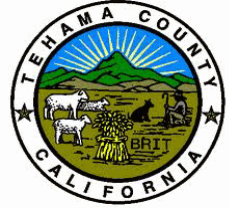


County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 2 BUDS BBQ	Owner	: KENDELL MAYFIELD
Site Address	: 592 ANTELOPE BLVD	Owner Address	: 340 KIMBALL RD
Facility ID	: FA0000635	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000271	Inspector Phone	: Not Specified
License/Permit Number	: PT0002853	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/6/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008795	Result	: 03 - Minor Violations
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Brisquet in hot holding not at 135F. Discarded while inspector on site.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

No storage for restaurant shall be kept in back room with black mold on ceiling.

Overall Inspection Comments

Permit for new owner left at restaurant. Thank you.

Received By: _____

Date _____

Jana Gosselin

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ABBY'S BAKERY	Owner	: MAYRA AND ISRAEL MADRIGAL
Site Address	: 7889 HIGHWAY 99 E	Owner Address	: 7889 E HWY 99E
Facility ID	: FA0000575	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000193	Inspector Phone	: Not Specified
License/Permit Number	: 2165-16F-1	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 5/25/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008842	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

During inspection multiple violations were observed.

A) Ceiling in backroom had multiple missing pieces where vermin have the possibility to enter as well as multiple areas where the ceiling had possible signs of mold. Please clean moldy areas with appropriate bleach like solution as soon as possible. Ceiling shall be fixed as soon as possible.

B) Please provide correct coving in kitchen area with 3/8th coving with 4 in high.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

During inspection of dry storage area containers containing flour were observed to not be labeled. All containers shall be properly labeled of its contents.

FOOD FACILITY SHALL BE KEPT FREE OF VERMIN - 16 23

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Cockroaches were observed in employee bathroom. Facility shall be free vermin at all times, if problem continues pest control shall be used.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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



Tim Potanovic, REHS - Director

Facility Name : ABBY'S BAKERY Owner : MAYRA AND ISRAEL MADRIGAL
Site Address : 7889 HIGHWAY 99 E Owner Address : 7889 E HWY 99E

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 in kitchen area was observed to not be properly plumbed or stocked. Handwashing sink shall have running hot water not exceeding 108°F for handwashing and shall be properly stocked of handwashing soap and single use paper towels at all time.

Overall Inspection Comments

Follow up inspection will be 3 weeks from original inspection date of 5/25/2021.

Received By:

Date

David Lopez

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: AMIGOS DE ACAPULCO	Owner	: MELECIO HUERTA
Site Address	: 3600 HIGHWAY 99 W	Owner Address	: 926 SHERIDAN AVE
Facility ID	: FA0000489	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000090	Inspector Phone	: Not Specified
License/Permit Number	: 2005-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 5/25/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008844	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please continue to cover food to avoid contamination. Previous violations have been corrected, thank you.

Received By: _____

Date _____

David Lopez _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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	:		: Program
Inspection Date	: 5/4/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008776	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The kitchen looks great. Thank you!

Received By:

Date

Jana Gosselin

Date

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BIDWELL SCHOOL	Owner	: BIDWELL SCHOOL
Site Address	: 1256 WALNUT ST	Owner Address	: 1535 DOUGLASS ST
Facility ID	: FA0000498	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000104	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2022-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 5/3/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008763	Result	: 00 - Not Applicable
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Managers food training is expired. Please have current proof of training available for inspection.

Overall Inspection Comments

Facility aging, but as clean as possible.

