

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	: BABS	Owner	: KRISTEN VAN NATTA
Site Address	: 419 HICKORY ST	Owner Address	: 19443 ALTA VISTA DR
Facility ID	: FA0001645	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0003184	Inspector Phone	: Not Specified
License/Permit Number	: PT0003417	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/23/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009884	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Prior to opening please do the following:

*confirm that all hot holding equipment is able to maintain a steady temperature of 135F or above.

*confirm refrigerators are far enough from walls to maintain a temperature below 41F.

*Complete food safety manager's training within 60 days. Please submit a copy of your certificate when course is complete.

*outside fryer ok'd by fire marshal.

Received By: _____

Date _____

Jana Gosselin

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BEND ELEMENTARY SCHOOL	Owner	: 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	: 5/5/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009850	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

- * Currently serving about 75 lunches.
- * when serving students out of common bowls, the student side of the bowl is protected with foil to prevent accidental contamination.
- * Kitchen now has hot water!
- * All temperatures good.
- * Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BEST TOWN MARKET	Owner	: GEORGINA LOMELI BARRERA
Site Address	: 1705 WALNUT ST	Owner Address	: 1705 WALNUT ST
Facility ID	: FA0001525	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002680	Inspector Phone	: Not Specified
License/Permit Number	: PT0002898	Program:	: 1616 - Retail Market >15,000 Sq
Person in Charge	:		: Feet No Prep
Inspection Date	: 5/19/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009875	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The facility looks good. All previous violations cleared. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: THE CABIN SALOON, LLC	Owner	: CANDI FLEMING
Site Address	: 8057 HIGHWAY 99 E	Owner Address	: 4 SIR ANDREW CT
Facility ID	: FA0000560	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000174	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2144-16F-1	Program:	: 1627 - Bar
Person in Charge	:		:
Inspection Date	: 5/17/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009864	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Metal probe thermometer shall be available for hot held food.

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:

Chili needs to be brought up to temperature before being placed in hot holding.

Overall Inspection Comments

Facility very clean. Thank you.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CARNICERIA DOS AMIGOS	Owner	: CARNICERIA DOS AMIGOS
Site Address	: 2003 SOLANO ST	Owner Address	: 204 SAMSON AVE
Facility ID	: FA0000574	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000192	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2164-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/19/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009894	Result	: 04 - Major Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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:

All refrigeration units MUST be able to maintain proper temperatures at all times.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Proof of food handler certificates shall be available to view at restaurant at all times.

Overall Inspection Comments

Re-inspection required

Tia Branton

Received By: _____

Date _____

Tia Branton

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CASA RAMOS MEXICAN RESTAURANT	Owner	: LARRY BIRDSON
Site Address	: 2001 N MAIN ST	Owner Address	: 185 MAIN ST
Facility ID	: FA0000507	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000113	Inspector Phone	: Not Specified
License/Permit Number	: 2038-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 5/18/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009872	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please label all containers storing food (rice, chips, etc).

Overall Inspection Comments

The restaurant is very clean, thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CORNING SENIOR CENTER	Owner	: CITY OF CORNING
Site Address	: 1015 4TH AVE	Owner Address	: 1015 4TH AVE
Facility ID	: FA0000516	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000123	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2052-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 6/15/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009927	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All food comes from TC Juvenile Hall in ready to serve containers. No food prep. No food storage.

Tia Branton

Received By:

Date

Tia Branton

Date

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Tim Potanovic, REHS - Director

Facility Name	: CRAVINGS BAKESHOP	Owner	: SARAH WOLF
Site Address	: 419 HICKORY ST	Owner Address	: 1414 4TH ST
Facility ID	: FA0001636	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0003171	Inspector Phone	: Not Specified
License/Permit Number	: PT0003404	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 5/23/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009885	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Prior to opening please do the following:

*adjust hot water to a temperature of 120F.

*complete food safety manager's training within 60 days. Please send department a copy of the certificate upon completion.

*please send cut sheets on all equipment for file.

*soft serve ice cream and boba tea within next few weeks.

Received By: _____

Date _____

Jana Gosselin

Date _____

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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.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 5/20/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009881	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The store looks great, thank you!

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FAST TRACK	Owner	: DAVINDER KOONER
Site Address	: 8099 HWY 99E	Owner Address	: 3196 LA MANTIA DR
Facility ID	: FA0000989	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0001259	Inspector Phone	: (530) 527-8020
License/Permit Number	: 7073-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 5/17/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009865	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

please keep dedicated thermometer in hot holding case (corrected at time of inspection)

Overall Inspection Comments

Tia Branton

Received By:

Date

Tia Branton

Date

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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	: EE0000017 - Jana Gosselin
Record ID	: PR0002227	Inspector Phone	: Not Specified
License/Permit Number	: PT0002318	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 5/10/2022	Total Inspection Time	: 10 min.
Inspection Number	: DA0009856	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

No food on site. Refrigerator temperature in range. Thank you.

