

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	: 7-ELEVEN INC #20054	Owner	: 7-ELEVEN INC.
Site Address	: 1425 SOLANO ST	Owner Address	: 1689 CHERRY ST
Facility ID	: FA0001040	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001567	Inspector Phone	: Not Specified
License/Permit Number	: 8167-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 10/27/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009383	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

#### POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Open face refrigerator holding sandwiches was at 53°F, Cold Potentially Hazardous Foods shall be maintained at 41°F or below. Refrigerator shall be able to maintain temperature of 41°F or below, repair or replace as soon as possible.

#### 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) Spilled soda syrup was on floor in soda box area, clean as soon as possible and maintain to avoid infestation of vermin.
- B) Trash is building up under pull out trash can bins of coffee counter area, clean and maintain.
- C) Spilled milk was noted in walk-in corner, walk-in shall be properly cleaned and maintained.

#### 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) Curtis cappuccino machine had crystallized sugar on nozzles and on powder containers. clean and maintain as soon as possible.
- B) Soda nozzles had syrup build up and beginning to mold, clean and maintain nozzles as soon as possible.

#### 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 : 7-ELEVEN INC #20054  
Site Address : 1425 SOLANO ST

Owner : 7-ELEVEN INC.  
Owner Address : 1689 CHERRY ST

*Corrective Description:*

*Inspector Comments:*

Please install dedicated refrigerator thermometer in open face refrigerator unit.

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### Overall Inspection Comments

Follow up inspection will be within 2 weeks to ensure refrigeration unit is working properly.

---

Received By:

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: AMERICAN THAI PEPPER CAFE	Owner	: NOU GORDEN
Site Address	: 8051 HWY 99E	Owner Address	: PO BOX 241
Facility ID	: FA0000593	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000213	Inspector Phone	: Not Specified
License/Permit Number	: 2196-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 10/28/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009386	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:*

Prep tables shall be made of nonabsorbent easily cleanable material, please replace all wooden tables.

### Overall Inspection Comments

All other violations have been corrected, thank you.

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: AMIGOS DE ACAPULCO	Owner	: MELECIO HUERTA
Site Address	: 3600 HIGHWAY 99 W	Owner Address	: 926 SHERIDAN AVE
Facility ID	: FA0000489	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000090	Inspector Phone	: Not Specified
License/Permit Number	: 2005-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:	:	:
Inspection Date	: 10/25/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009368	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 handler card was missing at time of inspection, at least one person shall have a Managers Food Handler card within 60 days of 10/25/2021 inspection date.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Sanitizer strips were unavailable at time of inspection. Sanitizer strips shall be available to check the proper concentration of sanitizer when ware washing.

#### 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:*

Window fly screens were off at time of inspection, fly screens shall be in place at all times when in operation.

#### 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:*

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : AMIGOS DE ACAPULCO  
Site Address : 3600 HIGHWAY 99 W

Owner : MELECIO HUERTA  
Owner Address : 926 SHERIDAN AVE

*Inspector Comments:*

Exhaust hood was off at time of inspection, exhaust hood shall be in working operational order during business hours.

**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:*

All food shall be covered when not in use to minimize the possibility of cross contamination.  
Raw meat shall be stored on lowest shelf at all times.

**Overall Inspection Comments**

Follow up inspection will be within 60 days of 10/25/2021 inspection. 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	: ANTELOPE ELEMENTARY SCHOOL	Owner	: ANTELOPE ELEMENTARY SCHOOL
Site Address	: 22630 ANTELOPE BLVD	Owner Address	: 22630 ANTELOPE BLVD
Facility ID	: FA0000490	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000091	Inspector Phone	: Not Specified
License/Permit Number	: 2007-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 10/22/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009366	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Kitchen looks great, all temps in range. Thank you!

Currently serving ca. 200-280 breakfasts and 280-300 lunches.