Tia Branton

Received By: _____

Date _____

Tia Branton _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BIDWELL PRESCHOOL	Owner	: TEHAMA COUNTY DEPT / EDUCATION
Site Address	: 1052 DUMOSA DR	Owner Address	: 1135 LINCOLN ST
Facility ID	: FA0001519	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002671	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002889	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 5/3/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008762	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility has no violations at this time. Thank you.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BREEZYS WINGS & WHEELS	Owner	: BRIANNA & MATHEW SCOTT
Site Address	: 1760 AIRPORT BLVD	Owner Address	: 18820 NEWMAN RD
Facility ID	: FA0000499	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000105	Inspector Phone	: Not Specified
License/Permit Number	: 2026-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/6/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008787	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Everything looks good. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BUD'S JOLLY KONE	Owner	: J N BLAIR
Site Address	: 455 ANTELOPE BLVD	Owner Address	: P O BOX 1294
Facility ID	: FA0000501	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000107	Inspector Phone	: Not Specified
License/Permit Number	: 2031-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/6/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008794	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Everything looks great, thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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Department of Environmental Health
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CORNING CHINESE RESTAURANT	Owner	: XUE ZHEN CHEN
Site Address	: 1944 SOLANO ST	Owner Address	: 815 TOOMES AVE
Facility ID	: FA0000514	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000121	Inspector Phone	: Not Specified
License/Permit Number	: 2049-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/5/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008781	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Previous violations have been corrected, thank you.

David Lopez

Received By:

Date

David Lopez

Date

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



Tim Potanovic, REHS - Director

Facility Name	: CORNING VALERO	Owner	: REDDING OIL COMPANY
Site Address	: 790 EDITH Ave	Owner Address	: P O BOX 990280
Facility ID	: FA0000985	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001221	Inspector Phone	: Not Specified
License/Permit Number	: 7069-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 5/11/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008812	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

During inspection several items were noted to be dirty or have excessive buildup.

A) Interior door of shake machine was noted to be dirty, please clean immediately and maintain.

B) Cappuccino machine nozzles were noted to have sugar crystal build up please clean regularly and maintain.

C) Behind soda machine was noted to have excessive dust and debris., please clean and maintain this area.

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed several food items with no sell by or use by date in freezer unit, all foods in prepackaged wrappers must be properly labeled.

Overall Inspection Comments

114172. All pressurized cylinders shall be securely fastened to a rigid structure.

Received By:

Date

David Lopez

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: COWLICIOUS BAKERY AND FARM	Owner	: CAROL SPEARS
Site Address	: 18892 JEWEL RD	Owner Address	: 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 B
Person in Charge	:		: Indirect Sale/Inspection
Inspection Date	: 5/26/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008851	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Kitchen looks great, very organized and clean. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

County of Tehama
Department of Environmental Health
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CROSSROADS MARKET	Owner	: HERMELINDA GARCIA
Site Address	: 7185 HWY 99 W	Owner Address	: 3900 E HOUGHTON AVE
Facility ID	: FA0000594	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000214	Inspector Phone	: Not Specified
License/Permit Number	: 2198-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 5/6/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008793	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Dairy creamer nozzles were noted to be straight cut please ensure dairy cream nozzles are cut at a 45° angle.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Observed build-up of dirt and grime around door of self serve shake machine, please clean and maintain.
- B) Observed water leaking from ice machine on top of soda dispense, please repair immediately and maintain.

Overall Inspection Comments

Facility looks great otherwise.

Received By:

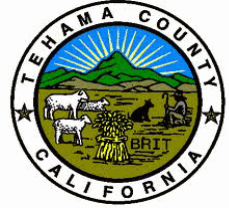
Date

David Lopez

Date

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Red Bluff CA 96080
Phone # (530) 527-8020
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CROSSLAND'S 6	Owner	: CHARLES CROSSLAND
Site Address	: 8215 HWY 99E	Owner Address	: 25522 LINCOLN ST
Facility ID	: FA0000344	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002095	Inspector Phone	: Not Specified
License/Permit Number	: PT0002185	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 5/10/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008798	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Dairy creamer nozzles were noted to be straight cut, please ensure dairy cream nozzles are cut at a 45° angle.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed build-up of dirt and grime around the interior door of the self serve shake machine as well as the racks for flavor cups, please clean and maintain.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed top of soda machine leaking water on to floor, please repair as soon as possible and maintain.