Received By: _____

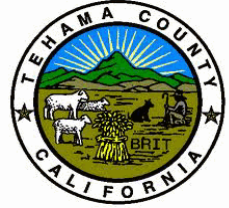
Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FROM THE HEARTH BAKERY & CAFE	Owner	: JOHN DIX
Site Address	: 638 WASHINGTON ST	Owner Address	: 1405 RIDGE DR
Facility ID	: FA0000518	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002565	Inspector Phone	: Not Specified
License/Permit Number	: PT0002775	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/20/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009883	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

TIME AS TEMPERATURE CONTROL - 16 8

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please date stamp containers of cooked bacon to facilitate quality control.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please increase frequency of cleaning and sanitizing soda nozzles and ice deflector in ice machine.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please keep hand washing sinks free of other materials at all times.

Overall Inspection Comments

The restaurant looks very good, thank you.

Received By:

Date

Jana Gosselin

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: G&K COUNTRY STORE	Owner	: PAVITER KULLAR
Site Address	: 17585 RANCHO TEHAMA RD 1	Owner Address	: 17585 RANCHO TEHAMA RD
Facility ID	: FA0000984	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0001213	Inspector Phone	: (530) 527-8020
License/Permit Number	: 7068-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 5/2/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009837	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

No food prep. No coffee bar or soda machines. Prepackaged only. Thank you for keeping facility clean.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: GLYN PYE VENDING/ST. ELIZABETH CAFETERIA	Owner	: GLYN PYE
Site Address	: 2550 SISTER MARY COLUMBA DR	Owner Address	: 945 W SECOND ST
Facility ID	: FA0001346	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002325	Inspector Phone	: Not Specified
License/Permit Number	: PT0002407	Program:	: 1643 - Perishable Vending
Person in Charge	:		: Machines
Inspection Date	: 5/25/2022	Total Inspection Time	: 15 min.
Inspection Number	: DA0009901	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Machine at 36F. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: GOOD DOGS	Owner	: MEAGGAN YOUNG
Site Address	: 645 ANTELOPE BLVD	Owner Address	: 530 WEST AVE
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)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 5/19/2022	Result	: 01 - Meets Standards
Inspection Number	: DA0009876		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The facility looks good, thank you. Please make sure CO2 canisters are secured at all times to prevent potential injury.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HOMETOWN HUB	Owner	: JOI GONZALES
Site Address	: 955 HWY 99W SUITE 119	Owner Address	: 955 HWY 99W SUITE 119
Facility ID	: FA0001621	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0003150	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0003383	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 6/15/2022	Result	: 05 - Reinspection Required
Inspection Number	: DA0009929		
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

HAND WASHING REQUIRED - 16 5

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Restrooms need employees must wash hand sign

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:

Please replace missing coving

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 post a copy of Managers Food training certificate and keep copies of all food handler cards available for inspection.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : HOMETOWN HUB
Site Address : 955 HWY 99W SUITE 119

Owner : JOI GONZALES
Owner Address : 955 HWY 99W SUITE 119

Corrective Description:

Inspector Comments:

We suggesting having a dedicated hanging thermometer (as well as integral thermometer) in all refrigeration units.

Overall Inspection Comments

Please call to schedule true pre-opening inspection before grand opening. Beautiful new equipment throughout.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JILL'S FRESHSTOP MARKET & DELI	Owner	: JILL'S FRESHSTOP MARKET & DELI
Site Address	: 11625 HWY 99E	Owner Address	: 11625 HIGHWAY 99
Facility ID	: FA0000991	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001276	Inspector Phone	: Not Specified
License/Permit Number	: 7075-16F-1	Program:	: 1618 - Retail Market <6000 Sq Feet
Person in Charge	:		: 2 Prep Areas
Inspection Date	: 5/25/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009897	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please add allergens to prepared food labels.

Overall Inspection Comments

The store looks very good, the new floor is terrific! Thank you for adding allergens to your prepared food labels, I will email you a sample.

Received By: _____

Date _____

Jana Gosselin _____

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	: EE0000005 - Tia Branton
Record ID	: PR0000340	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2386-16F-1	Program:	: 1612 - Produce Stand
Person in Charge	:		:
Inspection Date	: 6/15/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009928	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All prepackaged food comes from approved source. Thank you.