Received By:

Date

Jana Gosselin

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BARTELS' GIANT BURGER	Owner	: DENNIS BARTELS
Site Address	: 22355 CORNING RD	Owner Address	: 941 SPRING GULCH RD
Facility ID	: FA0000494	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000096	Inspector Phone	: Not Specified
License/Permit Number	: 2015-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 10/12/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009344	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Previous violations have been corrected, thank you.

Received By:

Date

David Lopez

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BERRENDOS SCHOOL	Owner	: BERRENDOS SCHOOL
Site Address	: 401 CHESTNUT AVE	Owner Address	: 401 CHESTNUT AVE
Facility ID	: FA0000497	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000102	Inspector Phone	: Not Specified
License/Permit Number	: 2019-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 10/22/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009367	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

#### POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not  
Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Please set up a temperature log on the small prep refrigerator in the back room. If it's not maintaining 41F or below, please repair or stop using it.

Additionally, please keep an eye on the freezer in the kitchen. While temperature still below freezing, it appears to be drifting up.

### Overall Inspection Comments

The kitchen is very clean. Thank you!

Currently serving approx. 100 breakfasts and 125-150 lunches.

Received By:

Date

Jana Gosselin

Date



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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BUBBA Q	Owner	: MARK OLSEN
Site Address	: 706 4TH ST	Owner Address	: 1422 YOLO ST
Facility ID	: FA0001467	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002592	Inspector Phone	: Not Specified
License/Permit Number	: PT0002802	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 10/27/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009382	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

#### HOT HOLDING TEMPERATURE - 16 11

"Comply by Date" Not  
Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Hot holding foods shall be heated to at least 165°F and placed in hot holding and maintained at or above 135°F.

#### 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 provide proof of Managers Food Handling certificate no later than 60 days of 10/27/2021 inspection

### Overall Inspection Comments

Food facility is in good condition otherwise.

Received By:

Date

David Lopez

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CASA RAMOS MEXICAN RESTAURANT	Owner	: M.K. AND A. LLC
Site Address	: 636 EDITH AVE	Owner Address	: P.O. BOX 808
Facility ID	: FA0000506	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000112	Inspector Phone	: Not Specified
License/Permit Number	: 2037-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 10/7/2021	Result	: 03 - Minor Violations
Inspection Number	: DA0009340		
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 Certifications were expired or missing, have Food Handler Cards updated withing 30 days of 10/7/2021 inspection.

### Overall Inspection Comments

Facility is very clean otherwise.

Received By: \_\_\_\_\_

Date \_\_\_\_\_

David Lopez \_\_\_\_\_

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CENTENNIAL	Owner	: CORNING UNION HIGH SCHOOL
Site Address	: 250 E FIG LANE	Owner Address	: 643 BLACKBURN AVE
Facility ID	: FA0000694	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000351	Inspector Phone	: Not Specified
License/Permit Number	: 2404-16F-1	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 10/25/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009379	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Food is brought in from Corning High, breakfast is at 9 and lunch is at 12. Facility is clean and maintained.

Received By: \_\_\_\_\_

Date \_\_\_\_\_

David Lopez \_\_\_\_\_

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CIRCLE K #1103	Owner	: CIRCLE K STORES INC #1103
Site Address	: 315 S JACKSON ST	Owner Address	: 255 E RINCON ST
Facility ID	: FA0000512	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000119	Inspector Phone	: Not Specified
License/Permit Number	: 2044-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 10/5/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009334	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Store under new ownership. Work / cleaning / improvements have already begun and will be on-going, including a store remodel in the next six months.

\*toilet and sink in employee restroom have already been replaced.

\*new 3 compartment sink and stainless steel wall covering should arrive next week.

\*Owner's assistant will be in store on tuesdays

\*Christina is store employee

Received By:

Date

Jana Gosselin

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: COLUMBIA ACADEMY	Owner	: CORNING UNION ELEM SCHOOL
Site Address	: 1785 COLUMBIA AVE	Owner Address	: 1590 SOUTH ST
Facility ID	: FA0000688	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000345	Inspector Phone	: Not Specified
License/Permit Number	: 2390-16F-1	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 10/25/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009378	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Facility holds milk in dedicated refrigerator and has a warmer for lunch, food is delivered daily from Olive View Elementary. Facility is clean and maintained.

