OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BIDWELL PRESCHOOL	Owner	: TEHAMA COUNTY DEPT / EDUCATION
Site Address	: 1052 DUMOSA DR	Owner Address	÷ 1135 LINCOLN ST
Facility ID	: FA0001519	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002671	Inspector Phone	: Not Specified
License/Permit Number	: PT0002889	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 10/13/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008275	Result	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	

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

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:

It is recommended that at least one person at the facility hold a food handler's card.

-Overall Inspection Comments

Student count reduced to 16 children, full-day program.

All food prepared at Bidwell Elementary, picked up 2x/day. Breakfast in the morning and lunch and snack in the afternoon.

Even though no food is prepared on site, having one person knowledgeable of food safety protocols is prudent, particularly as it pertains to safe temperatures and cleanliness. Please have one employee complete a basic food handlers training. Thank you.

Received By:

Date

Jana Gosselin

Juna Sof.

Date

Not In Compliance

"Comply by Date" Not

Specified

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	: EE0000017 - Jana Gosselin
Record ID	: PR0000104	Inspector Phone	: Not Specified
License/Permit Number	: 2022-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 10/8/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008267	Desult	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	

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

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:

Kitchen has wrong sanitizer testing strips for dishwashing system. Please get chlorine test strips.

-Overall Inspection Comments

Kitchen looks good. It is recommended that Brandy complete a food handler's training course. Thank you!

Received By:

Date

Jana Gosselin

Date

Not In Compliance

"Comply by Date" Not

Specified

Jule & Sof.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: BREEZYS WINGS & WHEELS : 1760 AIRPORT BLVD	Owner Owner Address	ERIANNA & MATHEW SCOTT
Facility ID	: FA0000499	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000105	Inspector Phone	: Not Specified
License/Permit Number	: 2026-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 10/13/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008276		· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	
Inspection Violati			

inspection violations

No violations cited.

—Overall Inspection Comments

Everything looks great! Thank you.

Received By:

Date

Jula & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	EUD'S JOLLY KONE 2 455 ANTELOPE BLVD		J N BLAIR P O BOX 1294
Facility ID	: FA0000501	Inspector	EE0000017 - Jana Gosselin
Record ID	: PR0000107	Inspector Phone :	Not Specified
License/Permit Number	: 2031-16F-1	Program:	1623 - Restaurant <2000 Sq. Feet
Person in Charge	:	:	
Inspection Date	: 10/21/2020	Total Inspection Time	45 min.
Inspection Number	: DA0008307	Devel	01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result :	01 - Meets Standards

Inspection Violations

No violations cited.

—Overall Inspection Comments

The restaurant looks good. Thank you for making the changes we discussed: keeping the CO2 canisters secured, keeping open food covered and having chlorine-based test strips for the sanitizer.

Juna Sof.

Received By:

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: BURGER SHACK : 7834 HIGHWAY 99 E	Owner Owner Address	: ANAIZA NOVOA : 7834 HWY 99E
Facility ID Record ID	: FA0000505 : PR0000111	Inspector Inspector Phone	: EE0000005 - Tia Branton : (530) 527-8020
License/Permit Number	: 2035-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 10/1/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008244	Deput	· 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection	Result	

Inspection Violations

No violations cited.

-Overall Inspection Comments

Please continue to work on previous list. Okay to open under new owners.

Received By:

Date

2. Branton

Tia Branton

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CARNICERIA DOS AMIGOS	Owner	: CARNICERIA DOS A	AMIGOS
Site Address	: 2003 SOLANO ST	Owner Address	204 SAMSON AVE	
Facility ID	· FA0000574	Inspector	: EE0000005 - Tia Brai	nton
Record ID	PR0000192	Inspector Phone	(530) 527-8020	
License/Permit Number	2164-16F-1	Program:	1623 - Restaurant <	2000 Sq. Feet
Person in Charge	:	3	:	
nspection Date	: 10/26/2020	Total Inspection Time	: 60 min.	
nspection Number	: DA0008317		05 Deinensetien De	an stars of
Purpose of Inspection	: 102 - Routine Inspection	Result	: 05 - Reinspection Ree	quirea
An inspe	ction of your property revealed the following viola	ations. Please note the date for rein	nspection. Thank you for your c	ooperation.
Inspection Violatio	ons			
ALL FOOD CONTAC	I SURFACES SHALL BE KEPT CLEANED AND	SANITIZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
	surfaces of utensils and equipment shall be clear I4109, 114111, 114113, 114115 (a, b, d), 11411		, 114099.1, 114099.4, 114099.6	5, 114101
Corrective Descript	on:			
Inspector Comment Please start to re	<i>s:</i> place all wooden shelves that serve as food stor	rage. Please replace with non-porou	is and easily cleaned shelving.	
ALL NONFOOD CON	TACT SURFACES SHALL BE KEPT CLEAN - 10	6 33	"Comply by Date" Not Specified	Not In Compliance
Violation Description	ז:			
	act surfaces of utensils and equipment shall be c	lean. (114115 (c))		
Corrective Descript				
Inspector Comment	s:			
All rough wood e	dged shelving shall be replaced.			
DEDICATED WORKI	NG THERMOMETER SHALL BE AVAILABLE AT	ALL TIMES - 16 39	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
	ly readable metal probe thermometer suitable fo 2 øF shall be provided for each hot and cold hold 57, 114159)			
Corrective Descript	on:			
Inspector Comment	S:			
The refrigeration	units shall have dedicated working thermometer	. Metal probe thermometer for hot I	holding shall be available.	
FOOD FACILITY SHA	LL BE KEPT FREE OF VERMIN - 16 23		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
	shall be kept free of vermin: rodents (rats, mice), cockroaches, flies.(114259.1. 114	4259.4, 114259.5)	
Corrective Descript		, , , ,	,	
Inspector Comment		ut of facility		
Files are becomi	ng a problem. Please find a way to keep them o	ut of facility.		
FOOD SHALL BE KE FLOOR - 16 30	PT IN APPROVED CONTAINERS, LABELED AN	ND STORED OFF OF	"Comply by Date" Not Specified	Not In Compliance

