	: 2019-16F-1	Program:	: 1635 - School Cafeteria/Senior	
Person in Charge	:	C	: Program	
Inspection Date	: 5/15/2020	Total Inspection Time	: 15 min.	
Inspection Number	: DA0007638	·	00 11 14 11	
Purpose of Inspection	: 110 - Special Inspection	Result	: 00 - Not Applicable	
Inspection Violation	ons			
No violations cited.				
Overall Inspection Co		4 Antolog - Floresenton -		
School currently closed	I due to COVID-19. Students receiving meals a	at Antelope Elementary.		

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name	: DIDWELL SCHOOL	Owner	: DIDWELL SCHOOL
Site Address	: 1256 WALNUT ST	Owner Address	: 1535 DOUGLASS ST
Facility ID	: FA0000498	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000104	Inspector Phone	: Not Specified
License/Permit Number	: 2022-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 5/19/2020	Total Inspection Time	; 15 min.
Inspection Number	: DA0007655	D. will	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection	Result	: 00 - Not Applicable
— Inonaction Violeti			
Inspection Violation	ons		
No violations cited.			
Overall Inspection Co		I to a to do not	
School currently closed	I due to COVID-19. Not preparing or serving food	to students.	

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT

Owner

Owner Address



: JOHN BOLLES

: PO BOX

Tim Potanovic, REHS - Director

Facility Name

Site Address

: BLAZING BURGERS & HOT DOGS

: 3090 HWY 99W

Received By:		Date David Brower	Date
			DBwy
Overall Inspection Co OK to open!!	mments		
No violations cited.			
Inspection Violation	ons		
Purpose of Inspection	: 106 - Pre-Opening Inspection		
Inspection Number	: DA0007664	Result	: 01 - Meets Standards
Inspection Date	: 5/20/2020 DA0007664	Total Inspection Time	: 55 min.
Person in Charge	:		:
License/Permit Number	: PT0002906	Program:	: 1628 - Food Vehicle Prepared Food
Record ID	: PR0002688	Inspector Phone	: Not Specified
Facility ID	: FA0001531	Inspector	: EE0000001 - David Brower

OFFICIAL FOOD INSPECTION REPORT

Owner



: TIM & SERENE NEHLS

Tim Potanovic, REHS - Director

: BOWMAN MEAT COMPANY

Facility Name

		Jana Gosselin	Date
Overall Inspection C New labels look great!			
Inspection Violations cited			
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards
Inspection Date Inspection Number	: 5/27/2020 · DA0007676	Total Inspection Time	: 60 min.
Person in Charge	:		: Foods Only
License/Permit Number	: PT0002857	Program:	: 1613 - Retail Market Prepackaged
Record ID	: PR0002641	Inspector Phone	: Not Specified
Facility ID	: FA0001496	Inspector	: EE0000017 - Jana Gosselin
Site Address	: 19605 BOWMAN RD	Owner Address	· 19605 BOWMAN RD

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : CIRCLE K #1103 Owner : CIRCLE K STORES INC #1103

Site Address : 315 S JACKSON ST Owner Address : 255 E RINCON ST

Facility ID : FA0000512 Inspector : EE0000017 - Jana Gosselin

Record ID : PR0000119 Inspector Phone : Not Specified

License/Permit Number : 2044-16F-1 Program: : 1617 - Retail Market <6000 Sq Feet

: 1 Prep Area

Inspection Date : 5/18/2020 Total Inspection Time : 45 min.

Inspection Number : DA0007643 Result : 01 - Meets Standards

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

Inspection Violations

Person in Charge

Purpose of Inspection

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

102 - Routine Inspection

"Comply by Date" Not

Not In Compliance

Specified

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:

Floors throughout store very dirty and sticky. Please mop floor more frequently.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Cold brew coffee machine, customer microwave, and floor of milk refrigerator all need to be cleaned. Please keep cardboard supply boxes in back room organized and off the floor.

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Please get a lid on the toilet tank in the employee restroom.

Overall Inspection Comments

Please work a little harder on general cleanliness in store. Continue hourly sanitizing of front counters, customer drink and food prep counters, door and refrigerator handles and other high touch surfaces. Thank you!

OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	: CIRCLE K #1103 : 315 S JACKSON ST		Owner Owner Address	: CIRCLE K STORES INC #1103 : 255 E RINCON ST	
Received By:		Date	Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: CORNING UNION ELEM SCHOOL

Tim Potanovic, REHS - Director

: COLUMBIA ACADEMY

Facility Name

Received By:

Site Address	: 1785 COLUMBIA AVE	Owner Address	: 1590 SOUTH ST
Facility ID	: FA0000688	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000345	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2390-16F-1	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 5/29/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007691	Decult	· 01 - Meets Standards
Purpose of Inspection	: 110 - Special Inspection	Result	. 01 - Weets Standards
 Inspection Violation 			
No violations cited.	ms .		
—Overall Inspection Co Facility closed for Covid			
		<pre></pre> <pre>// r</pre>	3 a 1.

Date

Tia Branton

OFFICIAL FOOD INSPECTION REPORT



Date

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	: EE0000005 - Tia Branton	n
Record ID	: PR0001241	Inspector Phone	: (530) 527-8020	
License/Permit Number	: 7071-16F-1	Program:	: 1617 - Retail Market <6	6000 Sq Feet
Person in Charge	:		: 1 Prep Area	
Inspection Date	: 5/12/2020	Total Inspection Time	: 60 min.	
Inspection Number	: DA0007623	Desuit	· 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards	
 Inspection Violation 	ons			
ALL FOOD CONTAC	SURFACES SHALL BE KEPT CLEANED AND S	ANITIZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
ALL FOOD CONTAC		ANITIZED - 16 14		Not In Compliance
Violation Description All food contact s		and sanitized. (113984(e), 114097, 1	Specified	·
Violation Description All food contact s	n: surfaces of utensils and equipment shall be clean a 14109, 114111, 114113, 114115 (a, b, d), 114117,	and sanitized. (113984(e), 114097, 1	Specified	·
Violation Description All food contact s (b-d), 114105, 1 Corrective Descripti Inspector Comment Ice machine and	n: surfaces of utensils and equipment shall be clean a l4109, 114111, 114113, 114115 (a, b, d), 114117, on: s: soda nozzles very dirty. Must be cleaned immedia	and sanitized. (113984(e), 114097, 1 114125(b), 114141)	Specified	·
Violation Description All food contact s (b-d), 114105, 1 Corrective Description	n: surfaces of utensils and equipment shall be clean a l4109, 114111, 114113, 114115 (a, b, d), 114117, on: s: soda nozzles very dirty. Must be cleaned immedia	and sanitized. (113984(e), 114097, 1 114125(b), 114141)	Specified	·

Date

Tia Branton

Received By:

OFFICIAL FOOD INSPECTION REPORT



Date

Tim Potanovic, REHS - Director

Facility Name	: CORNING UNION HIGH SCHOOL	Owner	: CORNING UNION HIGH	1 SCHOOL
Site Address	: 643 BLACKBURN AVE	Owner Address	: 643 BLACKBURN AVE	
Facility ID Record ID License/Permit Number Person in Charge Inspection Date	: FA0000517 : PR0000124 : 2054-16F-1 : 5/18/2020	Inspector Inspector Phone Program: Total Inspection Time	: EE0000005 - Tia Brantoi : (530) 527-8020 : 1635 - School Cafeteria : Program : 60 min.	
Inspection Number	: DA0007650	•	01 Masta Standarda	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards	
An inspe	ction of your property revealed the following violations. Ple	ease note the date for reinsp	pection. Thank you for your coop	eration.
POTENTIALLY HAZA	RDOUS FOODS HOLD TEMPERATURES - 16 7		"Comply by Date" Not Specified	Not In Compliance
Violation Description	1:			
Potentially hazar	dous foods shall be held at or below 41/ 45øF or at or abo	ve 135øF. (113996, 113998	, 114037, 114343(a))	
Corrective Descripti	on:			
Inspector Comment All refrigeration u	s: ınits shall maintain 41 degree F. or lower at all times. Big s	stand up refrigerator at 56 de	egrees. All product discarded.	
ALL FOOD CONTACT	SURFACES SHALL BE KEPT CLEANED AND SANITIZE	ED - 16 14	"Comply by Date" Not Specified	Not In Compliance
Violation Description	ı:			
	surfaces of utensils and equipment shall be clean and sani I4109, 114111, 114113, 114115 (a, b, d), 114117, 114125		14099.1, 114099.4, 114099.6, 1	14101
Corrective Descripti	on:			
· ·	n walk-in cooler shall be replaced with non porous/easily cl	leanable shelving.		
—Overall Inspection Co Facility open during Cov	<i>mments</i> /id epidemic. Appears to be meeting all required standards	s. Providing food for Centenr	nial students as well.	
, , <u>.</u>	, , , , , , , , , , , , , , , , , , , ,	- N	3 ranton	

Tia Branton

Date

Received By:

OFFICIAL FOOD INSPECTION REPORT

Owner



: KHRYSTIE SHOEMAKER

Tim Potanovic, REHS - Director

: CORNING SWEETS

Facility Name

Received By:

Site Address	: 176 MCLANE AVE	Owner Address	· 1600 SOLANO ST			
Facility ID	: FA0001211	Inspector	: EE0000005 - Tia Branton			
Record ID	: PR0002102	Inspector Phone	: (530) 527-8020			
License/Permit Number	: PT0002192	Program:	: 1655 - Cottage Food Class B			
Person in Charge	:		: Indirect Sale/Inspection			
Inspection Date	: 5/29/2020	Total Inspection Time	: 45 min.			
Inspection Number	: DA0007693	Denville	· 01 - Meets Standards			
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards			
 Inspection Violati 	ons					
No violations cited.	uns					
140 Violations ditea.	NO VIOLATIONS CITED.					
Overall Inspection Co	omments			_		
Please submit label wit	h correct address. Thank you. Facility looks gre	eat.				
		<u> </u>				
			3 ranton			

Tia Branton

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: CORNING VALERO	Owner	: REDDING OIL COMP	PANY
Site Address	: 790 EDITH Ave	Owner Address	: P O BOX 990280	
Facility ID	: FA0000985	Inspector	: EE0000005 - Tia Bran	ton
Record ID	: PR0001221	Inspector Phone	: (530) 527-8020	
License/Permit Number	: 7069-16F-1	Program:	: 1617 - Retail Market	<6000 Sq Feet
Person in Charge	:		: 1 Prep Area	
Inspection Date	: 5/11/2020	Total Inspection Time	: 60 min.	
Inspection Number	: DA0007622	Dogult	· 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards	
Inspection Violation		ing violations. Please note the date for reins		
ALL FOOD SHALL B	E LABELED CORRECTLY - 16 32		"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
•	· ·	g, if it is offered for sale under the name of ar v has been established by regulation. (11408		
Corrective Descript	ion:			
Inspector Commen	ts:			
•	sandwiches shall have Best used by date.			
Overall Inspection Co Facility very clean. Tha				
			Branton	
Received By:	D	ate Tia Branton		Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: COWLICIOUS BAKERY AND FARM : 18892 JEWEL RD	Owner Address	: CAROL SPEARS : 18892 JEWEL RD
Facility ID	: FA0001465	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002589	Inspector Phone	: Not Specified
License/Permit Number	: PT0002799	Program:	: 1655 - Cottage Food Class

Person in Charge

Inspection Date : 5/26/2020

Inspection Number : DA0007674

: 102 - Routine Inspection Purpose of Inspection

: 1655 - Cottage Food Class B : Indirect Sale/Inspection

: 60 min.