Received By: \_\_\_\_\_

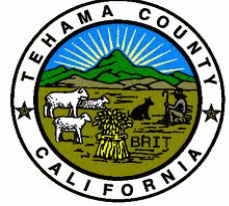
Date \_\_\_\_\_

David Lopez \_\_\_\_\_

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CORNING CHEVRON	Owner	: GURMIT KHINDA
Site Address	: 820 HWY 99W	Owner Address	: 820 HWY 99W
Facility ID	: FA0000987	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001241	Inspector Phone	: Not Specified
License/Permit Number	: 7071-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 10/5/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009330	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 is starting to become moldy, clean with appropriate cleaners and maintain.

#### 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) The oven in back room had food and grime build up, clean and maintain.
- B) Drain for three compartment sink is dirty and starting to have excess build up, drain shall be cleaned and maintained.

### Overall Inspection Comments

Please have food handling cards on site and readably accessible. Facility is very clean otherwise.

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Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CORNING SHELL	Owner	: FAST BREAK, INC.
Site Address	: 2176 SOLANO St	Owner Address	: PO BOX 506
Facility ID	: FA0000970	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001080	Inspector Phone	: Not Specified
License/Permit Number	: 7037-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 10/5/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009329	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:*

Soda nozzles on pepsi machine were extremely dirty, remove and clean immediately. Soda nozzles shall be cleaned more periodically and maintained.

### Overall Inspection Comments

Facility is clean otherwise.

Received By: \_\_\_\_\_

Date \_\_\_\_\_

David Lopez \_\_\_\_\_

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CORNING UNION HIGH SCHOOL	Owner	: CORNING UNION HIGH SCHOOL
Site Address	: 643 BLACKBURN AVE	Owner Address	: 643 BLACKBURN AVE
Facility ID	: FA0000517	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000124	Inspector Phone	: Not Specified
License/Permit Number	: 2054-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 10/4/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009326	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:*

Dust is starting to build up around outside hood system and on vent above prep able. Please clean as soon as possible and maintain.

### 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	: DENNY'S	Owner	: CENTRAL VALLEY DINER
Site Address	: 2120 SOUTH AVE	Owner Address	: 3550 MOWRY AVE
Facility ID	: FA0001103	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001857	Inspector Phone	: Not Specified
License/Permit Number	: 8453-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 10/12/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009347	Result	: 05 - Reinspection Required
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

#### 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 very dirty and starting to get moldy, clean as soon as possible and maintain.
- B) Minute maid juice machine has dirty nozzles and excess juice on juice pack holder.
- C) Lemon slicer had food debris from last use, clean and maintain lemon slicer.

#### 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:*

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.

#### 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 contained open food containers and food bags, food shall be cloed or covered when not in use to avoid the possibility of cross contamination.

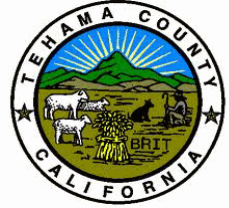
#### FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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 : DENNY'S Owner : CENTRAL VALLEY DINER  
Site Address : 2120 SOUTH AVE Owner Address : 3550 MOWRY AVE

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) Floor in back kitchen area is very dirty with food and grease in particular the dry storage area and walk-in refrigerator and freezer.
- B) Behind the ice machine has heavy dirt build up.
- C) Refrigerator handles and gaskets on all refrigeration units are dirty and have food build up, clean and maintain all handles and gaskets.
- D) Pass through window has dust and food build up on the sides and on food tag holder.
- E) Both microwaves are very dirty with food debris on the inside. Clean and maintain as soon as possible.

**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 near ware washing room and in front salad bar area were out of paper towels at time of inspection. Paper towel dispenser shall be properly stocked and functioning at all times.

**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 hood baffles above the grill have heavy grease build up. Please degrease the baffles and increase the servicing of the mechanical ventilation system.

