

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	: 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	: 11/18/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009479	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 soap dispenser shall be full at all times. Please refill and maintain dispenser.

Overall Inspection Comments

David Lopez

Received By: _____

Date _____

David Lopez _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ASIAN GARDEN	Owner	: CHIN-LIEN YEH
Site Address	: 908 HIGHWAY 99W C	Owner Address	: 908 HWY 99W C
Facility ID	: FA0000066	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002780	Inspector Phone	: Not Specified
License/Permit Number	: PT0003009	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/1/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009402	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:

Back kitchen reach-in refrigerator racks and handles are dirty with food debris and grime, clean and maintain.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Back kitchen prep fridge bottom refrigeration unit is leaking, refrigeration unit shall be cleaned/repaired/ or replaced as soon as possible.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Baffles in exhaust hood system were missing at time of inspection, baffles shall be in place and flush when stove top is on or in operation.

ALL FOOD SHALL BE SEPARATED 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:

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : ASIAN GARDEN Owner : CHIN-LIEN YEH
Site Address : 908 HIGHWAY 99W C Owner Address : 908 HWY 99W C

Food containers were open and on the ground in walk-in refrigerator and in walk-in freezer. Food shall be stored at least 6" above the ground and be covered when not in use or once food reaches proper temperature of 41°F or below.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

A) Microwave was dirty with food build up, clean and maintain.

Overall Inspection Comments

Follow up inspection will be in 2 weeks to ensure refrigerator unit has been repaired/replaced. Please make changes as discussed.

Received By:

Date

David Lopez

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	: 11/8/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009423	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

- *Please place an oven thermometer in the new hot holding unit. Temperature to be maintained above 135F at all times.
- *Keep an eye on the chest freezer, temperature should be maintained at 0F or below.
- *Please wipe down the staff microwave in the kitchen area.
- *Thank you for providing hot water in kitchen area.
- *Currently serving approximately 90 lunches/day and 25 breakfasts/day.
- *Everything was nice and clean, thank you!

Received By: _____

Date _____

Jana Gosselin

Date _____

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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	: 11/3/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009411	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Looking forward to remodel 2022!!! No violations noted at time of inspection. 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	: EE0000019 - David Lopez
Record ID	: PR0000192	Inspector Phone	: Not Specified
License/Permit Number	: 2164-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/2/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009403	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

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 remove all wood shelving of food contact surfaces i.e cutting table, back room storage tables, and wooden desk. Replace with non-porous, light colored, and easily cleanable material.

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:

Walk-in fan covers are very dusty and rusty, clean or replace as soon as possible.

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 containers in walk-in continue to be left uncovered and stored on the ground, Foods shall be kept off the ground by at least 6" and kept covered when not in use.

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:

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : CARNICERIA DOS AMIGOS
Site Address : 2003 SOLANO ST

Owner : CARNICERIA DOS AMIGOS
Owner Address : 204 SAMSON AVE

Inspector Comments:

Salsa in soda refrigerator is unlabeled. Salsa products shall be labeled with manufacturers name (store name and address), best by date, ingredients by weight, and approximate weight of container.

Overall Inspection Comments

Please provide this office in writing a time line to phase out wooden surfaces as soon as possible. Continue to work on keeping food covered.

Received By: _____

Date _____

David Lopez

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CONDOR MARKA PERUVIAN RESTAURANT	Owner	: DAVIS VARGAS
Site Address	: 1312 SOLANO ST	Owner Address	: 1312 SOLANO ST
Facility ID	: FA0001271	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002209	Inspector Phone	: Not Specified
License/Permit Number	: PT0002300	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/30/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009504	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Managers food certificate is still unavailable. Manager has completed course and is awaiting test date. Managers Food Certificate shall be provided to this office within 30 days of 11/30/2021 inspection date.

Overall Inspection Comments

Received By: _____

Date _____

David Lopez _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CORNING CHINESE RESTAURANT	Owner	: XUE ZHEN CHEN
Site Address	: 1944 SOLANO ST	Owner Address	: 815 TOOMES AVE
Facility ID	: FA0000514	Inspector	: 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	: 11/30/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009505	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:

Spice cart next to grill has heavy food debris build up, please clean cart and clean periodically to avoid the possibility of cross contamination.

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 label 3 compartment sink with was, rinse, and sanitize to ensure proper ware washing procedures are being followed.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Meat shall be stored at lowest shelf of refrigerator and separated from all other vegetables and foods.
- B) Ice scoop shall be separated in a clean container away from ice bin to avoid the possibility of cross contamination.

Overall Inspection Comments

Provide a copy of all other employee food handler cards on site in a readably available location.

Received By: _____

Date _____

David Lopez

Date _____

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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	: 11/17/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009470	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:

Cappuccino nozzles have sugar crystal build up, please increase cleaning frequency and maintain.

Overall Inspection Comments

David Lopez

Received By:

Date

David Lopez

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DENNY'S #7376	Owner	: NORTH VALLEY DINER, INC
Site Address	: 48 ANTELOPE BLVD	Owner Address	: 3550 MOWEY AVE #301
Facility ID	: FA0000521	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000128	Inspector Phone	: Not Specified
License/Permit Number	: PT0000128	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 11/30/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009495	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Door latches have been replaced on walk-in refrigerator. Refrigerator at 36.5F today. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DISCOVERY ACADEMY	Owner	: CORNING UNION ELEM SCHOOL
Site Address	: 1785 COLUMBIA AVE	Owner Address	: 1590 SOUTH ST
Facility ID	: FA0000142	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002677	Inspector Phone	: Not Specified
License/Permit Number	: PT0002895	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 11/1/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009397	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

No violations observed at time of inspection, all food coming from olive view elementary.

Received By:

Date

David Lopez

Date

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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	: EE0000019 - David Lopez
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	: 30 min.
Inspection Date	: 11/18/2021	Result	: 03 - Minor Violations
Inspection Number	: DA0009481		
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

NO EATING DRINKING OR SMOKING - 16 4

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

No employees shall eat, drink, or smoke in any work area. (113977)

Corrective Description:

Inspector Comments:

Walking up to order window, a rotisserie chicken was on inside window sill. No outside food shall be in employee working area in order to avoid the possibility of cross contamination.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

No Managers Food Certificate was available during inspection, at least 1 person shall have a Managers Food Certificate within 60 days of 11/18/2021 inspection.
Ensure all employee food training is up to date and organized.