Overall Inspection Comments

Facility looks great otherwise.

Received By:

Date

David Lopez

Date

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



Tim Potanovic, REHS - Director

Facility Name	: DAD'S ICE CREAM	Owner	: CHARLES WATKINS
Site Address	: PO BOX 758	Owner Address	: 265 BAYLES AVE
Facility ID	: FA0001210	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002101	Inspector Phone	: Not Specified
License/Permit Number	: PT0002191	Program:	: 1629 - Food Vehicle Prepackaged
Person in Charge	:		: Food Only
Inspection Date	: 5/13/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008826	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The truck looks great, thank you!

Received By:

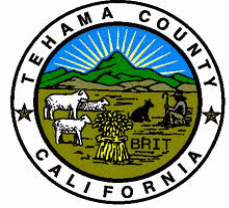
Date

Jana Gosselin

Date

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



Tim Potanovic, REHS - Director

Facility Name	: DOLLAR GENERAL #15653	Owner	: DOLGEN CALIFORNIA, LLC
Site Address	: 530 SOLANO St	Owner Address	: 100 MISSION RIDGE
Facility ID	: FA0001305	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002283	Inspector Phone	: Not Specified
License/Permit Number	: PT0002374	Program:	: 1615 - Retail Market 6K Sq.
Person in Charge	:		: Feet-15K Sq Feet No Prep
Inspection Date	: 5/13/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008820	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Dairy refrigeration unit was noted to be dirty, please clean and maintain.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Refrigeration unit cold holding eggs, ham, and cheese was noted to be at 44°F, please ensure refrigeration temperature of PHF are at 41°F or below.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Bathrooms were noted to have open paper towels for hand drying and toilet paper not mounted inside sanitary toilet paper dispenser. Paper towel dispenser for hand drying shall be properly stocked at all times. Toilet paper shall be properly stocked inside sanitary toilet paper dispenser at all times.

Overall Inspection Comments

Received By:

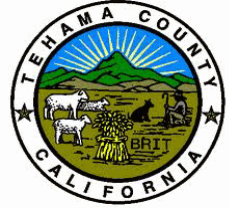
Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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)
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 5/11/2021	Result	: 03 - Minor Violations
Inspection Number	: DA0008811		
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

No hot water at hand washing sink. Please repair.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please use the chlorine-based sanitizer packets for washing dishes, not the espresso machine packets. The espresso packets are not a CalCode approved sanitizer. The facility shall have test strips on site so employees know the sanitizer is at concentration (100 ppm for chlorine).

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Big ice machine growing slime. Increase frequency of cleaning.

Overall Inspection Comments

When I inspected the storage room in the parking lot I noticed bags of recyclables stored against the hot water heater. They should be moved as they pose a potential fire hazard. Thank you.

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FLYING BOAT	Owner	: LI YAN ZHU
Site Address	: 1522 SOLANO ST	Owner Address	: 1880 AUBURN OAK WAY
Facility ID	: FA0000538	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000148	Inspector Phone	: Not Specified
License/Permit Number	: 2101-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/5/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008782	Result	: 05 - Reinspection Required
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

One person shall take a ServSafe class and receive a certification of completion within 60 days, certification must be available on site when completed.

HAND WASHING REQUIRED - 16 5

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hand washing sink was observed to be cluttered and unusable, hand washing sink must be available at all times for hand washing and shall be stocked at all times.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : FLYING BOAT Owner : LI YAN ZHU
Site Address : 1522 SOLANO ST Owner Address : 1880 AUBURN OAK WAY

Inspector Comments:

Food was observed to be in bags in walk-in and in freezer unit, food must be in approved containers to prevent contamination.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food was observed to not be covered in walk-in and freezer unit, all food shall be covered to minimize the possibility of cross contamination.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Mold/dirt was observed in walk-in ceiling and walls, please clean immediately with a bleach like solution.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please ensure correct sanitizer strips are available to test sanitizer concentration, sanitizer concentration shall be tested daily to ensure sanitizer is properly working.