: 01 - Meets Standards Result

Total Inspection Time

r dipose el mopositori			
Inspection Violations			
No violations cited.			
Overall Inspection Comments			
	Litaban for Cattaga Food anaration		
Everything looks great. Small, dedicated	kitchen for Cottage Food operation.		
Water sample delivered to lab last Frida	y. Results forthcoming to TCEH.		
·			
Received By:	Date	Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name	: CYGNUS HOWE SERVICE, LLC DEA SCHWANS F	Owner	: CYGNUS HOWE SERVICE, LLC	
Site Address	: 16 BELLARMINE COURT	Owner Address	: P.O. BOX 127	
Facility ID	: FA0001119	Inspector	: EE0000017 - Jana Gosselin	
Record ID	: PR0001900	Inspector Phone	: Not Specified	
License/Permit Number	: PT0002424	Program:	: 1629 - Food Vehicle Prepackaged	
Person in Charge	:		: Food Only	
Inspection Date	: 5/21/2020	Total Inspection Time	: 45 min.	
Inspection Number	: DA0007670	Desult	· 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards	
— Increation Violeti	000			
Inspection Violati	ons			
No violations cited.				
Overall Inspection Co	ammonte			
•	out of the Chico yard. All temperatures good. Thank you.			
	out of the Office yard, 7 th temperatures good. Thank you.			

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Date

Tim Potanovic, REHS - Director

Received By:

Facility Name	:	CYGNUS HOME SERVICE LLC DBA SCHWAN'S H	Owner	:	CYGNUS HOME SERVICE, LLC	
Site Address	:	19813 HIRSCH CT	Owner Address	:	115 COLLEGE DR	
Facility ID	•	FA0000636	Inspector		EE0000001 - David Brower	
Record ID	:	PR0002363	Inspector Phone	:	Not Specified	
License/Permit Number	:	PT0002423	Program:	:	1629 - Food Vehicle Prepackaged	
Person in Charge	:			:	Food Only	
Inspection Date	:	5/22/2020	Total Inspection Time	:	55 min.	
Inspection Number	:	DA0007671	D It		01 - Meets Standards	
Purpose of Inspection	:	102 - Routine Inspection	Result	:	01 - Meets Standards	
Inspection Violations No violations cited.						
Overall Inspection Co	mi	ments -		_		
	Tan Brown					

Date

David Brower

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : DENNY'S #7376 Owner : NORTH VALLEY DINER, INC

Site Address : 48 ANTELOPE BLVD Owner Address : 3550 MOWEY AVE #301

Facility ID : FA0000521 Inspector : EE0000017 - Jana Gosselin

Record ID : PR0000128 Inspector Phone : Not Specified

License/Permit Number : PT0000128 Program: : 1624 - Restaurant 2000 Sq.

: Feet-6000 Sq. Feet

Inspection Date : 5/13/2020 Total Inspection Time : 45 min.

Inspection Number : DA0007627

Result : 03 - Minor Violations

Purpose of Inspection : 102 - Routine Inspection Result : 03 - Minor Violations

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

Inspection Violations

Person in Charge

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

One side of refrigeration unit in front not holding temperature. Connected side is cold, maybe a fan is out. Food removed from unit while inspector on site. Needs to be repaired.

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

"Comply by Date" Not

Not In Compliance

Specified

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:

Ceiling repair not complete and roof still leaking above dishwashing area. Pooled water all over the floor and running toward door. Counters and floors in area dirty and need a thorough cleaning.

PROPER BACKFLOW PROTECTION - 16 41

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

Corrective Description:

Inspector Comments:

Sink in dishwashing area has a substantial leak and the urinal in the men's restroom is running continuously. There is also a pipe under the sink in the dishwasher area that is leaking. Time to call in a plumber.

Overall Inspection Comments

Re-inspection required. Please fix roof, ceiling and all leaking pipes. Also repair refrigeration unit in front working area. Thank you.

OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	: DENNY'S #7376 : 48 ANTELOPE BLVD		Owner Address			
Received By:		Date	Jana Gosselin		Date	

OFFICIAL FOOD INSPECTION REPORT

Owner



: CORNING UNION ELEM SCHOOL

Tim Potanovic, REHS - Director

: DISCOVERY ACADEMY

Facility Name

Received By:

Site Address	: 1785 COLUMBIA AVE	Owner Address	: 1590 SOUTH ST		
Facility ID	: FA0000142	Inspector	: EE0000005 - Tia Branton		
Record ID	: PR0002677	Inspector Phone	: (530) 527-8020		
License/Permit Number	: PT0002895	Program:	: 1636 - School Satellite Food		
Person in Charge	:		:		
Inspection Date	: 5/29/2020	Total Inspection Time	: 30 min.		
Inspection Number	: DA0007690	Desult	: 01 - Meets Standards		
Purpose of Inspection	: 110 - Special Inspection	Result	: 01 - Meets Standards		
Inspection Violations No violations cited.					
Overall Inspection Co Facility closed for Covid			3900		

Date

Tia Branton

OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	: DOLLAR GENERAL #15653 : 530 SOLANO St	Owner Owner Address	: DOLGEN CALIFORN : 100 MISSION RIDGE	
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	: FA0001305 : PR0002283 : PT0002374 : : 5/11/2020 : DA0007621 : 102 - Routine Inspection	Inspector Inspector Phone Program: Total Inspection Time Result	 EE0000005 - Tia Bran (530) 527-8020 1615 - Retail Market Feet-15K Sq Feet No 60 min. 01 - Meets Standards 	6K Sq.
An inspection Violation		g violations. Please note the date for reins	pection. Thank you for your co	poperation.
ALL FOOD CONTAC	T SURFACES SHALL BE KEPT CLEANED	AND SANITIZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
	surfaces of utensils and equipment shall be 14109, 114111, 114113, 114115 (a, b, d), 1	e clean and sanitized. (113984(e), 114097, 114117, 114125(b), 114141)	114099.1, 114099.4, 114099.6	, 114101
Corrective Descript	ion:			
Inspector Comment Milk refrigerator	rs: very dirty. Please clean immediately.			
Overall Inspection Co	mments			
		<i></i>	Branton	
Received By:	Dat	e Tia Branton		Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : DUTCH BROS. COFFEE #2 Owner : DUTCH BROS. COFFEE #2

Site Address : 796 ANTELOPE BLVD Owner Address : PO BOX 492526

Facility ID : FA0001464 Inspector : EE0000017 - Jana Gosselin

Record ID : PR0002588 Inspector Phone : Not Specified

License/Permit Number : PT0002798 Program: : 1640 - Limited Food Prep (Coffee

: Stand/Hotel)

Inspection Date : 5/4/2020 Total Inspection Time : 0 min.

Inspection Number : DA0007588

Purpose of Inspection : 102 - Routine Inspection Result : 03 - Minor Violations

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

Inspection Violations

Person in Charge

HAND WASHING REQUIRED - 16 5

"Comply by Date" Not

Not In Compliance

Specified

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:

While inspector was in facility an employee came in from outside and started making drinks without washing his hands. This is unacceptable!

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not

Not In Compliance

Specified

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:

No paper towels in restroom.

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Please make sure toilet paper is installed on dispenser in employee restroom to help keep it more sanitary.

Overall Inspection Comments

Please work on employee hand washing protocols! Make handwashing a critical step in your food safety operations. That includes making handwashing sinks accessible and well stocked. Also, please ensure all food products are stored 6" off the ground and no personal food is stored in refrigerators. Thank you!

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: DUTCH BROS. COFFEE #2		Owner	: DUTCH BROS. COFFEE #2	
Site Address	: 796 ANTELOPE BLVD		Owner Address	: PO BOX 492526	
Received By:		Date	Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: DUTCH BROS. COFFEE	Owner	: D M MAIN STREET I	NVESTMENTS INC
Site Address	: 430 S MAIN ST	Owner Address	: P O BOX 492526	
Facility ID Record ID	: FA0000677 : PR0000330	Inspector Inspector Phone	: EE0000017 - Jana Go : Not Specified	osselin
License/Permit Number	: 2370-16F-1	Program:	: 1640 - Limited Food	Prep (Coffee
Person in Charge	:	·	: Stand/Hotel)	
Inspection Date	: 5/5/2020	Total Inspection Time	: 30 min.	
Inspection Number	: DA0007594	Result	: 03 - Minor Violations	
Purpose of Inspection	: 102 - Routine Inspection	Result	. 00 - Millor Violations	
Inspection Violation		owing violations. Please note the date for rein	ispection. Thank you to your oc	operation.
HAND WASHING FAC	ILITIES REQUIRED - 16 6		"Comply by Date" Not Specified	Not In Compliance
Violation Description	r:			
•		e provided in dispensers; dispensers shall be food preparation and the washing of utensils	• , ,	,
Corrective Description	on:			
Inspector Comments	3 :			
•		per towels or soap in restroom. Where are en critical step in your food safety operations!	nployees washing their hands? P	lease
—Overall Inspection Co. Please make sure this is				
Received By:		Date Jana Gosselin		Date

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 : FA000528 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 : 5/20/2020 Total Inspection Time : 60 min.

Inspection Number : DA0007669

Purpose of Inspection : 102 - Routine Inspection Result : 03 - Minor Violations

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not

Not In Compliance

Specified

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:

No dishes in hand washing sink. Hand washing sink MUST be stocked and with soap and paper towels so employees can wash their hands.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Small under-counter refrigerators must hold temperatures at 41F degrees or below. Please install thermometers in all refrigerators and monitor temperatures daily.

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

Violation Description:

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

Corrective Description:

Inspector Comments:

Restaurant manager shall complete a food safety course and all food handlers shall obtain a food handlers card within 30 days.