Overall Inspection Comments

Received By:

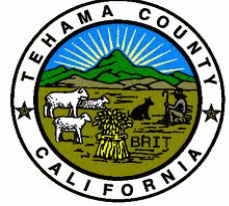
Date

David Lopez

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: EL GALLO GIRO	Owner	: JUAN PABLO ESCOBAR
Site Address	: 645 CENTER AVE	Owner Address	: 645 CENTER AVE
Facility ID	: FA0001145	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001967	Inspector Phone	: Not Specified
License/Permit Number	: 8519-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 11/8/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009431	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food in refrigeration unit had open food containers, food shall be covered when not in use to avoid the possibility of cross contamination.

PROPER COOLING METHOD - 16 9

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

Corrective Description:

Inspector Comments:

Meat was at 51°F in refrigeration unit, meat shall be properly cooled and held at 41°F or below while on the mobile food facility.

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:

Shelf where disposable plates are placed is dusty and greasy, clean shelf and maintain more frequently.

Overall Inspection Comments

Received By:

Date

David Lopez

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ELOTES JUAREZ - 1	Owner	: JUAN JUAREZ-FLORES
Site Address	: 221 MOONEY CT	Owner Address	: 2133 BLOSSOM AVE
Facility ID	: FA0001189	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002071	Inspector Phone	: Not Specified
License/Permit Number	: PT0002161	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 11/16/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009465	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

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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	: EE0000019 - David Lopez
Record ID	: PR0001259	Inspector Phone	: Not Specified
License/Permit Number	: 7073-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 11/30/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009500	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

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:

Hot food prep shall be discontinued until proof of metal probe thermometer is available. Ensure all employees know where thermometer is located.

Overall Inspection Comments

Please call or email this office once metal probe thermometer has arrived to continue hot food prep.

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	: FAST TRACK	Owner	: DAVINDER KOONER
Site Address	: 8099 HWY 99E	Owner Address	: 3196 LA MANTIA DR
Facility ID	: FA0000989	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001259	Inspector Phone	: Not Specified
License/Permit Number	: 7073-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 12/6/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009510	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All previous violations have been corrected, ok to do hot food prep.

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	: FAST TRACK	Owner	: DAVINDER KOONER
Site Address	: 8099 HWY 99E	Owner Address	: 3196 LA MANTIA DR
Facility ID	: FA0000989	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001259	Inspector Phone	: Not Specified
License/Permit Number	: 7073-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 11/18/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009480	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

No dedicated metal probe thermometer was available at time of inspection. This has been a reoccurring violation, if no metal probe thermometer is available by next re-inspection no food prep will be allowed.

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:

- A) Milk inside right side of walk-in was at 47°F, Cold Potentially Hazardous Foods shall be kept at 41°F or below. Milk was voluntarily removed at time of inspection.
- B) Fried chicken in heated display case was at 115°F, heated potentially hazardous foods shall be reheated to 165°F and kept at 135°F or hotter.

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) Soda fountain drain is extremely dirty and has extreme soda syrup build up, drain shall be cleaned as soon as possible.

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

"Comply by Date" Not Specified

Not In Compliance

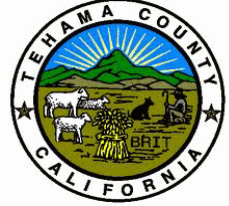
Violation Description:

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

Corrective Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : FAST TRACK Owner : DAVINDER KOONER
Site Address : 8099 HWY 99E Owner Address : 3196 LA MANTIA DR

Inspector Comments:

- A) Curtis cappuccino nozzles have sugar crystals and sugar powder under flavor bins, clean and maintain sugar area and increase cleaning frequency.
- B) Columbia coffee bean bin is dirty and stained, clean as soon as possible 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:

Walk-in refrigerator was at 50°F, walk-in shall be able to hold temperature of 41°F or below when holding Cold Potentially Hazardous Foods. If unable to hold temperature walk-in shall be repaired/replaced.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Employee restroom has no dedicated toilet paper dispenser. Toilet paper dispenser shall be properly mounted as soon as possible and maintained.

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 employees serving foods shall have an up to date Food Handling Certificate within 30 days of 11/18/2021 inspection date. Have all food certificates up to date in an easily assessable location.

Overall Inspection Comments

Re-inspection will be within 2 weeks of 11/18/2021, please make changes as discussed as soon as possible.

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	: FIREHOUSE PIZZA	Owner	: FRANCISCO BOBADILLA
Site Address	: 734 MAIN ST	Owner Address	: 216 PINE ST
Facility ID	: FA0000604	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000227	Inspector Phone	: Not Specified
License/Permit Number	: 2219-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 11/8/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009426	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Hood system has grease build up along the inside sides as well as having very dirty baffles/screens, clean and maintain hood system.
- B) Walk-in fan covers have dust build up, clean and maintain to avoid the possibility of food contamination.

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

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Pizza oven belt has heavy food carbon and debris build up, please clean as soon as possible and maintain.

Overall Inspection Comments

Facility is very clean otherwise.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FLOURNOY SCHOOL	Owner	: FLOURNOY SCHOOL
Site Address	: 15850 PASKENTA RD	Owner Address	: 15850 PASKENTA RD
Facility ID	: FA0000537	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000146	Inspector Phone	: Not Specified
License/Permit Number	: 2100-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 11/17/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009471	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility is extremely clean, thank you.

Received By:

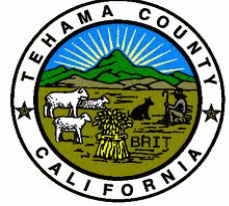
Date

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	: 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	: 11/17/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009472	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Stainless steel prep table was very dirty at time of inspection, table shall be washed and sanitized before every use.
- B) Reach in freezer door handles are dirty with food debris, clean and maintain.
- C) Plastic lids shall be properly washed before using again to cover bins in walk-in.
- D) Walk-in racks have food debris build up, clean racks and maintain.
- E) Prep refrigerators near grills need a deep cleaning as soon as possible. Properly clean all door handles, racks, covers, and doors and maintain cleanliness.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Paper towel dispenser was inoperable at time of inspection, please repair/replace as soon as possible.

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:

Entire hood system shall be cleaned by a licensed professional as soon as possible.

Overall Inspection Comments

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : FLYING BOAT
Site Address : 1522 SOLANO ST

Owner : LI YAN ZHU
Owner Address : 1880 AUBURN OAK WAY

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	: 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	: 11/17/2021	Total Inspection Time	: 20 min.
Inspection Number	: DA0009468	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please wipe out the refrigerator. Refrigerator temperature good. Food delivered from RB High School.