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: CARNICERIA DOS / : 2003 SOLANO ST	AMIGOS	Owner Owner Address	: CARNICERIA DOS A : 204 SAMSON AVE	MIGOS
Violation Desc	ription:				
	be stored in approved containe 4049, 114051, 114053, 11405			st 6# above the floor on approved	shelving.
Corrective Des	cription:				
Inspector Com Food SHAL	<i>ments:</i> L NOT be stored on the floor.				
HOT AND COLD	POTABLE WATER AVAILAB	LE - 16 21		"Comply by Date" Not Specified	Not In Compliance
Violation Desc	ription:				
	e, protected, pressurized, pota 114189, 114192, 114192.1, 11		d cold water shall be provided a	t all times. (113953(c), 114099.2(b)
Corrective Des	cription:				
<i>Inspector Com</i> Hand wash	<i>ments:</i> ing sink shall be repaired imme	ediately.			
FOOD TRAINING	G - 16 1			"Comply by Date" Not Specified	Not In Compliance
Violation Desc	ription:				
facilities that		-prepackaged potentially	•	neir assigned duties. (113947) Fo mployee who has passed an appr	
Corrective Des	cription:				
Inspector Com	ments:				
	OLATION. AT LEAST ONE P /E A MINIMUM OF FOOD HA		PROVED FOOD MANAGER C	ERTIFICATE. ALL OTHER FOOI	DHANDLERS
Overall Inspection Facility may be clo	n Comments sed if proper food training is n	ot obtained. Violation has	been in affect since 2019!		
				Branton	
Received By:		Date	Tia Branton		Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: CHINA DOLL : 182 S MAIN ST	Owner Owner Address	: HUAN YAN WONG : 182 S MAIN ST
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	 FA0000653 PR0000299 2312-16F-1 10/20/2020 DA0008290 102 - Routine Inspection 	Inspector Inspector Phone Program: Total Inspection Time Result	 EE0000017 - Jana Gosselin Not Specified 1623 - Restaurant <2000 Sq. Feet 45 min. 03 - Minor Violations

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

Inspection Violations

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 the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1,	•	
Corrective Description:		
Inspector Comments:		
Sanitizer in dishwasher not at concentration. This must be corrected immediately!		
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	3, 114037, 114343(a))	
Corrective Description:		
Inspector Comments:		
Please set up a temperature log on the prep refrigerator across from the stove as discussed. Record to restaurant and before the dinner rush.	emperatures when you arrive at t	he
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, (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114141)	114099.1, 114099.4, 114099.6, 1	14101

Corrective Description:

Inspector Comments: Please increase the frequency of cleaning the ice machine, including wiping down all internal surfaces.

Overall Inspection Comments

Additionally, please keep an eye on the floor drains and increase cleaning and wiping down of all surfaces. All items must be corrected. After next inspection, re-inspection fees of \$105 will apply. Thank you for your attention to these very important matters.

Jule & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: CORNING SENIOR CENTER · 1015 4TH AVE	Owner Owner Address	CITY OF CORNING
Facility ID	: FA0000516	Inspector	EE0000001 - David Brower
Record ID	: PR0000123	Inspector Phone	: Not Specified
License/Permit Number	: 2052-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 10/1/2020	Total Inspection Time	: 65 min.
Inspection Number	: DA0008243	D It	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	

No violations cited.

—Overall Inspection Comments

Only change, no frozen foods on fridays!! Everything the same.

Received By:

Date

EanDBrong

David Brower

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: DUTCH BROS. COFFEE #2 : 796 ANTELOPE BLVD	Owner Owner Address	 DUTCH BROS. COFFEE #2 PO BOX 492526
Facility ID	· FA0001464	Inspector	· EE0000017 - Jana Gosselin
Record ID	PR0002588	Inspector Phone	Not Specified
License/Permit Number	: PT0002798	Program:	: 1640 - Limited Food Prep (Coffee
Person in Charge	:		Stand/Hotel)
Inspection Date	: 10/21/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008305	Result	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Hoodit	•

Everything looks great, thank you!

Received By:

Date

Jula & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	ECONO LODGE INN & SUITES 3475 HIGHWAY 99 W	Owner Owner Address	: JAGRUTI PATEL : 3475 HWY 99W	
Facility ID	: FA0000712	Inspector	: EE0000001 - David Brower	
Record ID	: PR0000375	Inspector Phone	· Not Specified	
License/Permit Number	: 3608-16F-1	Program:	: 1640 - Limited Food Prep (Coffee	
Person in Charge	:		: Stand/Hotel)	
Inspection Date	: 10/1/2020	Total Inspection Time	: 55 min.	
Inspection Number	: DA0008242	D II	· 00 - Not Applicable	
Purpose of Inspection	102 - Routine Inspection	Result		
Inspection Violations				

No violations cited.