Overall Inspection Comments

Re-inspection is required, re-inspection will be 2 weeks from original inspection date of 5/5/2021.

Received By:

Date

David Lopez

Date

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Department of Environmental Health
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FOCUS 100	Owner	: RED BLUFF JOINT UNION HIGH SCHOOL DIST
Site Address	: 1050 KIMBALL RD	Owner Address	: P.O. BOX 1507
Facility ID	: FA0001285	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002227	Inspector Phone	: Not Specified
License/Permit Number	: PT0002318	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 5/7/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008797	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, thank you.

Received By:

Date

David Lopez

Date

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



Tim Potanovic, REHS - Director

Facility Name	: INDEPENDENT EDUCATIONAL PROGRAMS	Owner	: IEP SCHOOL
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	: 5/11/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008808	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please set up a temperature log to monitor the temperature of the refrigerator. If it cannot hold temperature below 41F, please repair or replace.

Overall Inspection Comments

Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: JACK IN THE BOX #3489	Owner	: KOBRA ASSOCIATES INC.
Site Address	: 3098 HIGHWAY 99 W	Owner Address	: 3001 LAVA RIDGE CT
Facility ID	: FA0000553	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000167	Inspector Phone	: Not Specified
License/Permit Number	: 2134-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/3/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008766	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Drive thru soda machine was observed to not be draining correctly, soda machine shall drain into an approved drain.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed food unwrapped and open in grill refrigeration unit and fry table refrigeration unit, please keep all food covered to minimize the possibility of cross contamination.

Overall Inspection Comments

Please clean off mold from 3 compartment sink and maintain clean.

Received By: _____

Date _____

David Lopez

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JULIA'S FRUIT STAND	Owner	: JULIAS FRUIT STAND
Site Address	: 11475 HIGHWAY 99E	Owner Address	: 11475 HIGHWAY 99E
Facility ID	: FA0000685	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000340	Inspector Phone	: Not Specified
License/Permit Number	: 2386-16F-1	Program:	: 1612 - Produce Stand
Person in Charge	:		:
Inspection Date	: 5/25/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008841	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

David Lopez

Received By: _____

Date _____

David Lopez _____

Date _____

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LAKE CLUB	Owner	: LAKE CLUB
Site Address	: 22431 RIO ALTO DR	Owner Address	: 22431 RIO ALTO DR
Facility ID	: FA0000562	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000176	Inspector Phone	: Not Specified
License/Permit Number	: 2146-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/26/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008847	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please ensure dishwashers in kitchen and lounge have proper sanitizer concentrations.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Before stocking with food, please monitor under-counter refrigerator temperatures and ensure they are holding below 41F.

Overall Inspection Comments

The kitchen is very clean. Please monitor, and repair as necessary, the dishwashers and small refrigerators in the kitchen and lounge. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: L.A.V.A. CHARTER SCHOOL	Owner	: ANTELOPE SCHOOL DISTRICT
Site Address	: 1660 MONROE ST	Owner Address	: 22600 ANTELOPE BLVD
Facility ID	: FA0001514	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002665	Inspector Phone	: Not Specified
License/Permit Number	: PT0002883	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 5/6/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008792	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Currently serving approximately 18 breakfasts/day and 30 lunches. RB High School prepares food. Breakfasts are held overnight in a refrigerator, refrigerator temperature is good. Snacks are pre-packaged.

Facility looks good, thank you!

Received By:

Date

Jana Gosselin

Date

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



Tim Potanovic, REHS - Director

Facility Name	: LOS HERMANOS MEXICAN COSINA	Owner	: DAVID MUNOZ
Site Address	: 414 SAN BENITO	Owner Address	: 416 SAN MATEO AVE
Facility ID	: FA0000112	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002684	Inspector Phone	: Not Specified
License/Permit Number	: PT0002902	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/6/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008788	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, thank you.