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	: FOOD MART VALERO	Owner	: REDDING OIL COMPANY
Site Address	: 1 SUTTER ST	Owner Address	: PO BOX 990280
Facility ID	: FA0001572	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002778	Inspector Phone	: Not Specified
License/Permit Number	: PT0003000	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 11/22/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009484	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Cold Carnitas burrito were missing best by date, please ensure all ready to eat packaged foods have proper labeling.

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:

Bags of coffee were on floor in back stock room. Violation was corrected at time of inspection.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Change of ownership occurred on September 1, 2021 without notification to Environmental Health. Facility currently does not have a valid permit please fill out change of ownership application as soon as possible.

Overall Inspection Comments

Please complete change of ownership as soon as possible and return to this office.

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	: G&K COUNTRY STORE	Owner	: PAVITER KULLAR
Site Address	: 17585 RANCHO TEHAMA RD 1	Owner Address	: 17585 RANCHO TEHAMA RD
Facility ID	: FA0000984	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001213	Inspector Phone	: Not Specified
License/Permit Number	: 7068-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 11/16/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009452	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:

- A) Walk-in floor shall be kept clean at all times, clean and maintain as soon as possible.
- B) Microwave was dirty with food debris, microwave shall be kept clean and maintained. Violations was fixed at time of location.

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

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed 3 compartment sink full of debris and clutter. 3 compartment sink must be clean and operational at all times.

Overall Inspection Comments

Please fix door handle to refrigeration units.

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	: GERBER UNION ELEMENTARY SCHOOL DISTRICT	Owner	: SCHOOL DISTRICT
Site Address	: 23014 CHARD Ave	Owner Address	: 23014 CHARD AVE
Facility ID	: FA0001018	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001442	Inspector Phone	: Not Specified
License/Permit Number	: 8086-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 11/10/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009444	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please check sanitizer concentration more frequently. Facility has gone back to preparing hot foods. No violations were noted at time of inspection.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: GUADALAJARA RESTAURANT	Owner	: A B & C RINCON INC.
Site Address	: 860 MAIN ST	Owner Address	: 860 MAIN ST
Facility ID	: FA0000608	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000232	Inspector Phone	: Not Specified
License/Permit Number	: 2225-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/17/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009473	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:

Ensure all employees food handler cards are up to date and easily accessible on premises within 30 days of 11/17/2021 inspection date.

ADEQUATE LIGHTING REQUIRED - 16 38A

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Lights in kitchen were off at start of inspection, lights shall remain on to provide adequate lighting in kitchen for employees.

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:

Dishwasher was not sufficiently supplying the correct amount of sanitizer concentration, dish washing shall be done in 3 compartment sink until dish washer sanitizer is at correct concentration.

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

"Comply by Date" Not Specified

Not In Compliance

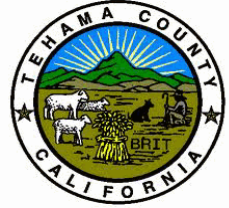
Violation Description:

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:

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 : GUADALAJARA RESTAURANT Owner : A B & C RINCON INC.
Site Address : 860 MAIN ST Owner Address : 860 MAIN ST

Inspector Comments:

- A) Food in open containers inside prep refrigerator, reach in refrigerator and walk-in shall be covered when not in use to avoid the possibility of cross contamination.
- B) Meat shall be stored below vegetables to avoid the possibility of cross contamination.

ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14 "Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Ice machine is starting to grow mold, empty ice and clean as soon as possible.
- B) Soda nozzle holder in bar area is growing mold, clean and sanitize as soon as possible and increase cleaning.

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:

- Reach-in refrigerator shall have a dedicated refrigerator thermometer installed as soon as possible.
- Red warmer on right side of reach in refrigerator shall have a dedicated oven thermometer installed.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7 "Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- Sliced and diced tomatoes were at 45 and 50°F respectively in prep top refrigerator, Tomatoes shall be stored at or below 41°F, the county does not recognize time as temperature control without a HACCP plan. Tomatoes were voluntarily discarded.

Overall Inspection Comments

Follow up inspection will be within 30 days to ensure violations have been corrected. If re-inspection is needed after follow up , re-inspection fees may begin to incur.

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	: GUYS CORNER MARKET	Owner	: KULDIP SINGH & BHINDA SINGH
Site Address	: 500 SAN BENITO AVE	Owner Address	: 500 SAN BENITO AVE
Facility ID	: FA0000974	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001118	Inspector Phone	: Not Specified
License/Permit Number	: 7044-16F-1	Program:	: 1615 - Retail Market 6K Sq.
Person in Charge	:		: Feet-15K Sq Feet No Prep
Inspection Date	: 11/22/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009487	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Soda nozzles were showing signs of mold, increase cleaning schedule to twice a week.
- B) Cappuccino nozzles have large amount of sugar crystals, increase cleaning schedule to twice a week and maintain.

PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Large amount of cardboard build up inside non used deli area. Remove and discard cardboard as soon as possible to avoid the possibility of vermin infestation. Either add a 2nd cardboard recycle bin or increase pick up dates.

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) Walk-in floor is very dirty with old milk spills and card board build up, clean walk-in floor and maintain.
- B) Milk racks have stained milk spills, clean milk racks and maintain.
- C) 2 compartment sink in back room has mold growing on shelf and in 2nd compartment. Deep clean sink and remove mold with appropriate cleaners, if mold is not removed sink shall be replaced with a 3 compartment sink.

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))

County of Tehama
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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 : GUYS CORNER MARKET
Site Address : 500 SAN BENITO AVE

Owner : KULDIP SINGH & BHINDA SINGH
Owner Address : 500 SAN BENITO AVE

Corrective Description:

Inspector Comments:

Milk was sitting on walk-in floor ready to sell, milk shall be placed on a shelf at least 6" above the ground.

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	: HARVEY'S MARKET	Owner	: HARDEEP SINGH
Site Address	: 9975 HIGHWAY 99 W	Owner Address	: 7948 HWY 99E ST
Facility ID	: FA0000545	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000159	Inspector Phone	: Not Specified
License/Permit Number	: 2120-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 11/22/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009490	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food training certificates were unable to be located at time of inspection, food training shall be available in an organized easily accessible space.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please install a dedicated refrigerator thermometer inside sandwich reach-in refrigerator.

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) All floor drains are very dirty and moldy, clean as soon as possible and maintain.
- B) Drying rack is dusty from dusty air vent inside kitchen, dust off around air vent and clean drying racks.