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

"Comply by Date" Not

Not In Compliance

Specified

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:

OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	: EGG ROLL KING : 55 ANTELOPE BLVD		Owner Owner Address	: HONG YING CO. : 55 ANTELOPE BLVD	
Inspector Con	nments: el all tubs containing dry ingredients si	arad in kitahan			
Overall Inspection	0 , 0				
Flease Illake Clia	nges addressed in report infinediately.	mank you.			
Received By:		Date	Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: ELKS LODGE

Tim Potanovic, REHS - Director

Facility Name

: ELK'S LODGE

: 355 GILMORE RD

Site Address	: 355 GILMORE RD	Owner Addre	ess : P O BOX 417	
Facility ID	: FA0000531	Inspector	: EE0000017 - Jana (Gosselin
Record ID	: PR0000139	Inspector Ph	one : Not Specified	
License/Permit Number	: 2083-16F-1	Program:	: 1624 - Restaurant	2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet	
Inspection Date	: 5/28/2020	Total Inspec	tion Time : 30 min.	
Inspection Number	: DA0007685	Result	: 01 - Meets Standard	de .
Purpose of Inspection	: 102 - Routine Inspection	Result	. 01 - Meets Standard	15
Inspection Violation	, , , ,	,	date for reinspection. Thank you for your	
FOOD TRAINING - 16 1			"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
facilities that pre		aged potentially hazardous food, shall	elates to their assigned duties. (113947) have an employee who has passed an a	
Corrective Descripti	ion:			
	d handler and food safety certificat	es available for inspection at all times.		
—Overall Inspection Co Facility very clean, it loc				
Received By:		Date Jana Go	sselin	Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: RUBEN CUEVAS

Tim Potanovic, REHS - Director

Facility Name

Received By:

: ELOTES GERARDO

Site Address	903 SOLANO ST	Owner Address	: 1418 CHICAGO AVE
Facility ID	: FA0001353	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002371	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002426	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 5/29/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0007696	Desult	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards
- Inappation Violati			
 Inspection Violation No violations cited. 	ons		
NO VIOIALIONS CILEU.			
Overall Inspection Co	omments		
•	of ice in units. Also please use only appro	ved ice chests for holding cut fruit.	
		<u> </u>	
		<u> </u>	50 1.

Date

Tia Branton

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name	: EVERGREEN ELEM SCHOOL	Owner	: EVERGREEN UNION SCHOOL DIST	
Site Address	: 19415 HOOKER CREEK ROAD	Owner Address	: 19500 LEARNING WAY	
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number	: FA0000783 : PR0000527 : 5072-16F-1 : : 5/15/2020 : DA0007641	Inspector Inspector Phone Program: Total Inspection Time Result	 : EE0000017 - Jana Gosselin : Not Specified : 1635 - School Cafeteria/Senior : Program : 15 min. : 00 - Not Applicable 	
•	: DA0007641 : 110 - Special Inspection	·	: 00 - Not Applicable	
Inspection Violations No violations cited.				
—Overall Inspection Co School currently closed	omments I due to COVID-19. Students receiving meals at I	Evergreen Middle School.		

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT

Owner



: EVERGREEN UNION SCHOOL DIST

Tim Potanovic, REHS - Director

Facility Name

Received By:

: EVERGREEN MIDDLE SCHOOL

Site Address	: 19500 LEARNING WAY	Owner Address	: 19500 LEARNING WAY
Facility ID	: FA0000840	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000707	Inspector Phone	: Not Specified
License/Permit Number	: 5283-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 5/15/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007636	Dogult	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	. 01 - Meets Standards
 Inspection Violation No violations cited. 	ons		
─Overall Inspection Co Kitchen looks great. Cu	mments rrently serving approximately 225-250 to go meals/day. Als	so sending 200 meals to Lake CA	and 40-50 meals to Bend School.

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : EXPEDITION COFFEE CO. Owner : KEN ROBINSON
Site Address : 645 ANTELOPE BLVD #57 Owner Address : 605 MAIN ST

Facility ID : FA0001122 Inspector : EE0000017 - Jana Gosselin

Record ID : PR0001909 Inspector Phone : Not Specified

License/Permit Number : 8477-16F-1 Program: : 1640 - Limited Food Prep (Coffee

: Stand/Hotel)

Inspection Date : 5/4/2020 Total Inspection Time : 30 min.

Inspection Number : DA0007587

Result : 03 - Minor Violations

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

Inspection Violations

Person in Charge

Purpose of Inspection

HAND WASHING FACILITIES REQUIRED - 16 6

102 - Routine Inspection

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Handwashing sink needs to be functional and USED! Soap dispenser broken, stuff stacked around sink making it difficult to use. Do not use warewashing sink to wash hands!!

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

"Comply by Date" Not

Not In Compliance

Specified

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 tea pearls stored in refrigerator. Include date and contents.

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Employee had no knowledge of how to sanitize dishes. Dishes need to be sanitized, strips need to be available to ensure adequate concentration of sanitizer in water. Strips to be available at all time and stored within reach of warewashing sink.

Overall Inspection Comments

Please make sure that handwashing sink is accessible, properly stocked and USED! Also, please ensure employees know proper dishwashing and sanitizing protocols. Thank you!

Received By: Date Jana Gosselin Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : FOOD MAXX #476 Owner
Site Address : 94 BELLE MILL RD Owner Address

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

: Prep

Inspection Date : 5/6/2020 Total Inspection Time : 90 min.

spection Number : DA0007598

Inspection Number : DA0007598

Purpose of Inspection : 102 - Routine Inspection Result : 03 - Minor Violations

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

Inspection Violations

Person in Charge

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

"Comply by Date" Not

: Save Mart Supermarkets

: 809 COUNTRY CLUB DR

Not In Compliance

Specified

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 make sure all shelving in refrigerators is 6" off the floor. No food sitting at floor level, even on wire shelving.

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099, 114099, 114099, 114101

Corrective Description:

Inspector Comments:

Please ensure proper warewashing and sanitizing protocols are followed. Replace rags with drying rack in bakery to allow items to air dry following sanitizing. Instruct employees on how to properly sanitize dishes and test sanitizer concentration.

PROPER BACKFLOW PROTECTION - 16 41

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

Corrective Description:

Inspector Comments:

Floor drains in bakery kitchen and butcher shop backed up. Please address immediately. Leaky faucet in janitor closet needs repair.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: FOOD MAXX #476	Owner	: Save Mart Supermarkets
Site Address	: 94 BELLE MILL RD	Owner Address	: 809 COUNTRY CLUB DR
Inspector Con	nments:		
"Diapers" i	n meat cases need to be changed. Bottoms of a	all freezer cases need to be wiped down to	remove food and other debris.
—Overall Inspection	on Comments		
•	re looks good. All floors to be cleaned next wee	k, per the Store Manager. Thank you for t	aking care of the items we discussed
iouay.			
Received By:	Da	ate Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name Site Address	: FRANCISCO TACOS : #8 SUTTER ST	Owner Owner Address	FRANCISCO REYES 1415 MILLER WAY	
Facility ID Record ID License/Permit Number	: FA0001483 : PR0002616 : PT0002832		EE0000017 - Jana Gosselin Not Specified 1628 - Food Vehicle Prepared Food	
Person in Charge Inspection Date Inspection Number Purpose of Inspection	: 5/12/2020 : DA0007630 : 102 - Routine Inspection	Total Inspection Time Result :	30 min. 01 - Meets Standards	
Inspection Violations No violations cited.				
─Overall Inspection Co Truck looks good, thank				

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

: FROM THE HEARTH BAKERY & CAFE : JOHN DIX **Facility Name** Owner : 638 WASHINGTON ST : 1405 RIDGE DR Site Address Owner Address

Facility ID FA0000518 Inspector : EE0000017 - Jana Gosselin

PR0002565 Record ID Inspector Phone · Not Specified

: PT0002775 : 1623 - Restaurant <2000 Sq. Feet License/Permit Number Program:

Person in Charge : 5/7/2020

Total Inspection Time : 45 min.

: DA0007602 Inspection Number : 03 - Minor Violations Result 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

Inspection Date

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Counter-top salad unit not holding temperature and thermostat on unit not accurate. Unit must be used as a time as temperature control. Please add a recording log at unit to note time that food is added. Food must be discarded after 4 hours. This situation has been noted on previous inspections. Unit either needs to be repaired, replaced or food can only set there 4 hours.

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Please make sure sanitizing test strips are available and are USED! Do not place dirty hood vents in sanitizing sink.

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

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Please update files to ensure food handler cards are on-site and available for review.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Time to scrub walls in kitchen. Also clean up food debris on floor in cooking area.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: FROM THE HEARTH BAKERY & CAFE : 638 WASHINGTON ST	Owner Owner Address	: JOHN DIX : 1405 RIDGE DR	
temperature the the	eratures of potentially hazardous foods! Salad ur rmostat on the front of the unit reads. If it can't h it! Also review proper cooling methods for foods.	old food below 41F then time as a contr	rol must be used and a log must be in	
Received By:	Date	Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT



: SCHOOL DISTRICT

Tim Potanovic, REHS - Director

Facility Name

Received By:

Site Address	: 23014 CHARD Ave	Owner Address	: 23014 CHARD AVE
Facility ID	: FA0001018	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0001442	Inspector Phone	: (530) 527-8020
License/Permit Number	: 8086-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	5/19/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007661	Desult	· 01 - Meets Standards
Purpose of Inspection	: 110 - Special Inspection	Result	: 01 - Meets Standards
Inspection Violation No violations cited. Overall Inspection Co			
•	vid. Pick up at school and at bus stops. Appea	rs to meet all applicable requirements.	
.			3 aanton

Tia Branton

: GERBER UNION ELEMENTARY SCHOOL DISTRIC Owner

Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: HARTEJ SINGH GREWAL AND RAJINDER SING