**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:*

Salad bar refrigeration units are not currently working at time of inspection, all food is currently on Ice baths. Refrigerators shall be able to maintain temperatures of 41°F or below once refrigerators are repaired/replaced.

**Overall Inspection Comments**

Follow up inspection will be within 2 weeks of 10/12/2021 inspection. Please focus on cleanliness and temperatures before follow up inspection. If re-inspection is needed after follow up inspection re-inspection fees may begin to incur.

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



Tim Potanovic, REHS - Director

Facility Name : DENNY'S  
Site Address : 2120 SOUTH AVE

Owner : CENTRAL VALLEY DINER  
Owner Address : 3550 MOWRY AVE

*David Lopez*

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	: EVERGREEN ELEM SCHOOL	Owner	: EVERGREEN UNION SCHOOL DIST
Site Address	: 19415 HOOKER CREEK ROAD	Owner Address	: 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	: 10/7/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009337	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Currently serving ca. 200 breakfasts and 350 lunches.

The kitchen looks great, thank you!

Received By: \_\_\_\_\_

Date \_\_\_\_\_

Jana Gosselin \_\_\_\_\_

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: EVERGREEN MIDDLE SCHOOL	Owner	: EVERGREEN UNION SCHOOL DIST
Site Address	: 19500 LEARNING WAY	Owner Address	: 19500 LEARNING WAY
Facility ID	: FA0000840	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000707	Inspector Phone	: Not Specified
License/Permit Number	: 5283-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 10/7/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009336	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Currently serving ca. 250 - 270 lunches and 190 breakfasts

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	: GLYN PYE VENDING/ST. ELIZABETH CAFETERIA	Owner	: GLYN PYE
Site Address	: 2550 SISTER MARY COLUMBA DR	Owner Address	: 945 W SECOND ST
Facility ID	: FA0001346	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002325	Inspector Phone	: Not Specified
License/Permit Number	: PT0002407	Program:	: 1643 - Perishable Vending
Person in Charge	:		: Machines
Inspection Date	: 10/28/2021	Total Inspection Time	: 15 min.
Inspection Number	: DA0009384	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Machine is clean and at 36F. 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	: GOOD DOGS	Owner	: MEAGGAN YOUNG
Site Address	: 645 ANTELOPE BLVD	Owner Address	: 530 WEST AVE
Facility ID	: FA0001122	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001909	Inspector Phone	: Not Specified
License/Permit Number	: 8477-16F-1	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 10/18/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0009358		
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

#### 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 safety manager's certificate will be available within 30 days.

### Overall Inspection Comments

Everything looks good. All units at temperature. 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	: JACK'S PLACE	Owner	: ALEX RIVERA
Site Address	: 7875 HIGHWAY 99 E	Owner Address	: 5075 CLARK RD
Facility ID	: FA0000643	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000284	Inspector Phone	: Not Specified
License/Permit Number	: 2289-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 10/25/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009372	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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### Inspection Violations

No violations cited.

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### Overall Inspection Comments

Keep all food closed when not in use, previous violations have been corrected.

---

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	: JILL'S FRESHSTOP MARKET & DELI	Owner	: JILL'S FRESHSTOP MARKET & DELI
Site Address	: 11625 HWY 99E	Owner Address	: 11625 HIGHWAY 99
Facility ID	: FA0000991	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001276	Inspector Phone	: Not Specified
License/Permit Number	: 7075-16F-1	Program:	: 1618 - Retail Market <6000 Sq Feet
Person in Charge	:		: 2 Prep Areas
Inspection Date	: 10/4/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009327	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:*

All employees to complete food handler training within 30 days.

### Overall Inspection Comments

The store looks good, thank you!

Received By: \_\_\_\_\_

Date \_\_\_\_\_

Jana Gosselin \_\_\_\_\_

Date \_\_\_\_\_

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

### OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LA PLAZA MARKET/DELI	Owner	: LOUIS DAVIES
Site Address	: 903 SOLANO ST	Owner Address	: 911 SOLA ST
Facility ID	: FA0000568	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000184	Inspector Phone	: Not Specified
License/Permit Number	: 2154-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 10/28/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009387	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:*

No Food Managers Card is available, at least 1 person shall have a Managers Food Handler Card within 60 days of 10/28/2021 inspection date. Employees are lacking basic Food Handler Cards, employees have 30 days of 10/28/2021 inspection to receive Food Handler certificate.