Overall Inspection Comments

Follow up inspection will be in 30 days of 11/22/2021 inspection date to ensure food training is on site. Ensure at least 1 person has a Managers Food Certificate and all other employees have a Food Handler Certificate.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HEART TALK CAFE	Owner	: KARLA STROMAN
Site Address	: 2498 S MAIN ST	Owner Address	: 17750 HIGHWAY 36W
Facility ID	: FA0000546	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000160	Inspector Phone	: Not Specified
License/Permit Number	: 2121-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/22/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009485	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:

Please ensure sanitizer concentration is 100 ppm. A container of bleach can be used in place of the packets.

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:

Please wipe out interior of microwave and milk refrigerator more frequently.

Overall Inspection Comments

As follow-up to our conversation, when washing hands in the three compartment sink, please aim to wash hands low in the middle sink to avoid splash.

Thank you!

Received By:

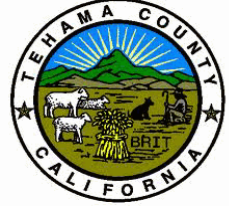
Date

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	: 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	: 11/16/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009457	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Microwave handles have grease/food build up, wipe and maintain.
- B) Utensil holder above back prep table is extremely dirty, clean and maintain to avoid the possibility of cross contamination.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Kitchen air vent above food warmer has dust build up, clean as soon as possible to avoid the possibility of cross contamination.

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:

Observed worker using large drink cup to scoop ice into cup, ice shall be scooped using a clean ice scoop. Ensure workers are trained in proper ice scooping procedures.

Overall Inspection Comments

David Lopez

Received By: _____

Date _____

David Lopez

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JACKSON HEIGHTS ELEMENTARY	Owner	: RED BLUFF UNION SCHOOL DIST
Site Address	: 225 S JACKSON ST	Owner Address	: 1535 DOUGLASS ST
Facility ID	: FA0000555	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000169	Inspector Phone	: Not Specified
License/Permit Number	: 2136-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 11/5/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009413	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please increase frequency of cleaning the ice machine.

Overall Inspection Comments

Kitchen looks good, 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	: JAVA DETOUR	Owner	: EXCELSIOR JD CO LLC
Site Address	: 550 MAIN ST	Owner Address	: 172 GOLDEN GATE AVE
Facility ID	: FA0000557	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000171	Inspector Phone	: Not Specified
License/Permit Number	: 2138-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/18/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009483	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD FACILITY SHALL BE KEPT FREE OF VERMIN - 16 23

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Large amount of flies were inside the building at time of inspection, measures shall be taken to minimize fly activity such as closing windows when not in use and placing screens over vents.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Milk drawer was at 50°F at time of inspection, please set up a temp log and check at least 2x daily to ensure refrigerator is able to maintain temperature of 41°F or below. If unable to hold temperature of 41°F or below refrigerator shall be replaced or repaired.

Overall Inspection Comments

Follow up inspection will be within 2 weeks of 11/18/2021 inspection date to ensure refrigerator is working properly.

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	: JAVA DETOUR	Owner	: EXCELSIOR JD CO LLC
Site Address	: 550 MAIN ST	Owner Address	: 172 GOLDEN GATE AVE
Facility ID	: FA0000557	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000171	Inspector Phone	: Not Specified
License/Permit Number	: 2138-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/6/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009509	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 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:

Flies are still present inside facility, facility shall take preventative measures as soon as possible such as window screens to prevent fly intrusion into building. Exterminator shall be contacted if problem continues to exist.

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	: KANELA'S CAFE	Owner	: LETICIA LARA RUBIO
Site Address	: 607 MAIN ST	Owner Address	: 20347 ACORN AVE
Facility ID	: FA0000533	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000141	Inspector Phone	: Not Specified
License/Permit Number	: 2086-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/15/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009450	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

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Kitchen hand washing sink and employee restroom faucet shall be replaced and in working order. Faucet for employee restroom was already purchased and awaiting installation as of 11/15/2021.
Coffee drinks and soda syrup shall be discarded in 3 compartment sink and hand washing done solely in kitchen hand washing sink.

Overall Inspection Comments

Follow-up inspection will be in 2 weeks of 11/15/2021, if re-inspection is needed after next follow up inspection, re-inspection fees may begin to incur. Please call a local plumber and have faucets fixed as soon as possible.

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	: KAREN'S KITCHEN	Owner	: KAREN BLOOD
Site Address	: 8618 HOLLIS ST	Owner Address	: 8618 HOLLIS ST
Facility ID	: FA0001585	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002774	Inspector Phone	: Not Specified
License/Permit Number	: PT0002996	Program:	: 1655 - Cottage Food Class B
Person in Charge	:		: Indirect Sale/Inspection
Inspection Date	: 11/10/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009446	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:

Overall Inspection Comments

Please provide proof of basic Food Handling Certification within 60 days of 11/10/2021. For future products please submit labels prior to selling/producing products.

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	: KIRKWOOD ELEMENTARY SCHOOL	Owner	: KIRKWOOD ELEMENTARY SCHOOL
Site Address	: 2049 KIRKWOOD RD	Owner Address	: 2049 KIRKWOOD RD
Facility ID	: FA0000683	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000336	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2383-16F-1	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 11/9/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009436	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks good. All food comes ready to serve from Corning High School.

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	: 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	: 11/10/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009439	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Food prepped at RB Union High School and delivered within 15 minutes of students receiving it. Temped upon delivery. Following day's breakfast also delivered and held under refrigeration. Refrigeration temps in range.

Currently serving approximately 36 lunches and 15 breakfasts. Shelley runs food service and has her food handlers card.

The kitchen 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	: LOS MARIACHIS	Owner	: ROBERTO REYES
Site Address	: 604 MAIN ST	Owner Address	: 12265 ANGEL CT
Facility ID	: FA0000579	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000197	Inspector Phone	: Not Specified
License/Permit Number	: 2174-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 11/8/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009430	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:

Ice machine was dirty and beginning to mold.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

A) Grease and food debris is building up under cold prep shelf. Please clean and maintain.

B) Walk-in floor base boards are dirty and starting to have food build up. Floor is also very slippery and has damaged tiles. Clean walk-in floor as soon as possible and replace flooring when possible with correct material and coving.

Overall Inspection Comments

Facility is very clean otherwise.

Received By:

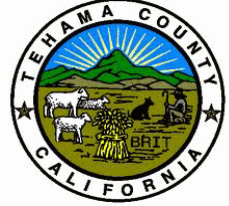
Date

David Lopez

Date

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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	: LOVE'S TRAVEL STOP #410	Owner	: LOVE'S COUNTRY STORES OF CALIFORNIA
Site Address	: 2120 SOUTH Ave	Owner Address	: P.O. BOX 26210
Facility ID	: FA0000993	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001299	Inspector Phone	: Not Specified
License/Permit Number	: 7077-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 11/10/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009447	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

**"Comply by Date" Not
Specified**

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Condiment refrigerator was at 50°F, set up a temperature log and check refrigerator 2x daily to ensure temperature is maintained at 41°F or below. Refrigerator shall be repaired/replaced if unable to hold temperature of 41°F or below.
Missing inserts were replaced at time of inspection.