Tim Potanovic, REHS - Director

Facility Name

: GOTT COUNTRY STORE

Site Address	: 18371 BOWMAN RD	Owner Address	: 317 W WOODHAVEN	DR
Facility ID	: FA0000965	Inspector	: EE0000017 - Jana Go	osselin
Record ID	: PR0001022	Inspector Phone	: Not Specified	
License/Permit Number	: 7007-16F-1	Program:	: 1613 - Retail Market	Prepackaged
Person in Charge	:		: Foods Only	
Inspection Date	: 5/21/2020	Total Inspection Time	: 45 min.	
Inspection Number	: DA0007668	D "	· 01 - Meets Standards	
Purpose of Inspection	: 106 - Pre-Opening Inspection	Result	: 01 - Meets Standards	
An inspection Violation	ection of your property revealed the following violations	ions. Please note the date for reinsp	pection. Thank you for your co	operation.
HAND WASHING FA	CILITIES REQUIRED - 16 6		"Comply by Date" Not Specified	Not In Compliance
			opoomou	
Violation Description	n:		opeomeu .	
Violation Descriptio	on: pap and towels or drying device shall be provided in es shall be provided for hand washing, food prepar		intained in good repair. (1139	,
<i>Violation Descriptic</i> Handwashing so Adequate faciliti	oap and towels or drying device shall be provided in es shall be provided for hand washing, food prepar		intained in good repair. (1139	,
Violation Description Handwashing so Adequate faciliti 114067(f))	pap and towels or drying device shall be provided in es shall be provided for hand washing, food prepar tion:		intained in good repair. (1139	,
Violation Description Handwashing so Adequate faciliti 114067(f)) Corrective Description	pap and towels or drying device shall be provided in es shall be provided for hand washing, food prepar tion:	ration and the washing of utensils and	intained in good repair. (1139 d equipment. (113953, 11395	3.1, ′
Violation Description Handwashing so Adequate faciliti 114067(f)) Corrective Descripti Inspector Commen Please ensure in restroom.	pap and towels or drying device shall be provided in es shall be provided for hand washing, food prepar tion: tts: not water, single serve soap (no bar soap) and towe	ration and the washing of utensils and	aintained in good repair. (1139 d equipment. (113953, 11395 d equipment (113953, 11395) nd washing station near the em	3.1, ′
Violation Description Handwashing so Adequate faciliti 114067(f)) Corrective Descripti Inspector Commen Please ensure in restroom.	pap and towels or drying device shall be provided in es shall be provided for hand washing, food prepartion: tion: ts: not water, single serve soap (no bar soap) and towe	ration and the washing of utensils and	aintained in good repair. (1139 d equipment. (113953, 11395 d equipment (113953, 11395) nd washing station near the em	3.1, ′

OFFICIAL FOOD INSPECTION REPORT

Owner



: IEP SCHOOL

Tim Potanovic, REHS - Director

Facility Name

Site Address	: 22590 ANTELOPE BLVD		Owner Address	: 1756 S AVE
Facility ID	: FA0001516		Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002668		Inspector Phone	: Not Specified
License/Permit Number	: PT0002886		Program:	: 1636 - School Satellite Food
Person in Charge	:			:
Inspection Date	: 5/28/2020		Total Inspection Time	: 15 min.
Inspection Number	: DA0007683		D It	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection		Result	: 00 - Not Applicable
No violations cited.				
Overall Inspection Co	COVID-19. Not currently preparing or	serving student meals		
001001 010304 440 10 0	ovide to the canonity proparing or	serving student means		
Received By:		Date	Jana Gosselin	Date

: INDEPENDENT EDUCATIONAL PROGRAMS

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 : EE0000005 - Tia Branton

Record ID : PR0000284 Inspector Phone : (530) 527-8020

License/Permit Number : 2289-16F-1 Program: : 1623 - Restaurant <2000 Sq. Feet

Person in Charge :

Inspection Date : 5/20/2020 Total Inspection Time : 60 min.

Inspection Number : DA0007662

Purpose of Inspection : 102 - Routine Inspection : 102 - Routine 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 In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

All food handler/serve safe cards shall be available for viewing at all times.

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

16 35 Spe

Specified

"Comply by Date" Not

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, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

Inspector Comments:

Anything not used in restaurant shall be removed!

ADEQUATE LIGHTING REQUIRED - 16 38A

"Comply by Date" Not

Not In Compliance

Specified

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:

Walk in refrigerator must have light that works.

Overall Inspection Comments

Please make changes as discussed. Reinspection in 30 days.

J. Branton

Received By: Date Tia Branton Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: RED BLUFF UNION SCHOOL DIST

Tim Potanovic, REHS - Director

: JACKSON HEIGHTS ELEMENTARY

Facility Name

Received By:	Da	ate Jana Gosselin	Date
	d due to COVID-19. No student meals bein		Data
 Inspection Violation No violations cited. 			
Purpose of Inspection	: 110 - Special Inspection	Result	: 00 - Not Applicable
Inspection Date Inspection Number	: 5/18/2020 · DA0007649	Total Inspection Time	: 30 min.
Person in Charge	:	Program:	: Program
Record ID License/Permit Number	: PR0000169 : 2136-16F-1	Inspector Phone	: Not Specified : 1635 - School Cafeteria/Senior
Facility ID	: FA0000555	Inspector	: EE0000017 - Jana Gosselin
Site Address	225 S JACKSON ST	Owner Address	: 1535 DOUGLASS ST

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name	: JACKSON PRESCHOOL	Owner	: TEHAMA COUNTY DEPT / EDUCATION
Site Address	: 224 JACKSON ST	Owner Address	: 1135 LINCOLN ST
Facility ID	: FA0001520	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002672	Inspector Phone	: Not Specified
License/Permit Number	: PT0002890	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 5/28/2020	Total Inspection Time	: 15 min.
Inspection Number	: DA0007682	Darrit	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection	Result	: 00 - Not Applicable
Inspection Violati	ions		
•			
No violations cited.			
Overall Inspection C	omments -		
•	COVID-19. Not currently preparing or serving	student meals.	
	7		

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT

Owner



: EXCELSIOR JD CO LLC

Tim Potanovic, REHS - Director

Facility Name

: JAVA DETOUR

Site Address	: 550 MAIN ST	Owner Address	: 172 GOLDEN GATE	AVE
Facility ID Record ID License/Permit Number Person in Charge Inspection Date	: FA0000557 : PR0000171 : 2138-16F-1 : : 5/4/2020	Inspector Inspector Phone Program: Total Inspection Time	: EE0000017 - Jana Go : Not Specified : 1623 - Restaurant <2 : : 30 min.	
Inspection Number Purpose of Inspection	: DA0007589 : 102 - Routine Inspection	Result	: 01 - Meets Standards	
An inspection Violati		llowing violations. Please note the date for rein	spection. Thank you for your co	operation.
DEDICATED WORKI	NG THERMOMETER SHALL BE AVA	ILABLE AT ALL TIMES - 16 39	"Comply by Date" Not Specified	Not In Compliance
Violation Description	on:			
	2 øF shall be provided for each hot a	suitable for measuring temperature of food sha nd cold holding unit of potentially hazardous foo		
Corrective Descript	tion:			
	all small refrigerators have dedicated t	nermometers to monitor temperatures. Thank y	ou!	
Pacility looks good, that	omments nk you. Sanitizing directions posted a	t sink are great!		
Received By:		Date Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: KANELA'S CAFE	Owner	: LETICIA LARA RUBI	0
Site Address	: 607 MAIN ST	Owner Address	: 20347 ACORN AVE	
Facility ID	: FA0000533	Inspector	: EE0000017 - Jana Go	osselin
Record ID	: PR0000141	Inspector Phone	: Not Specified	
License/Permit Number	: 2086-16F-1	Program:	: 1623 - Restaurant <	2000 Sq. Feet
Person in Charge	:		:	
Inspection Date	: 5/19/2020	Total Inspection Time	: 60 min.	
Inspection Number	: DA0007657	Result	· 01 - Meets Standards	
Purpose of Inspection	: 106 - Pre-Opening Inspection	Result	. 01 - Micela Clandarda	
An inspec	ction of your property revealed the following v	iolations. Please note the date for reins	pection. Thank you for your o	poperation.
FOOD TRAINING - 16	1		"Comply by Date" Not Specified	Not In Compliance
Violation Description	າ:			
facilities that prep	es shall have adequate knowledge of and be pare, handle or serve non-prepackaged poten ication examination. (113947-113947.1)	•	,	
Corrective Description	on:			
Inspector Comment	s:			
Please have the within 30 days.	primary food manager complete a food safety	training within 60 days. All other emplo	yees must obtain a food handl	er's card
DEDICATED WORKIN	NG THERMOMETER SHALL BE AVAILABLE	AT ALL TIMES - 16 39	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
	ily readable metal probe thermometer suitable 2 øF shall be provided for each hot and cold h 57, 114159)	·		
Corrective Description	on:			
Inspector Comment	s:			
Please place the	rmometers in all refrigerators and monitor tem	nperatures daily.		
—Overall Inspection Co Everything looks great!	mments Please place thermometers in refrigerators an	nd keep an eye on the front under-count	er one.	
Received By:	Date	Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: KIRKWOOD ELEMENTARY SCHOOL

Tim Potanovic, REHS - Director

Facility Name

Received By:

: KIRKWOOD ELEMENTARY SCHOOL

Site Address	: 2049 KIRKWOOD RD	Owner Address	: 2049 KIRKWOOD RD
Facility ID	: FA0000683	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000336	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2383-16F-1	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 5/29/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007689	Dogult	· 01 - Meets Standards
Purpose of Inspection	: 110 - Special Inspection	Result	: 01 - Meets Standards
 Inspection Violation 	ns —		
No violations cited.			
"Overall Inspection Co Facility closed for Covid			
		/ P	