##### 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:*

Improper ware washing techniques were observed at time of inspection. Employees shall be properly trained in ware washing procedures of wash, rinse, sanitize, and air dry. Please post ware washing procedures near 3 compartment sink.

##### 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 is lacking a dedicated thermometer, Reach-in refrigerator shall have a dedicated thermometer inside at all times. No metal probe thermometer was located at time of inspection.

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

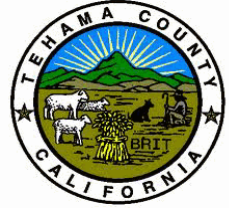
"Comply by Date" Not Specified

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 : LA PLAZA MARKET/DELI Owner : LOUIS DAVIES  
Site Address : 903 SOLANO ST Owner Address : 911 SOLA ST

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:*

Reach-in refrigerator temperature is at 53°F, refrigerator shall be able to maintain temperature of 41°F or below. Please fill out a temperature log 2x daily to ensure refrigerator is working properly and maintaining temperature of 41°F or below. Repair or replace reach-in refrigerator 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:*

Open food was observed in reach-in refrigerator and on bottom of sandwich refrigerator, food shall be covered when not in use to avoid the possibility of cross contamination.

**ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33** "Comply by Date" Not Specified Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Reach-in refrigerator handles have food and grime building up on handles, clean and maintain handles.  
Bottom of reach-in refrigerator has food debris and grime, clean and maintain.

**Overall Inspection Comments**

Follow up inspection will be within 60 days of 10/28/2021 inspection. If re-inspection is needed after follow up inspection re-inspection fees may begin to incur.

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	: LAS KORITAS	Owner	: LAS KORITAS
Site Address	: 7949 HIGHWAY 99 E	Owner Address	: P O BOX 75
Facility ID	: FA0000681	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000334	Inspector Phone	: Not Specified
License/Permit Number	: 2378-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 10/7/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009342	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:*

Meat refrigerator was at 50°F, refrigerator shall be able to maintain temperature of 41°F or below. Fill out temperature log daily and check temperature 2x a day to ensure proper temperature. Repair/replace refrigerator if unable to hold temperature.

### Overall Inspection Comments

Follow up inspection will be within 2 weeks 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	: LASSEN VIEW ELEMENTARY SCHOOL	Owner	: LASSEN VIEW SCHOOL
Site Address	: 10818 HIGHWAY 99	Owner Address	: 10818 HIGHWAY 99
Facility ID	: FA0001024	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001469	Inspector Phone	: Not Specified
License/Permit Number	: 8104-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 10/29/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009390	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Walk-in has excessive condensation please have walk-in looked at. Baffles in hood system are very dusty please clean as soon as possible.

*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	: LITTLE CAESARS PIZZA	Owner	: BHUPINDER SINGH & KAMALDEEP SINGH
Site Address	: 108 MAIN ST C	Owner Address	: 1646 REDHAVEN AVE
Facility ID	: FA0000696	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000353	Inspector Phone	: Not Specified
License/Permit Number	: 2406-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 10/25/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009371	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Please work on keeping all open food covered while in the refrigerator or freezer. The store looks good, thank you.

Received By: \_\_\_\_\_

Date \_\_\_\_\_

Jana Gosselin \_\_\_\_\_

Date \_\_\_\_\_

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

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS HERMANOS MEXICAN COSINA	Owner	: DAVID MUNOZ
Site Address	: 414 SAN BENITO	Owner Address	: 416 SAN MATEO AVE
Facility ID	: FA0000112	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002684	Inspector Phone	: Not Specified
License/Permit Number	: PT0002902	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 10/7/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009343	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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### Inspection Violations

No violations cited.