**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:

Use correct ware washing procedures of wash, rinse, sanitize and air dry, have 3 compartment sinks labeled for wash, rinse, sanitize.
Violation was corrected on site.

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	: LUGIS PIZZA & PASTA	Owner	: LUGIS 75 INC
Site Address	: 75 BELLE MILL ROAD	Owner Address	: 20 LANDING CIRCLE STE 103
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	: 11/22/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0009489		
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:

The front-counter refrigerator is not holding temperature (43.5F at time of inspection) and the end-of-counter refrigerator in the kitchen may be high (two differing readings during inspection). Please place dedicated thermometers in all refrigerator units.

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:

Dishwasher not delivering sanitizer. Please have serviced.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The back hood needs to be cleaned, both hoods need the small grease trap and surrounding areas cleaned.

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:

Please clean the vents, ceiling and walls of the walk-in refrigerator.

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : LUGIS PIZZA & PASTA
Site Address : 75 BELLE MILL ROAD

Owner : LUGIS 75 INC
Owner Address : 20 LANDING CIRCLE STE 103

Overall Inspection Comments

Thank you.

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	: 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	: 11/22/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009486	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Back refrigerator with glass doors was at 45°F, please ensure refrigerator is able to maintain temperature of 41°F or below. Repair or replace as soon as possible.

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:

Fryer baffles in hood system have extreme grease build up, please clean as soon as possible and maintain.

Overall Inspection Comments

Please work on removing wood shelving in back storage room.

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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	: 11/8/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009429	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Cold prep table was at 50°F, prep table shall be able to hold temperature of 41°F or below. Please continue to use temperature log taking temperature 2x a day with written time to ensure prep table is working properly. If unable to hold temperature of 41°F or below repair/replace prep table.

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:

Convection oven has carbon and food build up, please clean and maintain.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Kitchen hand washing sink is inoperable, Owner said sink will be repaired on the 16th. Please ensure workers are washing hand properly at hand washing sink in coffee bar area.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

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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"

Corrective Description:

Inspector Comments:

Ceiling vent above prep cold table is very dusty please wipe as soon as possible and maintain.
Drying rack on right side of 3 compartment sink is dirty, please clean and maintain.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please properly label salt and flour containers to avoid the possibility of confusion or cross contamination.

Overall Inspection Comments

Re-inspection will be in 2 weeks to ensure prep table is working properly, please ensure time is written down when filling out temperature log.

Received By:

Date

David Lopez

Date

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



Tim Potanovic, REHS - Director

Facility Name : MCDONALD'S	Owner : MIKE & JULIE ROBIK
Site Address : 215 ANTELOPE BLVD	Owner Address : 471000 CIRCLE DR
Facility ID : FA0000589	Inspector : EE0000017 - Jana Gosselin
Record ID : PR0000209	Inspector Phone : Not Specified
License/Permit Number : 2191-16F-1	Program: : 1624 - Restaurant 2000 Sq.
Person in Charge :	: Feet-6000 Sq. Feet
Inspection Date : 11/8/2021	Total Inspection Time : 45 min.
Inspection Number : DA0009427	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

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:

Inspector observed employee washing dishes and then going to prepare food. No handwashing or gloves used. Employees must be trained and continually reminded and encouraged to wash their hands!

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

The handwashing sink in the front of house needs to be made functional immediately! Handwashing sink in back corner of kitchen had paper towel roll sitting on the counter. Handwashing protocols in the restaurant need to be corrected ASAP.

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:

Dishwasher has an error message on the main screen that says "Rinse temp too low". Please repair.
 Dishwasher sanitizer at the correct concentration.

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:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : MCDONALD'S Owner : MIKE & JULIE ROBIK
Site Address : 215 ANTELOPE BLVD Owner Address : 471000 CIRCLE DR

Inspector Comments:

Floor drain in basement near CO2 tanks needs a drain cover.

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

**"Comply by Date" Not
Specified**

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Condenser in walk-in freezer icing over. Repair or replace.

**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:

Hole in wall by back door shall be repaired.

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:

Men's restroom out of order. Repair immediately.

Overall Inspection Comments

Major maintenance is required on the restaurant. Handwashing is a primary component of serving food to the public. Both handwashing stations shall be made functional immediately. Additionally, please have new dishwasher serviced, cover the floor drain in the basement with an appropriate cover and get the men's restroom repaired. After one re-inspection, fees will apply.

Received By: _____

Date _____

Jana Gosselin

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MOBILE GAS STATION	Owner	: NMSO INC.
Site Address	: 65 N ANTELOPE BLVD	Owner Address	: 1040 N BENSON AVE
Facility ID	: FA0001343	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001192	Inspector Phone	: Not Specified
License/Permit Number	: 7064-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 11/22/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009482	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility nice and clean. It is recommended that at least one person on site hold a food handler card. 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
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: OLIVE PIT	Owner	: OLIVE PIT
Site Address	: 2156 SOLANO ST	Owner Address	: 2156 SOLA ST
Facility ID	: FA0000600	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000222	Inspector Phone	: Not Specified
License/Permit Number	: 2213-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/6/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009511	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please have all food employees take a Food Handling course and have passing Certificate on site in a organized folder or in an easily accessible location.

Overall Inspection Comments

Please have all employees take Food Handling Course within 30 days of 12/6/2021 inspection. Facility is extremely clean otherwise.

Received By: _____

Date _____

David Lopez _____

Date _____

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



Tim Potanovic, REHS - Director

Facility Name	: OLIVE VIEW SCHOOL	Owner	: CUESD
Site Address	: 1402 FIG ST	Owner Address	: 1590 SOUTH ST
Facility ID	: FA0000601	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000223	Inspector Phone	: Not Specified
License/Permit Number	: 2214-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 11/1/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009396	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please deep clean ice machine contact surfaces. Facility is extremely clean otherwise, 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	: PRIME MODERN STEAKHOUSE	Owner	: OAK & VINE VENTURES
Site Address	: 2620 MONTGOMERY RD	Owner Address	: 22807 ANTELOPE BLVD
Facility ID	: FA0000599	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000220	Inspector Phone	: Not Specified
License/Permit Number	: 2209-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/10/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009438	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The kitchen looks great, thank you!