Tia Branton

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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	: 5/23/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009888	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great. Please make sure microwave is cleaned regularly. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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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	: 5/3/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009842	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Food prepared by Red Bluff High School and delivered about 12:00 each day. Lunch is served at 12:20 to students.

Currently serving ca. 45 lunches and 15 breakfasts

Please record temperatures when food is received on tracking sheet.

Jake Fuller, Principal.

Thank you!

Received By: _____

Date _____

Jana Gosselin

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: LITTLE CAESARS PIZZA	Owner	: BHUPINDER SINGH & KAMALDEEP SINGH
Site Address	: 108 MAIN ST C	Owner Address	: 1646 REDHAVEN AVE
Facility ID	: FA0000696	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000353	Inspector Phone	: Not Specified
License/Permit Number	: 2406-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/19/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009878	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Pans of chicken legs uncovered in freezer. All open food must be protected from contamination at all times.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The refrigerator compressor vents and the ceiling in the walk-in were noted to be dirty. This air is blowing directly on uncovered pizza dough. Please clean immediately and keep clean to protect dough from 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:

Freezer in kitchen needs to be cleaned, particularly the shelves on the door. When this refrigerator dies, it is to be replaced by a commercial freezer.

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:

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Department of Environmental Health
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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 : LITTLE CAESARS PIZZA Owner : BHUPINDER SINGH & KAMALDEEP SINGH
Site Address : 108 MAIN ST C Owner Address : 1646 REDHAVEN AVE

Sanitizer not at the correct concentration. Needs to be repaired immediately.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Every toilet paper roll in both restrooms was sitting on top of the dispenser. This is a very unsanitary practice. Rolls must be kept in dispenser at all times.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please go through the food handler file and update it. Remove all the old and expired certificates, the certificates belonging to people that no longer work there and update with all current employees.

Overall Inspection Comments

The facility is in need of attention. Please keep food safety and sanitation in mind in all phases of the operation. 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	: M & M RANCH HOUSE	Owner	: M & M RANCH HOUSE
Site Address	: 645 ANTELOPE BLVD 1	Owner Address	: P O BOX 702
Facility ID	: FA0000520	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000127	Inspector Phone	: Not Specified
License/Permit Number	: 2067-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 5/10/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009857	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:

No sanitizer in dishwasher. Service call placed.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Ice deflector slimy. Please increase frequency of cleaning ice machine.

Soda nozzles dirty. Please increase frequency of cleaning and sanitizing soda nozzles.

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:

Terry needs a food handler card.

Karla's food handler card is expired.

Both cards to be obtained within 30 days.

Overall Inspection Comments

Please monitor sanitizer concentration in dishwasher several times a week, at a minimum.

Erasmus was very helpful today, thank you.

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : M & M RANCH HOUSE
Site Address : 645 ANTELOPE BLVD 1

Owner : M & M RANCH HOUSE
Owner Address : P O BOX 702

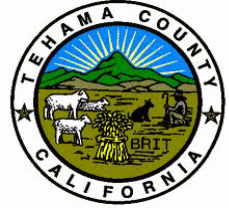
Jana Gosselin

Received By: _____ Date _____

Jana Gosselin _____ Date _____

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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	: EE0000005 - Tia Branton
Record ID	: PR0000329	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2367-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/19/2022	Total Inspection Time	: 75 min.
Inspection Number	: DA0009895	Result	: 02 - Failed To Meet Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

SHELL STOCK CERTIFICATION TAGS REQUIRED - 16 16

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Shelf stock shall have complete certification tags and shall be properly stored and displayed. (114039 # 114039.5)

Corrective Description:

Inspector Comments:

Tags must be kept in store for all shellfish for at least 90 days.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All refrigeration units shall have a dedicated working thermometer.

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:

All refrigeration units shall be kept clean at all times.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Facility shall be cleaned completely each night. Food shall not be left over night in floor drains or on floor even if it just to be thrown in garage in the morning.

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : MARISCOS ALTAMAR LLC
Site Address : 1728 SOLANO ST

Owner : ANTONIO D.SOLANO RAMOS
Owner Address : 361 STONY CREEK DR

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:

A copy of all food handler cards shall be available at time of inspection.

Overall Inspection Comments

114039. Shucked shellfish, packaging and identification

(a) Raw SHUCKED SHELLFISH shall be obtained in nonreturnable packages that bear a legible label that identifies the name, address, and certification number of the shucker-packer or repacker of the MOLLUSCAN SHELLFISH, and a "sell by" date or a "best if used by" date for packages with a capacity of less than one-half gallon, or the date shucked for packages with a capacity of one-half gallon or more.