—Overall Inspection Comments

Still closed for covid. Will call when reopening!!

Received By:

Date

ZanDBrowe

David Brower

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	EL GALLO GIRO 645 CENTER AVE	Owner Owner Address	: JUAN PABLO ESCOBAR : 645 CENTER AVE
Facility ID	: FA0001145	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001967	Inspector Phone	: Not Specified
License/Permit Number	: 8519-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 10/29/2020	Total Inspection Time	: 30 min.
Inspection Number	DA0008327	Deput	· 01 - Meets Standards
Purpose of Inspection	102 - Routine Inspection	Result	
 Inspection Violation 	ons		

No violations cited.

—Overall Inspection Comments

The truck looks very good, thank you.

Received By:

Date

Jula & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: EVERGREEN ELEM SCHOOL : 19415 HOOKER CREEK ROAD	Owner Owner Address	: EVERGREEN UNION SCHOOL DIST : 19500 LEARNING WAY
Facility ID	: FA0000783	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000527	Inspector Phone	: Not Specified
License/Permit Number	: 5072-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 10/28/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008322	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

No violations cited.

—Overall Inspection Comments

The kitchen looks great, thank you!

Received By:

Date

Jula & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	EFLOURNOY SCHOOL	Owner Owner Address	ELOURNOY SCHOOL
Facility ID Record ID License/Permit Number	: FA0000537 : PR0000146 : 2100-16F-1	Inspector Inspector Phone Program:	: EE0000005 - Tia Branton : (530) 527-8020 : 1635 - School Cafeteria/Senior
Person in Charge Inspection Date Inspection Number	: : 10/30/2020 · DA0008328	Total Inspection Time Result	: Program : 60 min. · 01 - Meets Standards

Facility looks great. Thank you.

Received By:

Date

Tia Branton

2. Branton

Date

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 V	NAY
Facility ID	FA0000538	Inspector	: EE0000005 - Tia Brar	nton
Record ID	PR0000148	Inspector Phone	: (530) 527-8020	
License/Permit Number	: 2101-16F-1	Program:	: 1623 - Restaurant <2	2000 Sq. Feet
Person in Charge	:		:	
Inspection Date	: 10/26/2020	Total Inspection Time	: 60 min.	
Inspection Number	: DA0008316	Result	: 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection	i tesuit		
An inspe	ection of your property revealed the follow	wing violations. Please note the date for reins	spection. Thank you for your co	ooperation.
 Inspection Violation 	ons			
ALL FOOD CONTAC	T SURFACES SHALL BE KEPT CLEAN	IED AND SANITIZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
	surfaces of utensils and equipment shall 14109, 114111, 114113, 114115 (a, b, d	be clean and sanitized. (113984(e), 114097, l), 114117, 114125(b), 114141)	114099.1, 114099.4, 114099.6	6, 114101
Corrective Descript	ion:			
Inspector Comment	ts:			
ALL NONFOOD CON	TACT SURFACES SHALL BE KEPT CL	EAN - 16 33	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
All nonfood cont	act surfaces of utensils and equipment s	shall be clean. (114115 (c))		
Corrective Descript	ion:			
Inspector Comment Please keep all s	ts: surfaces in the restaurant clean at all tim	ies.		
ALL FOOD SHALL E	BE SEPERATED AND PROTECTED FRO	DM CONTAMINATION - 16 27	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
	separated and protected from contamin .1 (c), 114143 (c))	ation. (113984 (a, b, c, d, f), 113986, 114060), 114067(a, d, e, j), 114069(a,	b),
Corrective Descript	ion:			
Inspector Comment	ts:			
Please keep lids	on all containers when not in use.			
Overall Inspection Co Thank you for your hard				
			Branton	
				Date
Received By:		Date Tia Branton		Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: GOTT COUNTRY STORE : 18371 BOWMAN RD	Owner Owner Address	 HARTEJ SINGH GREWAL AND RAJINDER SING 317 W WOODHAVEN DR
Facility ID	: FA0000965	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001022	Inspector Phone	: Not Specified
License/Permit Number	: 7007-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 10/19/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008288		04 Marsta Otandanda
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards

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

Inspection Violations

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, (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114141)	114099.1, 114099.4, 114099.6,	114101
Corrective Description:		
Inspector Comments:		
Soda nozzles dirty. Please increase frequency of cleaning and sanitizing soda nozzles.		
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, 11399	8, 114037, 114343(a))	

Corrective Description:

Inspector Comments:

Please establish a temperature log for milk refrigerator to ensure it is holding temperature below 41F. If not holding temp, please repair.

-Overall Inspection Comments

Everything looks pretty good. Please give the sinks a thorough scrubbing and submit water quality tests as discussed. I have attached a copy of the chemical monitoring schedule for this public water system. Thank you.

Jule & Sof.