Prior to opening, please complete the following items:

- 1- Replace dishwasher sanitizer with a fresh container and test concentration (50 ppm target).
- 2- Place "employees must wash hands" sign in restroom and make restroom door self-closing.

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 : "R" SNACK BAR	Owner : R-WILD HORSE RANCH
Site Address : 6700 HWY 36W	Owner Address : 6700 HIGHWAY 36
Facility ID : FA0001094	Inspector : EE0000017 - Jana Gosselin
Record ID : PR0001829	Inspector Phone : Not Specified
License/Permit Number : 8442-16F-1	Program: : 1623 - Restaurant <2000 Sq. Feet
Person in Charge :	:
Inspection Date : 11/16/2021	Total Inspection Time : 30 min.
Inspection Number : DA0009466	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:

Syrup in slushie machine should not be left in the machine when it is turned off. Machine to be thoroughly cleaned bi-weekly, please note date it is cleaned on a piece of tape on side of machine. Catch trays to be cleaned daily when machine in use.

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 hood, filters and wall behind grill.

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:

Process for washing dishes is Wash, Rinse, Sanitize. Sanitize consists of soaking dishes in a 100 ppm bleach concentration for 30 seconds and allowing to air dry. Please mount sanitizing instructions on wall near sink so all employees can see it when washing dishes, including concentration and use of test strips.

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 : "R" SNACK BAR
Site Address : 6700 HWY 36W

Owner : R-WILD HORSE RANCH
Owner Address : 6700 HIGHWAY 36

Corrective Description:

Inspector Comments:

Please place a dedicated thermometer in each refrigeration and freezer unit.

Overall Inspection Comments

The kitchen is overall clean. Please implement small improvements to facilitate food safety. 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	: RAMOS DONUT HOUSE	Owner	: RAMOS DONUT HOUSE
Site Address	: 545 MAIN ST	Owner Address	: 545 MAIN ST
Facility ID	: FA0000665	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000315	Inspector Phone	: Not Specified
License/Permit Number	: 2331-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/7/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009513	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:

No hot water in front hand washing sink. Sink shall be repaired and have functioning hot water.
 Hand soap dispenser by front hand washing sink was inoperable. replace or repair hand soap dispenser as soon as possible.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Ice machine is moldy on inside ice making racks, ice shall not be used or sold until ice machine is properly cleaned and sanitized.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) All open flour bags shall be stored inside a container to avoid the possibility of cross contamination.
- B) Ice scoop was inside ice storage bin, ensure ice scoop is stored outside ice bin in a protected container to avoid cross contamination.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : RAMOS DONUT HOUSE
Site Address : 545 MAIN ST

Owner : RAMOS DONUT HOUSE
Owner Address : 545 MAIN ST

Corrective Description:

Inspector Comments:

Hood baffles have grease build up, clean baffles as soon as possible to avoid excess grease build up.

ALL POISONOUS SUBSTANCES SHALL BE STORED SEPARATELY - 16 29

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Bleach was stored above open flour bag in back storage room, ensure all poisonous substances are stored away from food storage.

Overall Inspection Comments

Please have all food training certificates in one place that and updated regularly.

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	: RANCHO TEHAMA ELEM SCHOOL	Owner	: CUESD
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	: 11/16/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009464	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 install dedicated thermometer in reach-in refrigerator.

Overall Inspection Comments

Facility receiving food from Corning Unified, facility is extremely clean.

Received By:

Date

David Lopez

Date

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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	: 11/5/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009414	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

HAND WASHING REQUIRED - 16 5

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please remind all workers to change their gloves frequently and always between changing tasks, especially when handling ready to eat foods.

Overall Inspection Comments

Currently serving approximately 700 lunches, 500-600 breakfasts and 80-100 suppers.

The kitchen 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	: 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	: 11/5/2021	Total Inspection Time	: 15 min.
Inspection Number	: DA0009415	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Back of House looks good. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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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	: 11/5/2021	Total Inspection Time	: 15 min.
Inspection Number	: DA0009416	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Snack bar looks good, thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RICHFIELD ELEMENTARY SCHOOL	Owner	: RICHFIELD ELEMENTARY SCHOOL
Site Address	: 23875 RIVER ROAD	Owner Address	: 23875 RIVER RD
Facility ID	: FA0000613	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000237	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2235-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 11/9/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009435	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great thank you.

Tia Branton

Received By:

Date

Tia Branton

Date

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 #1	Owner	: TEIG RB OIL, INC.
Site Address	: 205 ANTELOPE Blvd	Owner Address	: 1055 S MAIN ST
Facility ID	: FA0000979	Inspector	: EE0000019 - David Lopez
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	: 11/12/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009448	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

A) Microwave had food debris inside microwave, clean and maintain microwave.

B) Mouse traps were set out through out fountain drink cupboards. Vermin(s) shall be eliminated and cupboard properly disinfected before using fountain drink equipment again.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Restroom hand soap and paper towel dispenser were empty at time of inspection, dispensers shall be fully stocked at all times. Violation was fixed on site.

Overall Inspection Comments

Received By:

Date

David Lopez

Date

County of Tehama
Department of Environmental Health
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: R-WILD HORSE RANCH	Owner	: R-WILD HORSE RANCH
Site Address	: 6700 HIGHWAY 36 W	Owner Address	: 6700 HIGHWAY 36
Facility ID	: FA0000614	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000239	Inspector Phone	: Not Specified
License/Permit Number	: 2237-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 11/16/2021	Total Inspection Time	: 20 min.
Inspection Number	: DA0009463	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The store looks great! Please place a handwashing soap dispenser at the sink in the back. 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	: 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	: 11/17/2021	Total Inspection Time	: 20 min.
Inspection Number	: DA0009469	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please store fruit basket (in refrigerator) on a higher shelf to protect the fruit from contamination. Make sure there is nothing above the fruit that could leak / drip / spill onto the fruit before serving.

Overall Inspection Comments

The kitchen is nice and clean. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: STARBUCKS COFFEE COMPANY #24030	Owner	: STARBUCKS COFFEE COMPANY #24030
Site Address	: 265 ANTELOPE BLVD	Owner Address	: 2401 S UTAH AVE SSDIO
Facility ID	: FA0001293	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002273	Inspector Phone	: Not Specified
License/Permit Number	: PT0002364	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/29/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009493	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

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:

Both sinks on the front line need strainers placed in them to protect the sanitary sewer.