Date

OFFICIAL FOOD INSPECTION REPORT



Date

Tim Potanovic, REHS - Director

Facility Name	: LA NUEVA TAQUERIA	Owner	: ELVIRA VELASQUE	Z
Site Address	: 7119 TRUCKEE AVE	Owner Address	7119 TRUCKEE AVE	
Facility ID	· FA0001114	Inspector	· EE0000017 - Jana Go	osselin
Record ID	PR0001885	Inspector Phone	Not Specified	
License/Permit Number	: 8465-16F-1	Program:	: 1628 - Food Vehicle	Prepared Food
Person in Charge	•		:	•
Inspection Date	: 5/29/2020	Total Inspection Time	: 45 min.	
Inspection Number	: DA0007695	·	00 14: 15:15:	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 03 - Minor Violations	
An inspec	tion of your property revealed the following v	iolations. Please note the date for reins	spection. Thank you for your co	poperation.
inspection violation	113			
FOOD TRAINING - 16	1		"Comply by Date" Not Specified	Not In Compliance
Violation Description	:			
All food employee facilities that prep	es shall have adequate knowledge of and be are, handle or serve non-prepackaged poten cation examination. (113947-113947.1)	•	,	
Corrective Description	n:			
Inspector Comments Food safety training	: ng must be completed in next 30 days!			
POTENTIALLY HAZAF	RDOUS FOODS HOLD TEMPERATURES - 1	6 7	"Comply by Date" Not Specified	Not In Compliance
Violation Description	:			
Potentially hazard	lous foods shall be held at or below 41/ 45øF	or at or above 135øF. (113996, 11399	8, 114037, 114343(a))	
Corrective Description				
Inspector Comments	n:	daily.		
Inspector Comments Please keep an e	n : :	•	"Comply by Date" Not Specified	Not In Compliance
Inspector Comments Please keep an e	on: : :ye on refrigerator temperatures. Check all 3 i	•		Not In Compliance
Inspector Comments Please keep an e WALL CEILING AND F TIMES - 16 45 Violation Description The walls / ceiling customer service shall be provided	on: : :ye on refrigerator temperatures. Check all 3 i	ND KEPT CLEAN AT ALL Ight-colored, and washable surfaces. Ind made of nonabsorbent material that is and where food is stored in original unop	Specified All floor surfaces, other than the is easily cleanable. Approved bened containers. Food facilities	e ase coving
Inspector Comments Please keep an e WALL CEILING AND F TIMES - 16 45 Violation Description The walls / ceiling customer service shall be provided	en: Sye on refrigerator temperatures. Check all 3 of the control	ND KEPT CLEAN AT ALL Ight-colored, and washable surfaces. Ind made of nonabsorbent material that is and where food is stored in original unop	Specified All floor surfaces, other than the is easily cleanable. Approved bened containers. Food facilities	e ase coving
Inspector Comments Please keep an e WALL CEILING AND F TIMES - 16 45 Violation Description The walls / ceiling customer service shall be provided fully enclosed. Al Corrective Descriptio	en: Sye on refrigerator temperatures. Check all 3 or specific process. Check all 3 or specific pro	ND KEPT CLEAN AT ALL Ight-colored, and washable surfaces. Ind made of nonabsorbent material that is and where food is stored in original unop	Specified All floor surfaces, other than the is easily cleanable. Approved bened containers. Food facilities	e ase coving
Inspector Comments Please keep an e WALL CEILING AND F TIMES - 16 45 Violation Description The walls / ceiling customer service shall be provided fully enclosed. Al Corrective Descriptio	en: Sye on refrigerator temperatures. Check all 3 or specific process. Second MUST BE APPOVED MATERIAL Actions: It is shall have durable, smooth, nonabsorbent areas, shall be approved, smooth, durable a in all areas, except customer service areas at 1 food facilities shall be kept clean and in good on: State of the state of t	ND KEPT CLEAN AT ALL Ight-colored, and washable surfaces. Ind made of nonabsorbent material that is and where food is stored in original unop	Specified All floor surfaces, other than the is easily cleanable. Approved bened containers. Food facilities	e ase coving
Inspector Comments Please keep an e WALL CEILING AND F TIMES - 16 45 Violation Description The walls / ceiling customer service shall be provided fully enclosed. Al Corrective Description Inspector Comments Please clean the comments Please clean the comments Overall Inspection Corrections The walls / ceiling customer service shall be provided fully enclosed. Al	en: Sye on refrigerator temperatures. Check all 3 or specific process. Second MUST BE APPOVED MATERIAL Actions: It is shall have durable, smooth, nonabsorbent areas, shall be approved, smooth, durable a in all areas, except customer service areas at 1 food facilities shall be kept clean and in good on: State of the state of t	ND KEPT CLEAN AT ALL Ight-colored, and washable surfaces. Ind made of nonabsorbent material that and where food is stored in original unoper drepair. (114143 (d), 114266, 114268,	Specified All floor surfaces, other than the is easily cleanable. Approved bened containers. Food facilities	e ase coving
Inspector Comments Please keep an e WALL CEILING AND F TIMES - 16 45 Violation Description The walls / ceiling customer service shall be provided fully enclosed. Al Corrective Description Inspector Comments Please clean the comments Please clean the comments Overall Inspection Corrections The walls / ceiling customer service shall be provided fully enclosed. Al	en: Sye on refrigerator temperatures. Check all 3 sye on refrigerator temperatures. Shall have durable, smooth, nonabsorbent areas, shall be approved, smooth, durable a in all areas, except customer service areas all food facilities shall be kept clean and in good on: State of the check all 3 sye on refrigerator temperatures. Check all 3 sye on refrigerator temperatures.	ND KEPT CLEAN AT ALL Ight-colored, and washable surfaces. Ind made of nonabsorbent material that and where food is stored in original unoper drepair. (114143 (d), 114266, 114268,	Specified All floor surfaces, other than the is easily cleanable. Approved bened containers. Food facilities	e ase coving

Jana Gosselin

Received By:

OFFICIAL FOOD INSPECTION REPORT

Owner



: LASSEN VIEW SCHOOL

Tim Potanovic, REHS - Director

: LASSEN VIEW ELEMENTARY SCHOOL

Facility Name

Site Address	: 10818 HIGHWAY 99	Owner Address	: 10818 HIGHWAY 99
Facility ID	: FA0001024	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001469	Inspector Phone	: Not Specified
License/Permit Number	: 8104-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 5/14/2020	Total Inspection Time	: 90 min.
Inspection Number	: DA0007631		Od March Otan Lands
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards
No violations cited			
Overall Inspection C	omments currently serving approximately 150 dri	ve by medelday. Thenk you	
Caleteria looks great,	currently serving approximately 130 un	ve-by mealstady. Thank you:	
Received By:		Date Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: ANTELOPE SCHOOL DISTRICT

Tim Potanovic, REHS - Director

Facility Name

: L.A.V.A. CHARTER SCHOOL

─Overall Inspection C School currently closed	omments d due to COVID-19. Students recei	ving meals at Antelope Elementa	ry.		
Inspection Violati No violations cited					
Purpose of Inspection	: 110 - Special Inspection	Result		: 00 - Not Applicable	
Inspection Date Inspection Number	: 5/15/2020 : DA0007639	Total Ir	nspection Time	: 15 min.	
License/Permit Number Person in Charge	: PT0002883	Progra	m:	: 1636 - School Satellite Food	
Facility ID Record ID	: FA0001514 : PR0002665	Inspec Inspec	tor tor Phone	: EE0000017 - Jana Gosselin: Not Specified	
Site Address	: 1660 MONROE ST	Owner	Address	: 22600 ANTELOPE BLVD	

OFFICIAL FOOD INSPECTION REPORT

Owner



Date

: LOS AMIGOS TAQUERIA

Tim Potanovic, REHS - Director

: LOS AMIGOS TAQUERIA & MEAT MARKET

Facility Name

Received By:

Site Address	: 212 S MAIN ST	Owner Address	: 57 ELLEN LN
Facility ID	: FA0000573	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000191	Inspector Phone	: Not Specified
License/Permit Number	: 2163-16F-1	Program:	: 1618 - Retail Market <6000 Sq Feet
Person in Charge	:		: 2 Prep Areas
Inspection Date	: 5/14/2020	Total Inspection Time	: 0 min.
Inspection Number	: DA0007634	Danult	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards
Inspection Violati No violations cited. Overall Inspection Co			
•	ture log on the back refrigerator and check the tem	perature twice a day. If the temperati	ure isn't holding the refrigerator needs

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT

Owner



: LOS AMIGOS LICENSE #2E15446

Tim Potanovic, REHS - Director

Facility Name

: LOS AMIGOS LICENSE #2E15446

Site Address	: 212 S MAIN	Owner Address	: 57 ELLEN LN	
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	: FA0000529 : PR0000137 : 2079-16F-1 : : 5/14/2020 : DA0007629 : 102 - Routine Inspection	Inspector Inspector Phone Program: Total Inspection Time Result	EE0000017 - Jana Go Not Specified 1628 - Food Vehicle 30 min. 01 - Meets Standards	
Inspection Violation		ellowing violations. Please note the date for reins	pection. Thank you for your co "Comply by Date" Not Specified	operation. Not In Compliance
Violation Descriptio	on: nat prepare food shall be equipped wit anitization method. (114067(f,g), 1140	th warewashing facilities. Testing equipment and 1999, 114099.3, 114099.5, 114101(a), 114101.1,	materials shall be provided to r	
Inspector Commen Please have sar Overall Inspection Co The truck looks very go	nitizing test strips available on the truc	ck at all times to ensure sanitizer concentrations	are adequate.	
Received By:		Date Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: LOS MOLINOS ELEMENTARY SCHOOL

Tim Potanovic, REHS - Director

: LOS MOLINOS ELEMENTARY SCHOOL

Facility Name

Received By:

Site Address	: 7700 STANFORD Ave	Owner Address	: 7851 HIGHWAY 99E	
Facility ID	: FA0000838	Inspector	: EE0000005 - Tia Branton	
Record ID	: PR0000697	Inspector Phone	: (530) 527-8020	
License/Permit Number	: 5281-16F-1	Program:	: 1635 - School Cafeteria/Senior	
Person in Charge	:		: Program	
Inspection Date	5/19/2020	Total Inspection Time	: 60 min.	
Inspection Number	: DA0007659	Desult	· 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards	
 Inspection Violation 	one —			
No violations cited.	ons			
NO VIOIALIONS CITEG.				
Overall Inspection Co	omments			
•	vid 19Serving prepackaged meals to all Lo	s Molinos students and Vina Elementary k	ids. Appears to meet all requirements.	
		/) I		

Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: LOS MOLINOS ELEMENTARY SCHOOL

Tim Potanovic, REHS - Director

: LOS MOLINOS HIGH SCHOOL

Facility Name

Received By:

Site Address	: 7900 SHERWOOD Blvd	Owner Address	: 7851 HIGHWAY 99E
Facility ID	: FA0000837	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000692	Inspector Phone	: (530) 527-8020
License/Permit Number	: 5280-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 5/19/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007660	Result	· 01 - Meets Standards
Purpose of Inspection	: 110 - Special Inspection	Result	. Or Wood Standards
No violations cited. Overall Inspection Co			
-	Covid 19. All food coming from Los Molinos E	lementary School.	
, aag c		<u> </u>	3 aanton

Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

: LOS MONTES : HILDA LOPEZ LOPEZ **Facility Name** Owner SIXTH & SOLANO ST Site Address : 4795 HOUGHTON AVE Owner Address

: EE0000005 - Tia Branton Facility ID FA0000509 Inspector

PR0000115 (530) 527-8020 Record ID Inspector Phone

: 1628 - Food Vehicle Prepared Food 2040-16F-1 License/Permit Number Program:

Person in Charge

Inspection Date 5/29/2020 Total Inspection Time : 60 min.

DA0007692 Inspection Number : 02 - Failed To Meet Standards

Result 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

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

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Still no managers certificate. If not obtained within 60 days Mobile will be shut down.