Received By:

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: INDEPENDENT EDUCATIONAL PROGRAMS	Owner	: IEP SCHOOL
Site Address	: 22590 ANTELOPE BLVD	Owner Address	: 1756 S AVE
Facility ID	: FA0001516	Inspector	 EE0000017 - Jana Gosselin Not Specified 1636 - School Satellite Food
Record ID	: PR0002668	Inspector Phone	
License/Permit Number	: PT0002886	Program:	
Person in Charge Inspection Date Inspection Number Purpose of Inspection	: 10/29/2020 DA0008326 102 - Routine Inspection	Total Inspection Time Result	: : 30 min. : 01 - Meets Standards

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

FOOD TRAINING - 16 1	"Comply by Date" Not Specified	Not In Complianc
Violation Description:		
All food employees shall have adequate knowledge of and be trained in food safety as it i facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall food safety certification examination. (113947-113947.1)	e (,	
Corrective Description:		
Inspector Comments:		
Please email copies of food training certificates within 30 days.		
HANDWASHING AND TOILET FACILITIES MUST BE AVAILABLE WITH CORRECT SIGNAG • 16 47	Comply by Date" Not Specified	Not In Compliand
Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warew	• ·	
Handwashing signs shall be posted in each toilet room, directing attention to the need to	ashing, and utensil storage areas (11397 rvice areas such as salad bars and buffe	′8). (c) ts. (d) Any
Handwashing signs shall be posted in each toilet room, directing attention to the need to (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warev Consumers shall be notified that clean tableware is to be used when they return to self-se food facility constructed before January 1, 2004 without public toilet facilities, shall promir area stating that toilet facilities are not provided (113725.1, 114381 (e)).	ashing, and utensil storage areas (11397 rvice areas such as salad bars and buffe	′8). (c) ts. (d) Any
Handwashing signs shall be posted in each toilet room, directing attention to the need to (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, wareve Consumers shall be notified that clean tableware is to be used when they return to self-se food facility constructed before January 1, 2004 without public toilet facilities, shall promin area stating that toilet facilities are not provided (113725.1, 114381 (e)).	ashing, and utensil storage areas (11397 rvice areas such as salad bars and buffe	′8). (c) ts. (d) Any
Handwashing signs shall be posted in each toilet room, directing attention to the need to (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, wareve Consumers shall be notified that clean tableware is to be used when they return to self-se food facility constructed before January 1, 2004 without public toilet facilities, shall promin area stating that toilet facilities are not provided (113725.1, 114381 (e)). Corrective Description: Inspector Comments:	ashing, and utensil storage areas (11397 rvice areas such as salad bars and buffe	78). (c) ts. (d) Any a public
Handwashing signs shall be posted in each toilet room, directing attention to the need to (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warew Consumers shall be notified that clean tableware is to be used when they return to self-se food facility constructed before January 1, 2004 without public toilet facilities, shall promin area stating that toilet facilities are not provided (113725.1, 114381 (e)). <i>Corrective Description:</i> <i>Inspector Comments:</i> Please post hand washing signs in employee's restroom.	ashing, and utensil storage areas (11397 rvice areas such as salad bars and buffe ently post a sign within the food facility in "Comply by Date" Not	′8). (c) ts. (d) Any
Handwashing signs shall be posted in each toilet room, directing attention to the need to (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warev Consumers shall be notified that clean tableware is to be used when they return to self-se food facility constructed before January 1, 2004 without public toilet facilities, shall promir area stating that toilet facilities are not provided (113725.1, 114381 (e)). <i>Corrective Description:</i> <i>Inspector Comments:</i> Please post hand washing signs in employee's restroom. ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14	ashing, and utensil storage areas (11397 rvice areas such as salad bars and buffer ently post a sign within the food facility in "Comply by Date" Not Specified	78). (c) ts. (d) Any a public Not In Compliand
Handwashing signs shall be posted in each toilet room, directing attention to the need to (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warew Consumers shall be notified that clean tableware is to be used when they return to self-se food facility constructed before January 1, 2004 without public toilet facilities, shall promir area stating that toilet facilities are not provided (113725.1, 114381 (e)). <i>Corrective Description:</i> <i>Inspector Comments:</i> Please post hand washing signs in employee's restroom. ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14 <i>Violation Description:</i> All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984)	ashing, and utensil storage areas (11397 rvice areas such as salad bars and buffer ently post a sign within the food facility in "Comply by Date" Not Specified	78). (c) ts. (d) Any a public Not In Complian
 Handwashing signs shall be posted in each toilet room, directing attention to the need to (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warew Consumers shall be notified that clean tableware is to be used when they return to self-se food facility constructed before January 1, 2004 without public toilet facilities, shall promir area stating that toilet facilities are not provided (113725.1, 114381 (e)). <i>Corrective Description:</i> <i>Inspector Comments:</i> Please post hand washing signs in employee's restroom. ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14 <i>Violation Description:</i> All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114141) 	ashing, and utensil storage areas (11397 rvice areas such as salad bars and buffer ently post a sign within the food facility in "Comply by Date" Not Specified	78). (c) ts. (d) Any a public Not In Complian
 Handwashing signs shall be posted in each toilet room, directing attention to the need to (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warew Consumers shall be notified that clean tableware is to be used when they return to self-se food facility constructed before January 1, 2004 without public toilet facilities, shall promir area stating that toilet facilities are not provided (113725.1, 114381 (e)). <i>Corrective Description:</i> <i>Inspector Comments:</i> Please post hand washing signs in employee's restroom. ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14 <i>Violation Description:</i> All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114141) <i>Corrective Description:</i> 	ashing, and utensil storage areas (11397 rvice areas such as salad bars and buffer ently post a sign within the food facility in "Comply by Date" Not Specified	78). (c) ts. (d) Any a public Not In Complian