Overall Inspection Comments

*Please educate employees about use and function of sanitizer test strips. When asked to supply test strips for the sanitizer, the person-in-charge had no knowledge of them or where they were kept. The automatic delivery system for the sanitizer must be tested frequently to confirm it is delivering sanitizer properly.

*Please ensure all food handler cards are available for inspection at all times. Thank you.

Received By: _____

Date _____

Jana Gosselin

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SUBWAY	Owner	: SUBWAY
Site Address	: 1076 S MAIN ST	Owner Address	: 7672 AVIANCA DR C50
Facility ID	: FA0000642	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000283	Inspector Phone	: Not Specified
License/Permit Number	: 2287-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/30/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009497	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

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:

Time to clean the vent grate in the walk-in refrigerator.

Overall Inspection Comments

Restaurant looks great, okay to open. Thank you.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SUBWAY	Owner	: KIP RICKEL
Site Address	: 951 HIGHWAY 99W 101	Owner Address	: 12770 RIVER HILLS DR
Facility ID	: FA0000684	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000339	Inspector Phone	: Not Specified
License/Permit Number	: 2385-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/9/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009434	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Previous violations have been corrected, facility looks great.

Received By: _____

Date _____

David Lopez _____

Date _____

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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	: 11/16/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009474	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility is clean and well maintained.

David Lopez

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SWEET THINGS PIES & CANDY	Owner	: CONSTANCE MURPHY
Site Address	: 14090 DEERWOOD DR	Owner Address	: 14090 DEERWOOD DR
Facility ID	: FA0001275	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002213	Inspector Phone	: Not Specified
License/Permit Number	: PT0002304	Program:	: 1655 - Cottage Food Class B
Person in Charge	:		: Indirect Sale/Inspection
Inspection Date	: 11/10/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009437	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The kitchen looks great, thank you. Please place a dedicated thermometer in the refrigerator.

Received By: _____

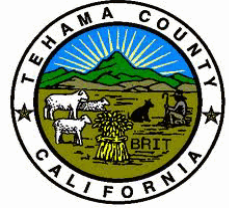
Date _____

Jana Gosselin _____

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	: TRAVEL CENTERS OF AMERICA	Owner	: TA OPERATING LLC
Site Address	: 3524 S HWY 99 W	Owner Address	: P O BOX 451100
Facility ID	: FA0000657	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000306	Inspector Phone	: Not Specified
License/Permit Number	: 2317-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/1/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009398	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

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Drying rack above 3 compartment sink is very dirty, clean and maintain.

Overall Inspection Comments

David Lopez

Received By:

Date

David Lopez

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FUEL ISLAND STORE/TRAVEL CENTERS OF AME	Owner	: TA OPERATING LLC
Site Address	: 2151 SOUTH AVE	Owner Address	: P O BOX 451100
Facility ID	: FA0000611	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000235	Inspector Phone	: Not Specified
License/Permit Number	: 2228-16F-2	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 11/9/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009432	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Cold prepackaged food is not labeled properly. Please provide a date on cold prepackaged foods with a best by date or when item was set out.

Overall Inspection Comments

Facility has no other violation, 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
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TRAVEL CENTERS OF AMERICA	Owner	: TA OPERATING LLC
Site Address	: 3524 S HWY 99 W	Owner Address	: P O BOX 451100
Facility ID	: FA0000657	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000305	Inspector Phone	: Not Specified
License/Permit Number	: 2317-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 11/1/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009399	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Walk-in ceiling had dust build up, clean and maintain to avoid the possibility of cross contamination.
- B) Soda syrup/ slushi mix was noted at base of both soda machine and slushi machine, clean with proper cleaning solution and maintain to avoid the possibility of vermin infestation.
- C) Floor drain under coffee machines had coffee grind build-up, clean and maintain 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:

Walk-in had open food bags, food bags/containers shall be closed when not in use to avoid 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:

Salads in open face refrigerator by front door were at 50°F, cold potentially hazardous foods brought over from second location shall be chilled to 41°F or below before being put on display to be sold.

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	: TRAVEL CENTERS OF AMERICA	Owner	: TA OPERATING LLC
Site Address	: 3524 S HWY 99 W	Owner Address	: P O BOX 451100
Facility ID	: FA0000657	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000304	Inspector Phone	: Not Specified
License/Permit Number	: 2317-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/1/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009400	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:

Bread retarder/holder is very dirty, clean as soon as possible and maintain.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

A) Food debris was noted under 3 compartment sink, clean and maintain under 3 comp sink.

B) Nooks and crannies around floor baseboards are very dirty, clean and maintain.

Overall Inspection Comments

Please continue to focus on cleanliness when possible.

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	: TRUCKER STORE/TRAVEL CENTERS OF AMERIC	Owner	: TA OPERATING LLC
Site Address	: 2151 SOUTH AVE	Owner Address	: P O BOX 451100
Facility ID	: FA0000612	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000236	Inspector Phone	: Not Specified
License/Permit Number	: 2229-16F-3	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 11/9/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009433	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food handler cards shall be easily accessible and available. Please work on printing or keeping training records in an accessible file.

Overall Inspection Comments

Facility has no other violations, 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	: 11/8/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0009422		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Remodel not completely done. Dining room is open but new lights were being installed today. Kitchen area looks great, flow through kitchen much improved. All temperatures in range, store nice and clean. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TACOS COTIJA FOOD TRUCK	Owner	: LAURA MENDOZA
Site Address	: 215 S. MAIN ST	Owner Address	: PO BOX 594
Facility ID	: FA0001507	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002657	Inspector Phone	: Not Specified
License/Permit Number	: PT0002875	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 11/30/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009496	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Time to clean the hoods above the grill.

Overall Inspection Comments

All refrigerators in temperature, hot holding at temp. The truck looks good, please continue to keep it clean and de-cluttered. Also please get the truck appropriately licensed through the DMV. 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	: TAMALES COLIMA	Owner	: JOSE AND CRISTINA CHAVEZ
Site Address	: 7866 HIGHWAY 99 E	Owner Address	: 7866 HWY 99E CT
Facility ID	: FA0000565	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000179	Inspector Phone	: Not Specified
License/Permit Number	: 2149-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 11/18/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009478	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please have up to date food handler cards within 30 days for all workers and at least 1 person shall have a Managers Food Certificate within 60 days of 11/18/2021 inspection date.

Overall Inspection Comments

Discontinue using a propane heater indoors, this may lead to carbon monoxide poisoning. Facility is very clean overall.