MOBILE SIGNAGE - 16 39B "Comply by Date" Not Not In Compliance

Specified

Violation Description:

(a) Except as specified in subdivision (c), the business name or name of the operator, city, state, ZIP Code, and name of the permittee, if different from the name of the food facility, shall be legible, clearly visible to consumers, and permanently affixed on the consumer side of the mobile food facility and on a mobile support unit. (114299) (b) The business name shall be in letters at least 3 inches high. Letters and numbers for the city, state, and ZIP Code shall not be less than one inch high. The color of each letter and number shall contrast with its background. (c) Notwithstanding subdivision (a), motorized mobile food facilities and mobile support units shall have the required identification on two sides.

Corrective Description:

Inspector Comments:

Signage on serving side of mobile MUST be readable.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Refrigeration freezing on backside. Not maintaining proper temperature. Ice chest must be used until repaired/replaced

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: LOS MONTES : SIXTH & SOLANO ST		Owner Owner Address	: HILDA LOPEZ LOPEZ : 4795 HOUGHTON AVE	
—Overall Inspection C	omments				
Reinspect 06-01-2020 clean refrigeration unit	. Facility will be closed if hot/cold holdi racks thoroughly.	ing temperatures are no		an all screens as discussed. Please	
Received By:		Date	Tia Branton		Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: CORNING UNION ELEM SCHOOL DIST

Tim Potanovic, REHS - Director

: MAYWOOD SCHOOL

Facility Name

Received By:

Site Address	: 1000 MARGUERITE AVE	Owner Address	· 1590 SOUTH ST
Facility ID	: FA0000588	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000208	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2190-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 5/18/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007646	Result	· 01 - Meets Standards
Purpose of Inspection	: 110 - Special Inspection	rtodit	
No violations cited. Overall Inspection Co			
•	Covidfood provided by Olive View School		
, aag c	,	<i>—</i> 1	3 nanton

Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name Site Address	: METTEER ELEMENTARY SCHOOL : 695 KIMBALL ROAD	Owner Owner Address	: RED BLUFF UNION SCHOOL DIST : 1755 AIRPORT BLVD
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	: FA0000591 : PR0000211 : 2194-16F-1 : 5/19/2020 : DA0007654 : 110 - Special Inspection	Inspector Inspector Phone Program: Total Inspection Time Result	 EE0000017 - Jana Gosselin Not Specified 1635 - School Cafeteria/Senior Program 15 min. 00 - Not Applicable
Inspection Violation No violations cited.			
Overall Inspection Co School currently closed	mments due to COVID-19. No student meals being prepped or se	erved.	

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Date

Tim Potanovic, REHS - Director

Facility Name	: NEW ASIAN RESTAURANT	Owner	: CHIN CHUAN CHANG	
Site Address	: 628 MAIN ST	Owner Address	: 628 MAIN ST	
Facility ID	: FA0000597	Inspector	: EE0000017 - Jana Goss	selin
Record ID	PR0000218	Inspector Phone	: Not Specified	
License/Permit Number	· 2206-16F-1	•	: 1623 - Restaurant <200	00 Sa Feet
	. 2200-101-1	Program:	. 1020 - Nostadrant 4200	00 0q. 1 00t
Person in Charge	: 5/20/2020	Tabella and Car Time	: 45 min.	
Inspection Date		Total Inspection Time	: 45 111111.	
Inspection Number	: DA0007666	Result	: 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection			
An inspe	ction of your property revealed the following violations	s. Please note the date for reins	spection. Thank you for your coop	peration.
 Inspection Violation 	ons —			
FOOD SHALL BE KE	PT IN APPROVED CONTAINERS, LABELED AND ST	ORED OFF OF	"Comply by Date" Not	Not In Compliance
FLOOR - 16 30			Specified	
Violation Description	n:			
	ored in approved containers and labeled as to contents 9, 114051, 114053, 114055, 114067(h), 114069 (b		6# above the floor on approved s	shelving.
Corrective Descripti	ion:			
Inspector Comment Please provide la	is: abeling to food products stored in unmarked tubs.			
ALL UNPACKAGED I	FOODS SHALL BE PROTECTED FROM CONTAMINA	ATION - 16 31	"Comply by Date" Not	Not In Compliance
			Specified	
Violation Description	n:			
Unpackaged foo	d shall be displayed and dispensed in a manner that p	rotects the food from contamin	ation. (114063, 114065)	
Corrective Descripti	ion:			
Inspector Comment		od while in refrigerator		
Please keep bov	vls and other containers of cut or chopped food covere	ed wrille in reingerator.		
WALL CEILING AND TIMES - 16 45	FLOORS MUST BE APPOVED MATERIAL AND KEP	T CLEAN AT ALL	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
customer service shall be provided	gs shall have durable, smooth, nonabsorbent, light-co e areas, shall be approved, smooth, durable and made d in all areas, except customer service areas and wher all food facilities shall be kept clean and in good repair.	e of nonabsorbent material that re food is stored in original unop	is easily cleanable. Approved bas pened containers. Food facilities s	
Corrective Descripti	ion:			
Inspector Comment	rs:			
Please work on o	cleaning walls in kitchen area.			
-Overell Inspection Co	mmonto			
Overall Inspection Co Please continue to work	omments on keeping restaurant clean while you're open for tak	ce-out only. Thank vou!		
	. 3	,,		

Jana Gosselin

Date

Received By:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name Site Address	: OLIVE VIEW SCHOOL : 1402 FIG ST	Owner Owner Address	: CORNING UNION ELEM SCHOOL DIST : 1590 SOUTH ST
Facility ID Record ID License/Permit Number Person in Charge	: FA0000601 : PR0000223 : 2214-16F-1	Inspector Inspector Phone Program:	 EE0000005 - Tia Branton (530) 527-8020 1635 - School Cafeteria/Senior Program
Inspection Date Inspection Number Purpose of Inspection	: 5/18/2020 : DA0007644 : 102 - Routine Inspection	Total Inspection Time Result	: 60 min. : 01 - Meets Standards
Inspection Violation No violations cited.			
─Overall Inspection Co Facility open during Cov (including Rancho Teha	vid-19. Appears to be working under all requirements at thi	is time. Serving food to all of the	e Corning Elementary Schools

Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name	: PAYNES CREEK STORE & TAVER	RN Owner	: LAWRENCE E YOUNG JR
Site Address	: 29791 PAYNES CREEK LOOP	Owner Address	: 2922 LONGVIEW RD
Facility ID	: FA0000607	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000230	Inspector Phone	: Not Specified
License/Permit Number	: 2224-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 5/27/2020	Total Inspection Time	: 75 min.
Inspection Number Purpose of Inspection	DA0007679102 - Routine Inspection	Result	: 01 - Meets Standards
Inspection Violati No violations cited. Overall Inspection Co			
Everything looks great			
Received By:	[Date Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name Site Address	: PLUM VALLEY ELEM SCHOOL : 29950 PLUM CREEK ROAD	Owner Owner Address	: PLUM VALLEY ELEM SCHOOL : 29950 PLUM CREEK RD
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	: FA0000687 : PR0000343 : 2388-16F-1 : : 5/15/2020 : DA0007640 : 110 - Special Inspection	Program: Total Inspection Time	EE0000017 - Jana Gosselin Not Specified 1635 - School Cafeteria/Senior Program 15 min. 00 - Not Applicable
Inspection Violation No violations cited.			
─Overall Inspection Co School currently closed	mments due to COVID-19. Students receiving meals at Red Bluff L	Inion High School.	

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RALEY'S 233		Owner	: THOMAS P RALEY	
Site Address	: 725 S MAIN ST		Owner Address	: P O BOX 15618	
Facility ID	: FA0000616		Inspector	: EE0000017 - Jana Go	sselin
Record ID	: PR0000246		Inspector Phone	: Not Specified	
License/Permit Number	: 2241-16F-1		Program:	: 1622 - Retail Market	>15K Sq Feet 3
Person in Charge	:		· ·	: Prep	•
Inspection Date	: 5/20/2020		Total Inspection Time	: 75 min.	
Inspection Number	: DA0007665		·		
Purpose of Inspection	: 102 - Routine Inspection		Result	: 01 - Meets Standards	
An inspec		he following violations	. Please note the date for reins	spection. Thank you for your co	operation.
WAREWASHING FAC	ILITIES SHALL BE WORKING	CORRECTLY AND HA	AVE TESTING	"Comply by Date" Not	Not In Compliance
	FY CHEMICAL CONC - 16 34			Specified	
Violation Description	:				
		-	± ::	I materials shall be provided to r 114101.2, 114103, 114107, 11	
Corrective Description	on:				
Inspector Comments Please make sure		shes are trained on pro	oper warewashing protocols an	nd check sanitizer concentration	s daily.
ALL NONFOOD CONT	ACT SURFACES SHALL BE K	(EPT CLEAN - 16 33		"Comply by Date" Not Specified	Not In Compliance
Violation Description.	:				
All nonfood conta	ct surfaces of utensils and equi	pment shall be clean.	(114115 (c))		
Corrective Description	on:				
Inspector Comments Time to scrub the	s: floors of the milk fridges.				
•	ems we discussed: please add t			have food handler cards readily	voul
					,
Received By:		Date	Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: CORNING UNION ELEM SCHOOL DIST

Tim Potanovic, REHS - Director

: RANCHO TEHAMA ELEM SCHOOL

Facility Name

Received By:

Site Address	: 17357 STAGECOACH ROAD	Owner Address	: 1590 SOUTH ST	
Facility ID	: FA0000618	Inspector	: EE0000005 - Tia Branton	
Record ID	: PR0000248	Inspector Phone	: (530) 527-8020	
License/Permit Number	: 2243-16F-1	Program:	: 1636 - School Satellite Food	
Person in Charge	:		:	
Inspection Date	: 5/18/2020	Total Inspection Time	: 30 min.	
Inspection Number	: DA0007647	Desult	· 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards	
Inspection Violations No violations cited. Overall Inspection Comments				
•	ovidfood provided by Olive View School			
,g c		(1) B	aanton	

Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: REACH	Owner	: RED BLUFF JOINT UNION HIGH SCHOOL DIST
Site Address	: 1050 KIMBALL RD	Owner Address	: P.O. BOX 1507
Facility ID	: FA0001285	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002227	Inspector Phone	: Not Specified
License/Permit Number	: PT0002318	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 5/28/2020	Total Inspection Time	: 15 min.
Inspection Number	: DA0007681	Desuit	; 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection	Result	: 00 - Not Applicable
No violations cited.			
Overall Inspection Consider to	omments COVID-19. Not currently preparing or s	erving student meals.	
Received By:		Date Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

: RED BLUFF GAS : JENNIFER NGUYEN **Facility Name** Owner : 245 ANTELOPE BLVD : 503 DAWN DR Site Address Owner Address

Facility ID FA0000964 Inspector : EE0000017 - Jana Gosselin

PR0001014 Record ID Inspector Phone · Not Specified

7006-16F-1 License/Permit Number Program: : 1614 - Retail Market<6000 Sq. Feet

Person in Charge

: No Prep

Inspection Date 5/28/2020 Total Inspection Time : 30 min. DA0007688

Inspection Number · 03 - Minor Violations Result 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:

Prepared sandwiches in refrigerator MUST HAVE "Use By" date stamp!