5198.rpt rev1 12-12-2014

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility ID:FA0001319Inspector:EE0000017 - Jana GosselinRecord ID:PR0002295Inspector Phone:Not SpecifiedLicense/Permit Number:PT0002386Program::1610 - BakeryPerson in Charge::::	Facility Name Site Address
Inspection Date : 10/19/2020 Total Inspection Time : 30 min. Inspection Number : DA0008289 Result : 01 - Meets Standards Purpose of Inspection : 102 - Routine Inspection Result : 01 - Meets Standards	Record ID License/Permit Number Person in Charge Inspection Date Inspection Number

Inspection Violations

No violations cited.

-Overall Inspection Comments

All previous violations have been corrected. Please continue maintaining temperature log on big refrigerator to track its temperature control abilities. Everything looks great, thank you!

Jule & Sof.

Date

Received By:

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	E KIRKWOOD ELEMENTARY SCHOOL E 2049 KIRKWOOD RD	Owner Owner Address	E KIRKWOOD ELEMENTARY SCHOOL 2049 KIRKWOOD RD
Facility ID Record ID License/Permit Number Person in Charge Inspection Date	 FA0000683 PR0000336 2383-16F-1 10/19/2020 	Inspector Inspector Phone Program: Total Inspection Time	 EE0000005 - Tia Branton (530) 527-8020 1636 - School Satellite Food 60 min.
Inspection Number Purpose of Inspection	: DA0008292 : 102 - Routine Inspection	Result	: 01 - Meets Standards

Inspection Violations

No violations cited.

—Overall Inspection Comments

Facility very clean. Thank you. All food coming from Corning High School. Prepackaged and ready to serve (per Covid Standards)

Branton

Received By:

Date

Tia Branton

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	E LAS KORITAS E 7949 HIGHWAY 99 E	Owner Owner Address	: LAS KORITAS : P O BOX 75
Facility ID Record ID License/Permit Number	 FA0000681 PR0000334 2378-16F-1 	Inspector Inspector Phone Program:	 EE0000005 - Tia Branton (530) 527-8020 1628 - Food Vehicle Prepared Food
Person in Charge Inspection Date Inspection Number Purpose of Inspection	10/1/2020 DA0008245 102 - Routine Inspection	Total Inspection Time Result	: 60 min. : 01 - Meets Standards

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

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:

All refrigeration units must hold proper temperatures. Please replace household refrigerators with commercial grade.

Overall Inspection Comments

Continue to keep Mobile Clean. Thank you.

Received By:

Date

Tia Branton

Not In Compliance

"Comply by Date" Not

Specified

2. Branton

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: LASSEN VIEW ELEMENTARY SCHOOL : 10818 HIGHWAY 99	Owner Owner Address	E LASSEN VIEW SCHOOL
Facility ID	: FA0001024	Inspector	EE0000005 - Tia Branton
Record ID	: PR0001469	Inspector Phone	: (530) 527-8020
License/Permit Number	: 8104-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 10/28/2020	Total Inspection Time	: 60 min.
Inspection Number Purpose of Inspection	: DA0008330 : 102 - Routine Inspection	Result	: 01 - Meets Standards
— Inspection Violati	ons		

No violations cited.

—Overall Inspection Comments

Facility looks great. Thank you.

Received By:

Date

Tia Branton

2. Branton

Date

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	EE0000017 - Jana Gosselin Not Specified
Record ID	· PR0000197	Inspector Phone	
License/Permit Number	2174-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:	Total Inspection Time	: Feet-6000 Sq. Feet
Inspection Date	: 10/9/2020		: 30 min.
Inspection Number Purpose of Inspection	DA0008272 102 - Routine Inspection	Result	01 - Meets Standards

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

Violation Description:

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

Corrective Description:

Inspector Comments:

Please set up temperature logs for 2 refrigerators in kitchen. If they are unable to keep food below 41F, please repair.

Overall Inspection Comments

Everything looks good. Thank you for keeping an eye on refrigerator temps and warmer oven temp.

Jule & Sof.

"Comply by Date" Not

Specified

Date

Not In Compliance

Received By:

Date

Jana Gosselin

5198.rpt rev1 12-12-2014

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: LOS MOLINOS ELEMENTARY SCHOOL : 7700 STANFORD Ave	Owner Owner Address	: LOS MOLINOS ELEMENTARY SCHOOL : 7851 HIGHWAY 99E	
Facility ID	: FA0000838	Inspector	: EE0000005 - Tia Branton	
Record ID	: PR0000697	Inspector Phone	· (530) 527-8020	
License/Permit Number	: 5281-16F-1	Program:	: 1635 - School Cafeteria/Senior	
Person in Charge	:		: Program	
Inspection Date	: 10/27/2020	Total Inspection Time	: 45 min.	
Inspection Number	: DA0008319	D It	· 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection	Result		
inspection violati	Inspection Violations			

No violations cited.

—Overall Inspection Comments

Facility looks good. Thank you.