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	: TONY'S TAKE-N-BAKE	Owner	: LISA LOMELI
Site Address	: 8052 HIGHWAY 99E B	Owner Address	: 646 FRIPP AVE
Facility ID	: FA0000656	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000302	Inspector Phone	: Not Specified
License/Permit Number	: 2315-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/30/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009499	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:

A copy of employee Food Handler Certificate shall be on site in an easily accessible folder. At least one person shall have a Managers Food Safety Certificate and a copy shall be on site as well.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Prep table temperature was at 50°F, prep table shall be able to maintain temperature of 41°F or below. Temperature log shall be filled out 2x daily to ensure prep refrigerator is working properly. If prep refrigerator is unable to hold temperature of 41°F or below it shall be repaired/replaced.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Facility shall have a dedicated metal probe thermometer on site at all times.
- B) Refrigerators shall have a dedicated cold thermometer installed and easily accessible

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : TONY'S TAKE-N-BAKE Owner : LISA LOMELI
Site Address : 8052 HIGHWAY 99E B Owner Address : 646 FRIPP AVE

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

Corrective Description:

Inspector Comments:

Prep table refrigerator doors have signs of possible mold and food debris around the gaskets, clean or replace gaskets as necessary.

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:

A) Restroom wall mounted hand soap is inoperable, paper towel dispenser is improperly stocked. Hand soap dispenser shall be replaced with a working wall mounted hand soap and paper towel dispenser in both kitchen area and restroom shall be properly stocked and in working order.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Toilet paper dispenser was improperly used to hold toilet paper, dispenser shall be properly stocked at all times.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Prep table tomatoes, pepperoni, sausage, and other meats were at 50°F meats and tomatoes shall be stored at 41°F or below. Items were iced during inspection.

Overall Inspection Comments

Follow up inspection will be within 2 weeks, please address all concerns as soon as possible to avoid future re-inspections.

David Lopez

Received By:

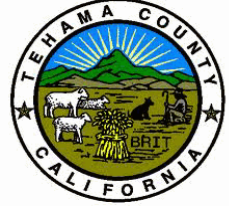
Date

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	: VALERO RED BLUFF	Owner	: PRABHJOT RANDHAWA
Site Address	: 615 ANTELOPE BLVD Blvd	Owner Address	: 5150 CHURN CREEK RD
Facility ID	: FA0001325	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002304	Inspector Phone	: Not Specified
License/Permit Number	: PT0002396	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 11/22/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009535	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Bags of coffee were on floor in back stock room. Violation was corrected at time of inspection.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Cold Carnitas burrito were missing best by date, please ensure all ready to eat packaged foods have proper labeling.

Overall Inspection Comments

Corrected inspection from 11/22/2021, please keep for your records and make changes as necessary.

Received By: _____

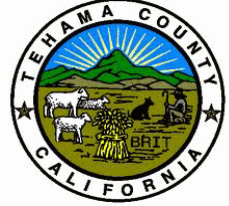
Date _____

David Lopez _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: VINA ELEMENTARY SCHOOL	Owner	: LOS MOLINOS ELEMENTARY SCHOOL
Site Address	: 4790 D St	Owner Address	: 7851 HIGHWAY 99E
Facility ID	: FA0000839	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000701	Inspector Phone	: Not Specified
License/Permit Number	: 5282-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 11/8/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009428	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:

Damaged wrapping around pipes inside dry storage area was found. Please take appropriate measures to correct violation.

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:

Screen baffles in hood system are very dusty, clean and maintain.

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	: WEST STREET SCHOOL	Owner	: CUESD
Site Address	: 900 WEST STREET	Owner Address	: 1590 SOUTH ST
Facility ID	: FA0000663	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000313	Inspector Phone	: Not Specified
License/Permit Number	: 2327-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 11/15/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009449	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility is extremely clean, 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	: WOODSON ELEMENTARY SCHOOL	Owner	: CUESD
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	: 11/10/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009445	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed salsa cans with damaged seams, cans were voluntarily discarded due to the possibility of bacterial growth. Please inspect food cans during delivery and return/discard if seams appear damaged.

Overall Inspection Comments

Facility is very clean otherwise, thank you.

Received By: _____

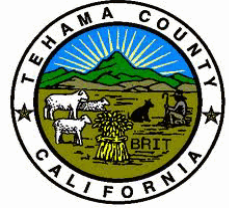
Date _____

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	: 11/30/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009506	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food training certificates were lacking at time of inspection, all employees handling food shall have a Food Handler Certificate and at least one person shall have a Managers Food Safety Certificate. Certificates shall be held on site in a readably accessible folder.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Steam table hot holding temperature was at 120°F, Hot Potentially Hazardous Foods shall be held at 135°F or above.
 Back Reach-in Refrigerator was at 47°F, refrigerator shall be able to maintain temperature of 41°F or below. Set up a temperature log and check 2x daily to ensure refrigerator is working properly. If unable to hold temperature of 41°F or below refrigerator shall be repaired/replaced.

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

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Observed employees using wrong ware washing procedures, employees shall be trained in proper ware washing procedures of wash, rinse, sanitize, and air dry.

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 øF shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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
Site Address : 615 FOURTH STREET
Owner : ROSALBA RIVERA
Owner Address : PO BOX 431

Corrective Description:

Inspector Comments:

Back reach-in refrigerator was lacking a dedicated thermometer, ensure reach-in refrigerator has a dedicated cold thermometer.

FOOD SHALL BE KEPT IN APPROVED CONTAINERS, LABELED AND STORED OFF OF FLOOR - 16 30 "Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Open flour bags were noted to be on the floor by the back door, flour bags shall be stored in a closing container and properly labeled.

WIPING CLOTHS 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 clothe that was being used did not have dedicated sanitizer bucket, sanitizer bucket shall have its own sanitizer bucket using correct sanitizer concentration.

ALL FOOD SHALL BE SEPERATED AND PROTECTED FROM CONTAMINATION - 16 27 "Comply by Date" Not Specified Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

- A) Ice scoop was inside ice bin at time of inspection, ice scoop shall be stored away from ice in a dedicated storage container to avoid the possibility of cross contamination.
- B) Meat shall be stored on lowest possible shelf and away from vegetable to avoid the possibility of cross contamination.
- C) Open food containers were noted inside prep refrigerator and in freezer, food hsal be covered when not in use to avoid the possibility of cross contamination.

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:

Wood shelving shall not be used to store food items.

Overall Inspection Comments

Follow up inspection will be within 2 weeks. please make changes to avoid future follow up inspections.

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : YAYA'S TACO SHOP
Site Address : 615 FOURTH STREET

Owner : ROSALBA RIVERA
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David Lopez

Received By: _____ Date _____

David Lopez _____ Date _____