Received By:

Date

David Lopez

Date

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



Tim Potanovic, REHS - Director

Facility Name	: LUIGI'S	Owner	: LUIGIS
Site Address	: 75 BELLE MILL ROAD	Owner Address	: 75 BELLE MILL RD
Facility ID	: FA0000581	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000199	Inspector Phone	: Not Specified
License/Permit Number	: 2178-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 5/4/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0008775		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The restaurant looks really good. Please keep all open food covered while in refrigerators or freezers as discussed. Thank you!

Received By: _____

Date _____

Jana Gosselin

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: MARISCOS ALTAMAR LLC	Owner	: ANTONIO D.SOLANO RAMOS
Site Address	: 1728 SOLANO ST	Owner Address	: 361 STONY CREEK DR
Facility ID	: FA0000676	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000329	Inspector Phone	: Not Specified
License/Permit Number	: 2367-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/11/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008813	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Sanitation strips were noted to be lacking, please provide sanitizer strips to check bleach concentration levels to ensure proper concentration is being used.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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

Overall Inspection Comments

Please make changes as discussed, follow-up inspection will be 2 weeks from inspection 5/11/2021. If follow-up inspection is required after next inspection follow-up inspection fees will start to incur.

Received By:

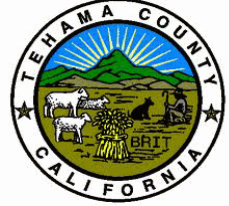
Date

David Lopez

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MCDONALD'S CORNING	Owner	: BURLINGTON ENT. LLC
Site Address	: 3375 SUNRISE WAY	Owner Address	: 2289 IVY ST
Facility ID	: FA0000590	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000210	Inspector Phone	: Not Specified
License/Permit Number	: 2192-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/4/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008767	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed multiple violations for nonfood contact areas.

A) Drive thru soda machine had heavy buildup of syrup on splash guard please clean regularly, left side of soda machine was noted to have dust build up.

B) Floor drains were observed to have heavy dirt and grime build up, please clean and maintain.

C) Shake machine had excess shake mix on top of machine in between lids and on side of the machine, please clean and maintain regularly.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed meat products to be open in grill refrigeration unit, please keep all foods covered to minimize the possibility of cross contamination.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Standing refrigeration unit was noted to be at 44°F, please ensure refrigeration unit is working properly and able to hold temperature of 41°F.

LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed prep table with no drain pipe, please ensure prep table is correctly plumbed or removed.

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : MCDONALD'S CORNING
Site Address : 3375 SUNRISE WAY

Owner : BURINGTON ENT. LLC
Owner Address : 2289 IVY ST

Overall Inspection Comments

David Lopez

Received By:

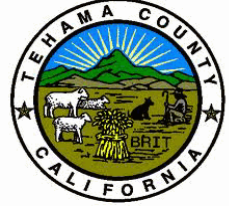
Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MCBRAYERS HOMETOWN CAFE	Owner	: JOI GONZALEZ AND THERON THURSTON
Site Address	: 1081 SOLANO ST A	Owner Address	: 1081 SOLANO ST "A"
Facility ID	: FA0000667	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000318	Inspector Phone	: Not Specified
License/Permit Number	: 2338-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/13/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008819	Result	: 05 - Reinspection Required
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Items in sandwich three door refrigeration unit were noted to be at 43°F, PHF shall be cold holding at 41°F or below.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food Handler cards were noted to still be lacking, have Food Handler cards for all employees in 30 days time as of today 5/12/2021 and Food Safety Certification managers in 30 days time as of today 5/12/021.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Sandwich top three door refrigeration unit temperature was noted to be at 44°F, units setting was at 36°F. Repair or replace refrigeration unit. Cold held PHF shall be at 41°F or lower.