Received By:

Date

Tia Branton

2. Branton

Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: LOS MOLINOS HIGH SCHOOL : 7900 SHERWOOD Blvd	Owner Owner Address	LOS MOLINOS ELEMENTARY SCHOOL 7851 HIGHWAY 99E
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	 : FA0000837 : PR0000692 : 5280-16F-1 : 10/27/2020 : DA0008318 : 102 - Routine Inspection 	Inspector Phone : Program: Total Inspection Time	EE0000005 - Tia Branton (530) 527-8020 1635 - School Cafeteria/Senior Program 60 min. 01 - Meets Standards

Inspection Violations

No violations cited.

-Overall Inspection Comments

Facility currently closed to students (Covid). However...still serving bagged breakfast and lunch for distance learning. Facility looks good (keep an eye on ice maker). Thank you for your hard work.

2. Branton

Received By:

Date

Tia Branton

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: LOS MOLINOS MEATS : 7844 HIGHWAY 99 E	Owner Owner Address	E LOS MOLINOS MEATS P O BOX 308
Facility ID	: FA0000580	Inspector	EE0000005 - Tia Branton
Record ID	: PR0000198	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2177-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 10/1/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008246	D It	· 01 - Meets Standards
Purpose of Inspection	: 110 - Special Inspection	Result	
- Increation Violati			

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility only doing custom butchering at this time. No meat sales to the general public. Will contact when the resume sales.

Branton

Received By:

Date

Tia Branton

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LUIGI'S	Owner	: LUIGIS
Site Address	: 75 BELLE MILL ROAD	Owner Address	: 75 BELLE MILL RD
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	 FA0000581 PR0000199 2178-16F-1 10/14/2020 DA0008279 102 - Routine Inspection 	Inspector Inspector Phone Program: Total Inspection Time Result	 EE0000017 - Jana Gosselin Not Specified 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet 45 min. 03 - Minor Violations

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

Inspection Violations

HAND WASHING 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 / eq food preparation, to remove soil and contamination; when switching from working with raw to r after using toilet room; or any time when contamination may occur. (113952, 113953.3, 11395	eady to eat foods, after touching body	
Corrective Description:		
Inspector Comments:		
Employee washing dishes was observed to blow his nose and then begin touching dishes as t made him wash his hands immediately. Please reinforce to all employees that handwashing is illness!		
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 relate facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have food safety certification examination. (113947-113947.1)		
Corrective Description:		
Inspector Comments: No one on site holds a food safety certificate (manager's). To be corrected within 30 days.		
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 equipm the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114	•	
Corrective Description:		
Inspector Comments:		
Sanitizer not delivering to dishwasher (corrected while inspector on site). Don't have correct sa sanitizer test strips and teach dishwashing employees the purpose and value of their use.	anitizer test strips on site. Please get co	prrect
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))

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : LUIGI'S Site Address Corrective Description:

: 75 BELLE MILL ROAD

Owner Owner Address : LUIGIS : 75 BELLE MILL RD

Inspector Comments:

Brownies and cakes in front display case need to be labeled.

Overall Inspection Comments

Restaurant very clean overall. Please implement dating system on cut produce as discussed and give a good cleaning to the dough mixer. Thank you!

Received By:

Date

Jana Gosselin

Jule & Sop.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: METTEER ELEMENTARY SCHOOL : 695 KIMBALL ROAD	Owner Owner Address	ERED BLUFF UNION SCHOOL DIST
Facility ID	: FA0000591	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000211	Inspector Phone	: Not Specified
License/Permit Number	: 2194-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 10/5/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008257		· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	
Inspection Violations			

No violations cited.

—Overall Inspection Comments

Kitchen looks great, thank you!

Received By:

Date

Jula & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: PALOMINO ROOM	Owner	: CARLOS ZAPATA
Site Address	: 723 MAIN ST	Owner Address	[:] 8588 SILVER BRIDGE RD
Facility ID	: FA0000603	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000225	Inspector Phone	: Not Specified
License/Permit Number	: 2218-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 10/7/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008268	Result	03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection	Result	

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

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 gather the manager's food safety training certificate and all employees food handler's certificates and keep them in the binder up front. New employees must complete food handler's training within 30 days of hire.

-Overall Inspection Comments

Thank you for all the facility improvements made to date. Please continue to work on getting thermometers in all refrigerators, establish which sink is the handwashing sink and ensure that it is equipped with soap and single serve paper towels, keep the walk-in drain container emptied, and work on deep cleaning the floors and shelving in the kitchen.

Received By:

Date

Jana Gosselin

Date

Not In Compliance

"Comply by Date" Not

Specified

Jule & Sof.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: PLUM VALLEY ELEM SCHOOL : 29950 PLUM CREEK ROAD	Owner Owner Address	: PLUM VALLEY ELEM SCHOOL : 29950 PLUM CREEK RD
Facility ID	: FA0000687	Inspector	: EE0000017 - Jana Gosselin
Record ID	PR0000343	Inspector Phone	· Not Specified
License/Permit Number	: 2388-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 10/21/2020	Total Inspection Time	: 90 min.
Inspection Number Purpose of Inspection	: DA0008306 : 102 - Routine Inspection	Result	: 01 - Meets Standards

No violations cited.

—Overall Inspection Comments

Everything looks great. Thank you!