(b) A package of raw SHUCKED SHELLFISH that does not bear a label or that bears a label that does not contain all the information required by subdivision (a) shall be subject to IMPOUND pursuant to Section 114393.

114039.1. Shellstock identification

(a) SHELLSTOCK shall be obtained in containers bearing legible source identification tags or labels that are affixed by the harvester or each dealer that deperates, ships, or reships the SHELLSTOCK. Except as specified by subdivision (c), on the harvesters or dealer's tag or label, the following information shall be listed in the following order:

(1) The harvesters or dealer's name and address.

(2) The harvester's certification number as assigned by the authority and the original SHELLSTOCK shipper's certification number.

(3) The date of harvesting.

(4) The most precise identification of the harvest location or aquaculture site that is practicable based on the system of harvest area designations that is in use by the SHELLFISH CONTROL AUTHORITY and including the abbreviation of the name of the state or country in which the shellfish are harvested.

(5) The type and quantity of shellfish.

(6) The following statement in bold, capitalized type: "THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR RETAGGED AND THEREAFTER KEPT ON FILE

68

69

FOR 90 DAYS."

(7) The dealer's tag or label shall also indicate the original shipper's certification number, including the abbreviation of the name of the state or country in which the shellfish are harvested.

(b) A container of SHELLSTOCK that does not bear a tag or label or that bears a tag or label that does not contain all the information required under subdivision (a) shall be subject to IMPOUND pursuant to Section 114393.

(c) If the harvester's tag or label is designed to accommodate each dealer's identification, individual dealer tags or labels need not be provided.

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : MARISCOS ALTAMAR LLC
Site Address : 1728 SOLANO ST

Owner : ANTONIO D.SOLANO RAMOS
Owner Address : 361 STONY CREEK DR

Tia Branton

Received By: _____ Date _____

Tia Branton _____ Date _____

County of Tehama
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Phone # (530) 527-8020
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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	: EE0000005 - Tia Branton
Record ID	: PR0000318	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2338-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/10/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009858	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hand washing sink in front area did not have paper towels. Handwashing sink in kitchen has defrosting food. Both must be kept clean and use-able at all times!

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food managers certificate plus all food handler cards shall be available for inspection in the restaurant at any time.

HOT HOLDING TEMPERATURE - 16 11

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All food held for hot holding shall be kept above 135 degrees at all times. Apples for pancakes tempted at 82 degrees (reheating properly at time of inspection)

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:

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 : MCBRAYERS HOMETOWN CAFE
Site Address : 1081 SOLANO ST A

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

Inspector Comments:

Proof of pest control shall be available during inspection.

Overall Inspection Comments

Please correct all violations before next inspection

Tia Branton

Received By: _____

Date _____

Tia Branton _____

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	: MCDONALD'S CORNING	Owner	: BURLINGTON ENT. LLC
Site Address	: 3375 SUNRISE WAY	Owner Address	: 2289 IVY ST
Facility ID	: FA0000590	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000210	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2192-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/4/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009844	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please be more thorough in cleaning of ice cream machine and juice/soda machines.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Facility had proper food training, but could be organized better.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All refrigeration units shall have some type of dedicated working thermometer.

Overall Inspection Comments

As discussed please keep on on on drainage issue in trash bin area.

Received By: _____

Date _____

Tia Branton

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	: RANCHO TEHAMA ELEM SCHOOL	Owner	: CUESD
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	: 5/2/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009836	Result	: 00 - Not Applicable
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please discuss satellite food service with this office before commencing next school year.

Facility very clean. Thank you.

Tia Branton

Received By:

Date

Tia Branton

Date

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



Tim Potanovic, REHS - Director

Facility Name	: REITER'S BAKERY & CONFECTIONS	Owner	: RICHARD REITER
Site Address	: 830 MAIN ST	Owner Address	: 20970 SECOND ST
Facility ID	: FA0001153	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001982	Inspector Phone	: Not Specified
License/Permit Number	: 8528-16F-1	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 5/3/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009846	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please add allergens to labels of foods packaged for sale. Required (relevant) allergens include: milk, eggs, tree nuts, peanuts, wheat and soy.