HOT AND COLD POTABLE WATER AVAILABLE - 16 21

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : MCBRAYERS HOMETOWN CAFE
Site Address : 1081 SOLANO ST A

Owner : JOI GONZALEZ AND THERON THURSTON
Owner Address : 1081 SOLANO ST "A"

Inspector Comments:

Handwashing sink was observed not to have hot potable water for handwashing, please service handwashing sink s soon as possible.

Overall Inspection Comments

David Lopez

Received By: _____

Date _____

David Lopez _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: PALOMINO ROOM	Owner	: CARLOS ZAPATA
Site Address	: 723 MAIN ST	Owner Address	: 8588 SILVER BRIDGE RD
Facility ID	: FA0000603	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000225	Inspector Phone	: Not Specified
License/Permit Number	: 2218-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 5/5/2021	Result	: 03 - Minor Violations
Inspection Number	: DA0008783		
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Walk in refrigerator not at temp. All meat products removed at time of inspection. Please repair.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Time to clean the hood.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please keep all food handler cards available in the restaurant at all times.

Overall Inspection Comments

Thank you.

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RANCHO TEHAMA ELEM SCHOOL	Owner	: CORNING UNION ELEM SCHOOL DIST
Site Address	: 17357 STAGECOACH ROAD	Owner Address	: 1590 SOUTH ST
Facility ID	: FA0000618	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000248	Inspector Phone	: Not Specified
License/Permit Number	: 2243-16F-1	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 5/5/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008779	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility receives food from Olive View Elementary.

Received By:

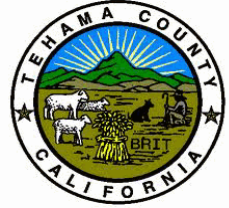
Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RANCHO GRANDE	Owner	: PETE MANNERINO
Site Address	: 1995 SOLANO ST	Owner Address	: P O BOX 7836
Facility ID	: FA0000617	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000247	Inspector Phone	: Not Specified
License/Permit Number	: 2242-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/13/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008825	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food Handler cards and Food Safety Certification cards were noted to be lacking in the food facility. Please provide proof of Food Handler cards in 30 days and Food Safety Certification in 30 days from date of follow up inspection of 5/12/2021.

Overall Inspection Comments

Most of previous violations have been corrected, thank you. Manager stated that he is only missing test to receive his ServSafe certification and that employees will be taking food handler classes within the month.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF 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	: EE0000017 - Jana Gosselin
Record ID	: PR0002066	Inspector Phone	: Not Specified
License/Permit Number	: PT0002157	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 5/11/2021	Total Inspection Time	: 20 min.
Inspection Number	: DA0008806	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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	: EE0000017 - Jana Gosselin
Record ID	: PR0002067	Inspector Phone	: Not Specified
License/Permit Number	: PT0002157	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 5/11/2021	Total Inspection Time	: 20 min.
Inspection Number	: DA0008807	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks good. Thank you for cleaning the floor drain.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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	: EE0000017 - Jana Gosselin
Record ID	: PR0000255	Inspector Phone	: Not Specified
License/Permit Number	: 2256-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 5/11/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008805	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Kitchen looks great, all hot and cold holding temperatures on target. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RICHFIELD SCHOOLHOUSE MARKET	Owner	: ORVILLE FOREMAN
Site Address	: 6124 ALAMEDA ROAD	Owner Address	: 23159 RIVER RD
Facility ID	: FA0000626	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000260	Inspector Phone	: Not Specified
License/Permit Number	: 2260-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 5/11/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008809	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, thank you.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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	: EE0000019 - David Lopez
Record ID	: PR0000348	Inspector Phone	: Not Specified
License/Permit Number	: 2395-16F-1	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 5/7/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008796	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Receives food from Red Bluff High, Facility looks great.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SAV MOR	Owner	: NORTH STATE GROCERY, INC.
Site Address	: 590 SOLANO ST	Owner Address	: P O BOX 439
Facility ID	: FA0000550	Inspector	: EE0000019 - David Lopez
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	: 5/26/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008852	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All food employees must have a Food Handler card within 30 days of inspection and at least one person with a ServSafe certificate.