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Please clean and sanitize soda nozzles more frequently.

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

"Comply by Date" Not

Not In Compliance

Specified

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:

Restroom must be better maintained. Toilet paper and paper towels for hand drying must be in dispenser, not placed on top.

Overall Inspection Comments

Please make changes as discussed, including ensuring the CO2 canisters are chained for tipping security. The sandwiches in the refrigerator need to have dates on them. This is an on-going violation and is not acceptable.

Date Jana Gosselin Date Received By:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name	: RED BLUFF UNION HIGH SCHOOL	Owner :	RED BLUFF JOINT UNION HIGH SCHOOL DIST
Site Address	: 1260 UNION ST	Owner Address	P.O. BOX 1507 ST
Facility ID	: FA0000623	Inspector :	EE0000005 - Tia Branton
Record ID	: PR0000255	Inspector Phone :	(530) 527-8020
License/Permit Number	: 2256-16F-1	Program:	1635 - School Cafeteria/Senior
Person in Charge	:	:	Program
Inspection Date	: 5/13/2020	Total Inspection Time	60 min.
Inspection Number	: DA0007632	Pocult ·	01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result :	01 - Meets Standards
Inspection Violation	ons		
No violations cited.	713		
Overall Inspection Co	mments		
Please mop walk in refri guidelines. Thank you f	igerator as discussed. Facility providing food for children d for your hard work.	luring the school closure. Appear	s to be meeting all recommended
		1. B	aanton

Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : RED BLUFF SHELL Owner : GURDEV SINGH & BAL KAUR

Site Address : 58 ANTELOPE Blvd Owner Address : 22700 ANTELOPE BLVD

Facility ID : FA0000980 Inspector : EE0000017 - Jana Gosselin

Record ID : PR0001172 Inspector Phone : Not Specified

License/Permit Number : 7062-16F-1 Program: : 1617 - Retail Market <6000 Sq Feet

: 1 Prep Area

Inspection Date : 5/28/2020 Total Inspection Time : 30 min.

Inspection Number : DA0007687

Purpose of Inspection : 102 - Routine Inspection Result : 03 - Minor Violations

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

Inspection Violations

Person in Charge

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

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

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

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Please make sure prepared foods (sandwiches and burritos) in refrigerator have "USE BY" date stamps on them.

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Please have sanitizer test strips available to test the concentration of your sanitizer and use them daily.

HANDWASHING AND TOILET FACILITIES MUST BE AVAILABLE WITH CORRECT SIGNAGE

"Comply by Date" Not

Specified

Not In Compliance

- 16 47

Violation Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address Corrective De	: RED BLUFF SHELL : 58 ANTELOPE Blvd scription:	Owner Owner Address	: GURDEV SINGH & BAL KAUR : 22700 ANTELOPE BLVD		
Č	nage needs to be hung in the restroom.				
─Overall Inspection Comments Please make changes as discussed including a thermometer for the refrigerator with the sandwiches. Thank you.					
Received By:		Date Jana Gosselin	Date		

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Received By:

Facility Name	: REEDS CREEK SCHOOL	Owner	: REEDS CREEK SCHOOL		
Site Address	: 18335 JOHNSON ROAD	Owner Address	: 18335 JOHNSON RD		
Facility ID	: FA0000625	Inspector	: EE0000017 - Jana Gosselin		
Record ID	: PR0000258	Inspector Phone	: Not Specified		
License/Permit Number	: 2258-16F-1	Program:	: 1635 - School Cafeteria/Senior		
Person in Charge	:		: Program		
Inspection Date	: 5/15/2020	Total Inspection Time	: 60 min.		
Inspection Number	: DA0007637	Describ	· 01 - Meets Standards		
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards		
 Inspection Violation 	2005				
No violations cited.	ons .				
ino violations cited.					
-Overall Inspection Co					
Overall Inspection Comments Kitchen looks great, including the new floor and refrigerator! Thank you for checking the sanitizer concentrations twice a day!					
Kitchen looks great, inc		or checking the sanitizer concentration	ns twice a day!		
Kitchen looks great, inc		or checking the sanitizer concentration	ns twice a day!		
Kitchen looks great, inc		or checking the sanitizer concentration	ns twice a day!		

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT

Owner



: RICHFIELD ELEMENTARY SCHOOL

Tim Potanovic, REHS - Director

: RICHFIELD ELEMENTARY SCHOOL

Facility Name

Received By:

Site Address	: 23875 RIVER ROAD	Owner Address	: 23875 RIVER RD
Facility ID	: FA0000613	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000237	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2235-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 5/15/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007635	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	OT - Weets Standards
 Inspection Violation No violations cited. 	ons		
NO VIOIALIONS CITEU.			
Overall Inspection Co	omments		
•	during Covid-19. Facility looks greatfollow	ving all applicable procedures. Thank you.	
		/)	
		\sim	50- 1-

Date

OFFICIAL FOOD INSPECTION REPORT



Date

Tim Potanovic, REHS - Director

Facility Name	: ROCKIN R RESTAURANT INC.	Owner	: ROCKIN R RESTAUR	RANT INC	
Site Address	: 201 ANTELOPE BLVD	Owner Address	: 201 ANTELOPE BLV	D	
Facility ID	: FA0000609	Inspector	: EE0000017 - Jana Go	sselin	
Record ID	: PR0000233	Inspector Phone	Not Specified		
License/Permit Number	: 2226-16F-1	Program:	: 1624 - Restaurant 20	00 Sq.	
Person in Charge	:	· ·	: Feet-6000 Sq. Feet	·	
Inspection Date	: 5/27/2020	Total Inspection Time	: 60 min.		
Inspection Number	: DA0007678	Result	· 01 - Meets Standards		
Purpose of Inspection	: 102 - Routine Inspection	Result	. 01 - Weets Standards		
An inspec	tion of your property revealed the following vio	plations. Please note the date for reins	spection. Thank you for your co	operation.	
POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7 "Comply by Date" Not Not In Compliance Specified					
Violation Description	:				
Potentially hazard	lous foods shall be held at or below 41/ 45øF	or at or above 135øF. (113996, 11399	8, 114037, 114343(a))		
Corrective Description	n:				
Inspector Comments	:				
	rigerator on front line and right side of cold ho all refrigerators and set up a daily log to monit		temperature below 41F. Pleas	e put	
PROPER COOLING METHOD - 16 9 "Comply by Date" Not Not In Compliance Specified					
Violation Description:					
Cooling shall be b	ardous food shall be RAPIDLY cooled from 13 by one or more of the following methods: in sh an ice bath, stirring frequently; using rapid coo	allow containers; separating food into s	smaller portions; adding ice as a	an	
Corrective Description	on:				
Inspector Comments Meatloaf should n	: ot be cooled on the counter.				
	ILITIES SHALL BE WORKING CORRECTLY A FY CHEMICAL CONC - 16 34	AND HAVE TESTING	"Comply by Date" Not Specified	Not In Compliance	
Violation Description	:				
	t prepare food shall be equipped with warewa nitization method. (114067(f,g), 114099, 11409		· ·		
Corrective Description	on:				
Inspector Comments Please have dish	: washer serviced to ensure proper sanitizer co	ncentration. Chlorine should be at 100	ppm.		
—Overall Inspection Cor Restaurant looks great! F	nments Please monitor refrigerator temps and sanitize	er concentration as discussed. Thank y	ou.		

Jana Gosselin

Received By:

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SALISBURY HIGH SCHOOL	Owner	: RED BLUFF JOINT UNION HIGH SCHOOL DIST
Site Address	: 1050 KIMBALL ROAD	Owner Address	: P.O. BOX 1507 ST
Facility ID	: FA0000691	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000348	Inspector Phone	: Not Specified
License/Permit Number	: 2395-16F-1	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 5/19/2020	Total Inspection Time	: 15 min.
Inspection Number	: DA0007652	D	: 00 - Not Applicable
Purpose of Inspection	: 110 - Special Inspection	Result	: 00 - Not Applicable
 Inspection Violati 	ions —		
No violations cited.			
Tto violatione dited.			
Overall Inspection C	omments		
Currently closed due to	o COVID-19. No student meals being prepare	ed or served on site.	
Received By:	Date	Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: NORTH STATE GROCERY, INC.

Tim Potanovic, REHS - Director

Facility Name

: SAV MOR

Site Address	: 590 SOLANO ST	Owner Address	: P O BOX 439	
Facility ID	: FA0000550	Inspector	: EE0000001 - David Br	ower
Record ID	: PR0000164	Inspector Phone	: Not Specified	
License/Permit Number	: 2127-16F-1	Program:	: 1622 - Retail Market	>15K Sq Feet 3
Person in Charge	:		: Prep	
Inspection Date	: 5/20/2020	Total Inspection Time	e : 75 min.	
Inspection Number	: DA0007663	.	· 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards	
An inspection Violation		following violations. Please note the date for	reinspection. Thank you for your co	operation.
FOOD TRAINING - 16	6 1		"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
facilities that pre		e of and be trained in food safety as it relates to aged potentially hazardous food, shall have ar 947.1)	• , ,	
Corrective Descript	ion:			
	bar reopens employees will need fo	ood training.		
Overall Inspection Co	omments			
		20	in D Brown	P
Received By:		Date David Brower		Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ST. ELIZABETH COMMUNITY HOSPITAL	Owner	: Beachhead Properties LTS LP
Site Address	: 2550 ST. MARY COLUMBA DR	Owner Address	: 2550 SISTER MARY COLUMBA DR
Facility ID	: FA0001039	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001561	Inspector Phone	: Not Specified
License/Permit Number	: 8165-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:	-	:
Inspection Date	: 5/8/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007614		O4 Marks Chandanda
Purpose of Inspection	: 106 - Pre-Opening Inspection	Result	: 01 - Meets Standards
Inspection Violati No violations cited. Overall Inspection Co			
Pre-opening inspection	n for temporary kitchen while water line in permanent k	kitchen is repaired.	
Received By:	Date	Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: JEFF FARRER