Received By:

Date

Jula & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	E RANCHO TEHAMA ELEM SCHOOL E 17357 STAGECOACH ROAD	0	CORNING UNION ELEM SCHOOL DIST 1590 SOUTH ST
Facility ID Record ID License/Permit Number Person in Charge	: FA0000618 : PR0000248 : 2243-16F-1	Inspector Phone	: EE0000005 - Tia Branton : (530) 527-8020 : 1636 - School Satellite Food
Inspection Date	: 10/30/2020	Total Inspection Time	: 60 min.
Inspection Number Purpose of Inspection	: DA0008329 : 102 - Routine Inspection	Result	: 01 - Meets Standards

Inspection Violations

No violations cited.

—Overall Inspection Comments

Facility getting all food from Corning Unified. No food prep and no dishes done on site.

I. Branton

Received By:

Date

Tia Branton

Date

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: RED BLUFFAM/PM : 2800 MAIN St	Owner Owner Address	: GOLDEN CIRCLE INVESTMENTS : 2800 MAIN ST
Facility ID Record ID License/Permit Number	: FA0001118 : PR0001890 : 8470-16F-1	Inspector Inspector Phone Program:	 EE0000017 - Jana Gosselin Not Specified 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 10/8/2020	Total Inspection Time	: 30 min.
Inspection Number Purpose of Inspection	: DA0008266 : 106 - Pre-Opening Inspection	Result	: 01 - Meets Standards

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

Inspection Violations

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, 114077, 114089.1 (c), 114143 (c))	114067(a, d, e, j), 114069(a, b),	
Corrective Description:		
Inspector Comments:		
Please keep all open food containers in freezers and refrigerators covered.		
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 dirt and debris out of the bottom of refrigerators/freezers.

-Overall Inspection Comments

The store looks good. Thank you for training all employees on the importance of using sanitizer test strips to ensure adequate sanitizer concentration in warewashing water and for doing some deep cleaning of refrigerators/freezers.

Jule & Sof.

Received By:

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF UNIFIED SCHOOL DISTRICT-SATELL	Owner	 TINA EGAN RED BLUFF UNIFIED SCHOOL DIST 1755 AIRPORT BLVD
Site Address	: 1755 AIRPORT BLVD	Owner Address	
Facility ID	 FA0001327 PR0002302 PT0002394 	Inspector	EE0000017 - Jana Gosselin
Record ID		Inspector Phone	Not Specified
License/Permit Number		Program:	1636 - School Satellite Food
Person in Charge Inspection Date Inspection Number Purpose of Inspection	: 10/22/2020 : DA0008308 : 102 - Routine Inspection	Total Inspection Time Result	: 30 min. : 01 - Meets Standards

Inspection Violations

No violations cited.

—Overall Inspection Comments

Very clean and organized. Thank you!

Received By:

Date

Jula & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: RED BLUFF UNION HIGH SCHOOL : 1260 UNION ST	Owner Owner Address	: RED BLUFF JOINT UNION HIGH SCHOOL DIST
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	: 10/20/2020	Total Inspection Time	: 45 min.
Inspection Number Purpose of Inspection	: DA0008296 : 102 - Routine Inspection	Result	: 01 - Meets Standards

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

Inspection Violations

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

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 dirty. Please increase frequency of cleanings/wipe downs.

-Overall Inspection Comments

Kitchen looks great. Thank you!

Received By:

Date

Jula & Sop.

"Comply by Date" Not

Specified

Jana Gosselin

Date

Not In Compliance

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: RED BLUFF UNION HIGH SCHOOL : 1260 UNION ST	Owner Owner Address	: RED BLUFF JOINT UNION HIGH SCHOOL DIST : P.O. BOX 1507 ST
Facility ID Record ID License/Permit Number	: FA0000623 : PR0002066 : PT0002157	Inspector Inspector Phone Program:	: EE0000017 - Jana Gosselin : Not Specified : 1636 - School Satellite Food
Person in Charge	:	0	:
Inspection Date	: 10/20/2020	Total Inspection Time	: 15 min.
Inspection Number Purpose of Inspection	: DA0008298 : 102 - Routine Inspection	Result	: 01 - Meets Standards

Inspection Violations

No violations cited.

—Overall Inspection Comments

Please keep an eye on small refrigerator temps. Thank you! Back-kitchen snack bar (#1)

Received By:

Date

Jana Gosselin

Jule & Sof.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	ERED BLUFF UNION HIGH SCHOOL 1260 UNION ST	Owner Owner Address	: RED BLUFF JOINT UNION HIGH SCHOOL DIST : P.O. BOX 1507 ST
Facility ID Record ID License/Permit Number	: FA0000623 : PR0002067 : PT0002157	Inspector Inspector Phone Program:	: EE0000017 - Jana Gosselin : Not Specified : 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 10/20/2020	Total Inspection Time	: 15 min.
Inspection Number Purpose of Inspection	: DA0008299 : 102 - Routine Inspection	Result	: 01 - Meets Standards

Inspection Violations

No violations cited.

—Overall Inspection Comments

Please keep an eye on small refrigerator temps. Thank you! X-quad snack bar (#2)

Received By:

Date

Jana Gosselin

Jule & Sof.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: REITER'S BAKERY & CONFECTIONS : 830 MAIN ST	Owner Owner Address	: RICHARD REITER : 20970 SECOND ST
Facility ID	: FA0001153	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001982	Inspector Phone	: Not Specified
License/Permit Number	: 8528-16F-1	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 10/13/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008277	D It	· 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection	Result	

Inspection Violations

No violations cited.