Overall Inspection Comments

The facility looks really good. Very clean, organized and well tended. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RINA'S MINI MART #1	Owner	: TEIG RB OIL, INC.
Site Address	: 205 ANTELOPE Blvd	Owner Address	: 1055 S MAIN ST
Facility ID	: FA0000979	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001162	Inspector Phone	: Not Specified
License/Permit Number	: 7056-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 5/20/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009882	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please place a dedicated thermometer in the ready-to-eat sandwich refrigerator and monitor the temperature daily. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RINA'S MINI MART #2	Owner	: TEIG RB OIL, INC.
Site Address	: 1055 S MAIN St	Owner Address	: 1055 S MAIN ST
Facility ID	: FA0001049	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001617	Inspector Phone	: Not Specified
License/Permit Number	: 8220-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 5/20/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009879	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Ready-to-eat shelving reconfigured to improve air circulation. Dedicated thermometers placed on shelves. Please continue to closely monitor temperature of RTE foods. If temperature is above 41F, move foods to a cooler location in the refrigerator. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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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	: 5/10/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009855	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Small counter top refrigerator at 49F. Please turn down thermostat or repair.

Overall Inspection Comments

Food delivered from RBHS at 12:00, lunch served at 12:20.

The kitchen looks good, thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SPEEDWAY NO. 1999	Owner	: TRMC RETAIL LLC
Site Address	: 782 ANTELOPE Blvd	Owner Address	: 500 SPEEDWAY DR
Facility ID	: FA0000988	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001249	Inspector Phone	: Not Specified
License/Permit Number	: 7072-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 5/19/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009877	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please clean microwave.

Overall Inspection Comments

The store looks great, very clean. Thank you.

*please figure out a way to have food handler certificates available for inspection.

Received By: _____

Date _____

Jana Gosselin

Date _____

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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	: 5/25/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009900	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The kitchen looks good, very clean. Please keep an eye on the hot-holding line and ensure it is holding hot food above 135F. Thank you.

Received By: _____

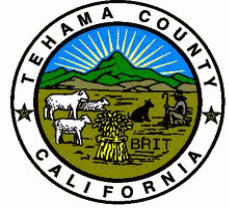
Date _____

Jana Gosselin _____

Date _____

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www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: STARBUCKS COFFEE #10581	Owner	: STARBUCKS COFFEE #10581
Site Address	: 535 ADOBE ROAD	Owner Address	: 535 ADOBE RD
Facility ID	: FA0000673	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000326	Inspector Phone	: Not Specified
License/Permit Number	: 2362-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/18/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009871	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

**"Comply by Date" Not
Specified**

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The freezer in back appears to have a condenser problem. There are big ice mountains on the first two shelves of the freezer. Please repair.

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:

Dave to complete his food safety manager's training within 60 days.

Overall Inspection Comments

The store is very clean. Thank you.

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SWEET SWIRLS CAKES & CONFECTIONS	Owner	: MICHELE HARGENS
Site Address	: 711 FOURTH ST	Owner Address	: 2007 NORTH ST
Facility ID	: FA0001207	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002093	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002183	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 5/4/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009845	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility very clean. Thank you. Please remember to keep all meat stuffs on bottom shelf (refrigerator or freezer).

Tia Branton

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TAMALES COLIMA	Owner	: JOSE AND CRISTINA CHAVEZ
Site Address	: 7866 HIGHWAY 99 E	Owner Address	: 7866 HWY 99E CT
Facility ID	: FA0000565	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000179	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2149-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/5/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009848	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

As soon as food handling certificates are received....please give to this office for your file.

Overall Inspection Comments

Tamales cooked only on 2 days per week. Then frozen to sell at temporary events. Please keep facility clean at all times.

Tia Branton

Received By: _____

Date _____

Tia Branton

Date _____

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TAQUERIA MEXICANA	Owner	: JOSE RAMIREZ MADERA
Site Address	: HIGHWAY 99 E	Owner Address	: P O BOX 1092
Facility ID	: FA0000647	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000288	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2300-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/5/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0009849	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

HOT AND COLD POTABLE WATER AVAILABLE - 16 21

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Must start testing well water (not on Los Molinos CSD water). Please see attached for details

Overall Inspection Comments

Great job in obtaining food handler cards. Please keep work at Food Managers Certificate. Remember to heat all food to temperature before placing in hot holding unit.

Tia Branton

Received By: _____

Date _____

Tia Branton _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: WENDY'S	Owner	: WENDYS
Site Address	: 1150 S MAIN ST	Owner Address	: 1308 KANSAS AVE
Facility ID	: FA0000654	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000300	Inspector Phone	: Not Specified
License/Permit Number	: 2313-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/31/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0009902	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:

Sanitizer concentration not correct. Eco-lab will be contacted today.

Overall Inspection Comments

Store is very clean. There appeared to be some sanitizer delivering to the sink but it was too low. Mack was very helpful today. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____