Tim Potanovic, REHS - Director

Facility Name

: STARBUCKS COFFEE #6639

Site Address	:	1058 S MAIN ST		Owner Address	:	2550 LAKECREST DR
Facility ID	:	FA0000641		Inspector	:	EE0000017 - Jana Gosselin
Record ID	:	PR0000282		Inspector Phone	:	Not Specified
License/Permit Number	:	2286-16F-1		Program:	:	1623 - Restaurant <2000 Sq. Feet
Person in Charge	:				:	
Inspection Date	:	5/4/2020		Total Inspection Time	:	30 min.
Inspection Number	:	DA0007597				O4 Masta Ctandanda
Purpose of Inspection	:	102 - Routine Inspection		Result	:	01 - Meets Standards
 Inspection Violate No violations cited —Overall Inspection C	l.					
•		handler cards are available for inspec	tion at all times! Th	ank you!		
Received By:]	Date	Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT

Owner



Date

: CONSTANCE MURPHY

Tim Potanovic, REHS - Director

Received By:

Facility Name : SWEET THINGS PIES & CANDY

Site Address	: 14090 DEERWOOD DR	Owner Address	: 14090 DEERWOOD DR		
Facility ID	: FA0001275	Inspector	EE0000017 - Jana Gosselin		
Record ID	: PR0002213	Inspector Phone	: Not Specified		
License/Permit Number	: PT0002304	Program:	: 1655 - Cottage Food Class B		
Person in Charge	:		: Indirect Sale/Inspection		
Inspection Date	5/28/2020	Total Inspection Time	; 45 min.		
Inspection Number	: DA0007686	Description	· 01 - Meets Standards		
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards		
Inspection Violations No violations cited. Overall Inspection Comments					
<u>-</u>	zing test strips as discussed to ensure adequate saniti	zer concentration. For chlorine th	e concentration needs to be 100 ppm.		

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT

Owner



: J A SUTHERLAND INC

Tim Potanovic, REHS - Director

Facility Name

: TACO BELL

Site Address	: 2189 SOLANO ST	Owner Address	: 182 MAIN ST	
Facility ID	: FA0000646	Inspector	: EE0000005 - Tia Branto	n
Record ID	: PR0000287	Inspector Phone	: (530) 527-8020	
License/Permit Number	: 2296-16F-1	Program:	: 1624 - Restaurant 2000	O Sq.
Person in Charge	:		: Feet-6000 Sq. Feet	
Inspection Date	: 5/28/2020	Total Inspection Time	: 60 min.	
Inspection Number	: DA0007684	Desult	· 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards	
Inspection Violation	, , , ,	lowing violations. Please note the date for reins	pection. Mank you for your coop	
	CILITIES SHALL BE WORKING CORI IFY CHEMICAL CONC - 16 34	RECTLY AND HAVE TESTING	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
		n warewashing facilities. Testing equipment and 99, 114099.3, 114099.5, 114101(a), 114101.1,	•	
Corrective Descript	ion:			
Inspector Comment Dishwasher not		ish, rinse, sanitize. Please keep an eye on saniti	zer levels as discussed.	
Overall Inspection Co	all have a dedicated thermometer.			
			Branton	
Received By:		Date Tia Branton		Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : TACOS COTIJA FOOD TRUCK Owner : LAURA MENDOZA

Site Address : 215 S. MAIN ST Owner Address : PO BOX 594

Facility ID : FA0001507 Inspector : EE0000017 - Jana Gosselin

Record ID : PR0002657 Inspector Phone : Not Specified

License/Permit Number : PT0002875 Program: : 1628 - Food Vehicle Prepared Food

Person in Charge :

Inspection Date : 5/12/2020 Total Inspection Time : 60 min.
Inspection Number : DA0007626

Inspection Number : DA0007626

Purpose of Inspection : 102 - Routine Inspection

Result : 03 - Minor Violations

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not

Not In Compliance

Specified

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:

Soap dispenser broken, not on wall, too far away to use. Please get it repaired or replaced immediately.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Please set up a temperature log for the refrigerator. It is having a hard time keeping temps cool enough. May be time to repair or replace.

Move beans to back of hot holding unit where the temperature is hotter.

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 11411)

Corrective Description:

Inspector Comments:

Please thoroughly clean all food contact surfaces including counters and utensils.

WIPING CLOTHES KEPT CLEAN - 16 40

"Comply by Date" Not

Not In Compliance

Specified

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:

OFFICIAL FOOD INSPECTION REPORT



Date

Tim Potanovic, REHS - Director

Received By:

Facility Name Site Address Wiping cloth	TACOS COTIJA FOOD TRUCK 215 S. MAIN ST as in unit very dirty.	Owner Owner Address	: LAURA MENDOZA : PO BOX 594	
FACILITY SHALI	L BE KEPT CLEAN AT ALL TIMES - 16 44		"Comply by Date" Not Specified	Not In Compliance
Violation Descr	ription:			
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 Com	ments:			
A deep cleaning of the unit is due. Floors, walls, counters, hood grates all need to be thoroughly cleaned and scrubbed.				
Overall Inspection	n Comments			
• •	on required. Food truck needs to be thoroughly cleaned ed or replaced. No open bags in refrigerator. Please s	· ·	•	ture it

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TACOS SANTA CRUZ	Owner	: JESUS BAUTISTA
Site Address	: 1020 MAIN ST	Owner Address	: 57 ELLEN LN
Facility ID	: FA0001201	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002083	Inspector Phone	: Not Specified
License/Permit Number	: PT0002173	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 5/13/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007628	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		
Inspection Violati No violations cited. Overall Inspection C			
Food truck very clean	and safety standards appear to be in place		
Received By:	Da	ate Jana Gosselin	Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: LOS MOLINOS ELEMENTARY SCHOOL

Tim Potanovic, REHS - Director

: VINA ELEMENTARY SCHOOL

Facility Name

Received By:

Site Address	: 4790 D St	Owner Address	: 7851 HIGHWAY 99E		
Facility ID	: FA0000839	Inspector	: EE0000005 - Tia Branton		
Record ID	: PR0000701	Inspector Phone	: (530) 527-8020		
License/Permit Number	: 5282-16F-1	Program:	: 1635 - School Cafeteria/Senior		
Person in Charge	:		: Program		
Inspection Date	: 5/19/2020	Total Inspection Time	: 30 min.		
Inspection Number	: DA0007658	D It	· 01 - Meets Standards		
Purpose of Inspection	: 110 - Special Inspection	Result	: 01 - Meets Standards		
Inspection Violations No violations cited. Overall Inspection Comments					
•	ill food being prepared and delivered by the Lo	os Molinos Elementary School.			
			3 aanton		

Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: LOS MOLINOS ELEMENTARY SCHOOL

Tim Potanovic, REHS - Director

: VINA ELEMENTARY SCHOOL

Facility Name

Received By:

Site Address	: 4790 D St	Owner Address	: 7851 HIGHWAY 99E		
Facility ID	: FA0000839	Inspector	: EE0000005 - Tia Branton		
Record ID	: PR0000701	Inspector Phone	: (530) 527-8020		
License/Permit Number	: 5282-16F-1	Program:	: 1635 - School Cafeteria/Senior		
Person in Charge	:		: Program		
Inspection Date	: 5/19/2020	Total Inspection Time	: 30 min.		
Inspection Number	: DA0007658	D It	· 01 - Meets Standards		
Purpose of Inspection	: 110 - Special Inspection	Result	: 01 - Meets Standards		
Inspection Violations No violations cited. Overall Inspection Comments					
•	ill food being prepared and delivered by the Lo	os Molinos Elementary School.			
			3 aanton		

Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: VISTA PREPARATORY ACADEMY	Owner	: VISTA PREPARATOR	RY ACADEMY
Site Address	: 1770 S JACKSON ST	Owner Address	: 1770 JACKSON ST	
Facility ID Record ID	: FA0000660 : PR0000310	Inspector Inspector Phone	EE0000017 - Jana Go Not Specified	sselin
License/Permit Number	: 2324-16F-1	Program:	: 1635 - School Cafete	ria/Senior
Person in Charge	:		: Program	
Inspection Date	: 5/18/2020	Total Inspection Time	: 45 min.	
Inspection Number	DA0007642	Result	: 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection			
An inspection Violation	ection of your property revealed the following	ng violations. Please note the date for rein	nspection. Thank you for your co	operation.
FOOD TRAINING - 10	31		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
facilities that pre	ees shall have adequate knowledge of and pare, handle or serve non-prepackaged po fication examination. (113947-113947.1)	<u> </u>	. , ,	
Corrective Descript	ion:			
Inspector Commen	ts:			
Please work on practices.	getting food handler training for all kitchen	staff. Trainings are available online and gr	reatly improve food safety knowle	edge and
TOILET FACILITY M	JST BE CLEAN, SUPPLIED AND PROPER	RY CONSTRUCTED - 16 43	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
tissue shall be p building and plu	hall be maintained clean, sanitary and in go rovided in a permanently installed dispenso mbing ordinances. Toilet facilities shall be iquor consumption. (114250, 114250.1, 11	er at each toilet. The number of toilet facil provided for patrons: in establishments wi	ities shall be in accordance with	local
Corrective Descript	ion:			
Inspector Commen Please keep toil	<i>ts:</i> et paper and paper towel rolls on dispense	rs. This reduces hand contact to rolls.		
─Overall Inspection Co Kitchen looks good. Cu Thank you!	omments rrently serving two meals a day (breakfast	and lunch) to 100-800 children. Will contir	nue to serve meals through the s	ummer.
Received By:	Da	te Jana Gosselin		Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: CORNING UNION ELEM SCHOOL DIST

Tim Potanovic, REHS - Director

Facility Name

Received By:

: WEST STREET SCHOOL

Site Address	900 WEST STREET	Owner Address	: 1590 SOUTH ST
Facility ID	: FA0000663	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000313	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2327-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 5/18/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007648	Paguit	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	· OT - Models Standards
No violations cited. Overall Inspection Co			
•	Covidfood provided by Olive View School		
. 0	. ,	<i>(</i>). I	3 aanton

Date

OFFICIAL FOOD INSPECTION REPORT

Owner



: CORNING UNION ELEM SCHOOL DIST

Tim Potanovic, REHS - Director

: WOODSON ELEMENTARY SCHOOL

Facility Name

Received By:

Site Address	: NW CORNER TOOMES & GARDINER	Owner Address	: 1590 SOUTH ST
Facility ID	: FA0000664	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000314	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2329-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 5/18/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007645	Result	· 01 - Meets Standards
Purpose of Inspection	: 110 - Special Inspection	Result	, or - weeks standards
Inspection Violation No violations cited. Overall Inspection Co			
•	ovidfood provided by Olive View School		
· · · · · · · · · · · · · · · · · · ·			3 ranton

Date