—Overall Inspection Comments

Everything looks great! OK to open.

Received By:

Date

Jula & Sof.

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SEAFOOD LA HACIENDA	Owner	: MARTHA SOLANO-RAMOS
Site Address	: 1728 SOLANO ST	Owner Address	5345 LOBINGER AVE
Facility ID	: FA0000676	Inspector	EE0000005 - Tia Branton
Record ID	: PR0000329	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2367-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 10/13/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0008278	Desult	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	

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

Violation Description:

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

Corrective Description:

Inspector Comments:

All food contact surfaces shall be thoroughly cleaned immediately.

-Overall Inspection Comments

Please provide food training certificates. Please make sure that there are dedicated thermometers in all refrigeration units. Clean all surfaces as discussed. Keep lids on all containers. Okay to open under new ownership, but please keep facility cleaner.

Received By:

Date

Tia Branton

Not In Compliance

"Comply by Date" Not

Branton

Specified

OFFICIAL FOOD INSPECTION REPORT



Not In Compliance

Not In Compliance

Tim Potanovic, REHS - Director

Facility Name	: THE SHABBY SISTERHOOD	Owner	: SUSAN HARMS
Site Address	· 707 WALNUT ST	Owner Address	¹ 12849 WILDER RD
Facility ID	: FA0001580	Inspector	: EE0000017 - Jana Gosselin
Record ID	PR0002767	Inspector Phone	: Not Specified
License/Permit Number	: PT0002988	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 10/28/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008323	Descrit	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards

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

Inspection Violations —

FOOD TRAINING - 16 1

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 provide proof of food handler training within 30 days.

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

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:

Establish method to ensure appropriate sanitizer concentration in sanitizing water.

Overall Inspection Comments

Please work on keeping all food contact surfaces clean and wiped down and remove all unused equipment from kitchen area. Thank you!

Juna Sof.

"Comply by Date" Not

"Comply by Date" Not

Specified

Specified

Received By:

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Not In Compliance

Not In Compliance

Tim Potanovic, REHS - Director

Facility Name Site Address	: SHARI'S RESTAURANT : 128 BELLE MILL RD	Owner Owner Address	: WESTERN INVESTMENT REAL ESTATE : 34505 CALIFORNIA ST
Facility ID Record ID License/Permit Number	: FA0000637 : PR0000276 : 2277-16F-1	Program:	 EE0000017 - Jana Gosselin Not Specified 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge Inspection Date Inspection Number Purpose of Inspection	: 10/14/2020 DA0008280 102 - Routine Inspection	Total Inspection Time	: 45 min. : 01 - Meets Standards

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

Inspection Violations

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

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 keep all open food covered.

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

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 keep correct sanitizer test strips available in dishwashing area and train all staff on the purpose and value of their use.

Overall Inspection Comments

Restaurant looks good, all temperatures in range. Thank you!

Jula & Sof.

"Comply by Date" Not

"Comply by Date" Not

Specified

Specified

Received By:

Date

Jana Gosselin

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SIP COFFEE BAR	Owner	: CHERI KIMBERLIN
Site Address	: 905 WALNUT ST	Owner Address	: 10848 CODY DR
Facility ID	: FA0000651	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000296	Inspector Phone	: Not Specified
License/Permit Number	: 2308-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 10/5/2020	Total Inspection Time	: 45 min.
Inspection Number	: DA0008256	Desult	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	

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

Violation Description:

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

Corrective Description:

Inspector Comments:

Please set up temperature logs for the breakfast prep fridge, the coffee prep fridge and the smoothie fridge. All three refrigerators can be tracked on one temperature log for convenience. If refrigerators are not holding temp below 41F, please repair.

-Overall Inspection Comments

Everything looks great! Please make sure you have a dedicated thermometer for each refrigerator unit. Place it in the front of the unit where it is more visible and where foods tend to reside. Thank you!

Received By:

Date

Jana Gosselin

Date

Not In Compliance

"Comply by Date" Not

Specified

Jula & Sop.

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: TORI TACOS : 1205 W HWY 99	Owner Owner Address	: SIXTOS GOMEZ RANGEL : 820 KIMBALL RD
Facility ID Record ID License/Permit Number	: FA0001409 : PR0002466 : PT0002678	Inspector Inspector Phone Program:	: EE0000005 - Tia Branton : (530) 527-8020 : 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 10/5/2020	Total Inspection Time	: 60 min.
Inspection Number Purpose of Inspection	: DA0008255 : 106 - Pre-Opening Inspection	Result	: 01 - Meets Standards

Inspection Violations

No violations cited.

—Overall Inspection Comments

Mobile looks great. Just change name/address on outside of mobile as discussed.

Thank you! Okay to open at any time.

Received By:

Date

2. Branton

Tia Branton

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name Site Address	: VISTA PREPARATORY ACADEMY : 1770 S JACKSON ST	Owner Owner Address	: VISTA PREPARATORY ACADEMY : 1770 JACKSON ST
Facility ID	: FA0000660	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000310	Inspector Phone	: Not Specified
License/Permit Number	: 2324-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 10/20/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008304	D It	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	

No violations cited.

—Overall Inspection Comments

It is recommended that all kitchen staff receive food handler training.

Received By:

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Date

Jula & Sof.

Jana Gosselin