Overall Inspection Comments

All other violations have been corrected, thank you.

Received By: _____

Date _____

David Lopez _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SHARI'S RESTAURANT	Owner	: WESTERN INVESTMENT REAL ESTATE
Site Address	: 128 BELLE MILL RD	Owner Address	: 34505 CALIFORNIA ST
Facility ID	: FA0000637	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000276	Inspector Phone	: Not Specified
License/Permit Number	: 2277-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 5/12/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008817	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please ensure all new employees receive food handler training within 30 days of hire.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please put up a sign in both restrooms stating that employees must wash their hands before returning to work.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please keep an eye on the temperatures of all PHFs that are iced.

Overall Inspection Comments

Thank you for the continuous improvement of the store.

Received By: _____

Date _____

Jana Gosselin

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SWEET SWIRLS CAKES & CONFECTIONS	Owner	: MICHELE HARGENS
Site Address	: 711 FOURTH ST	Owner Address	: 2007 NORTH ST
Facility ID	: FA0001207	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002093	Inspector Phone	: Not Specified
License/Permit Number	: PT0002183	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 5/12/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008818	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, thank you.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TACO BELL	Owner	: TACO BELL
Site Address	: 228 MAIN ST	Owner Address	: 228 MAIN ST
Facility ID	: FA0000645	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000286	Inspector Phone	: Not Specified
License/Permit Number	: 2295-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 5/4/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0008777		
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Handwashing sink in kitchen leaking badly. To be replaced with remodel.

WIPING CLOTHES KEPT CLEAN - 16 40

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Sanitizer concentration in wiping buckets too low. Please use test strips to confirm proper concentration.

PROPER BACKFLOW PROTECTION - 16 41

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Floor drain in drive-thru area full of dirt and debris. Please keep clean.

Overall Inspection Comments

I know the store is getting ready for a re-model and some of these items will be addressed at that time. The hood is ready to be cleaned. Please call for an inspection when re-model is complete. Thank you.

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : TACO BELL
Site Address : 228 MAIN ST

Owner : TACO BELL
Owner Address : 228 MAIN ST

Jana Gosselin

Received By: _____ Date _____

Jana Gosselin _____ Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: VISTA PREPARATORY ACADEMY	Owner	: VISTA PREPARATORY ACADEMY
Site Address	: 1770 S JACKSON ST	Owner Address	: 1770 JACKSON ST
Facility ID	: FA0000660	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000310	Inspector Phone	: Not Specified
License/Permit Number	: 2324-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 5/6/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008790	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Currently serving 320-400 lunches / day and ca. 150 breakfasts. Thank you for keeping all product off the floor in the refrigerator and the freezer.
The kitchen looks good. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: WOODSON ELEMENTARY SCHOOL	Owner	: CORNING UNION ELEM SCHOOL DIST
Site Address	: NW CORNER TOOMES & GARDINER	Owner Address	: 1590 SOUTH ST
Facility ID	: FA0000664	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000314	Inspector Phone	: Not Specified
License/Permit Number	: 2329-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 5/5/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008780	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed deteriorating floor drain cover by dish washing machine, please replace and maintain drain.

Overall Inspection Comments

Facility looks great, thank you.

Received By: _____

Date _____

David Lopez _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: YAYA'S TACO SHOP	Owner	: ROSALBA RIVERA
Site Address	: 615 FOURTH STREET	Owner Address	: PO BOX 431
Facility ID	: FA0000697	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000354	Inspector Phone	: Not Specified
License/Permit Number	: 2410-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/11/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008810	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Refrigeration unit was observed to be dirty with blood pooling on the floor of unit as well as dirty racks. Please clean and maintain at all times.

Overall Inspection Comments

Handwashing sink shall only be used for handwashing and not storage. Facility looks clean otherwise.

Received By: _____

Date _____

David Lopez _____

Date _____