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### Overall Inspection Comments

No violations were noted, facility is very clean.

*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	: LOS MOLINOS ELEMENTARY SCHOOL	Owner	: LOS MOLINOS ELEMENTARY SCHOOL
Site Address	: 7700 STANFORD Ave	Owner Address	: 7851 HIGHWAY 99E
Facility ID	: FA0000838	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000697	Inspector Phone	: Not Specified
License/Permit Number	: 5281-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 10/29/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009392	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** \_\_\_\_\_

\_\_\_\_\_ **Overall Inspection Comments** \_\_\_\_\_

*David Lopez*

Received By: \_\_\_\_\_

Date \_\_\_\_\_

David Lopez \_\_\_\_\_

Date \_\_\_\_\_



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



Tim Potanovic, REHS - Director

Facility Name	: LOS MOLINOS HIGH SCHOOL	Owner	: LOS MOLINOS ELEMENTARY SCHOOL
Site Address	: 7900 SHERWOOD Blvd	Owner Address	: 7851 HIGHWAY 99E
Facility ID	: FA0000837	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000692	Inspector Phone	: Not Specified
License/Permit Number	: 5280-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 10/29/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009391	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Ice machine needs to be emptied and cleaned again, baffles in hood system are very dusty, please keep vegetables separated from raw meats in freezer. Facility is very clean otherwise.

Received By: \_\_\_\_\_

Date \_\_\_\_\_

David Lopez \_\_\_\_\_

Date \_\_\_\_\_

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Department of Environmental Health  
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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LYSS ARTISAN BREADS	Owner	: ALYSSA HURLBERT
Site Address	: 360 DAVID AVE	Owner Address	: 360 DAVID AVE
Facility ID	: FA0001630	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0003163	Inspector Phone	: Not Specified
License/Permit Number	: PT0003396	Program:	: 1655 - Cottage Food Class B
Person in Charge	:		: Indirect Sale/Inspection
Inspection Date	: 10/25/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009370	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. All temperatures check.

Received By: \_\_\_\_\_

Date \_\_\_\_\_

Jana Gosselin \_\_\_\_\_

Date \_\_\_\_\_

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 Department of Environmental Health  
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 Red Bluff CA 96080  
 Phone # (530) 527-8020  
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**OFFICIAL FOOD INSPECTION REPORT**



Tim Potanovic, REHS - Director

Facility Name	: MARISCOS ALTAMAR LLC	Owner	: ANTONIO D.SOLANO RAMOS
Site Address	: 1728 SOLANO ST	Owner Address	: 361 STONY CREEK DR
Facility ID	: FA0000676	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000329	Inspector Phone	: Not Specified
License/Permit Number	: 2367-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 10/12/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009346	Result	: 05 - Reinspection Required
Purpose of Inspection	: 102 - Routine Inspection		

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

**Inspection Violations**

**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:*

Employee that was ware washing was not following proper procedures of wash, rinse, and sanitize. Ensure employees are aware and trained in proper ware washing procedures. Ensure sanitizer strips are available to ensure correct sanitizer concentration is being used.

**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 refrigerator has food debris along the base boards.
- B) Handles for all refrigeration units as well as doors were dirty with food residue, clean with appropriate cleaners and maintain.
- C) Drying racks over 3 compartment sink had dust build up, clean and maintain drying racks as soon as possible to minimize 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 very dirty and starting to grow mold, ice machine shall be cleaned immediately with appropriate cleaner.
- B) Industrial can opener is very dirty, please clean blade safely as soon as possible and maintain.
- C) Walk-in fan covers have dust build up as well as the fan over sandwich refrigerators, clean and maintain.
- D) Walls of kitchen have food build up by food window, on sides of the grill, and under 3 compartment sink.

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

**"Comply by Date" Not Specified**

Not In Compliance

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : MARISCOS ALTAMAR LLC Owner : ANTONIO D.SOLANO RAMOS  
Site Address : 1728 SOLANO ST Owner Address : 361 STONY CREEK DR

*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:*

Open food was noted in reach in refrigerators, bottom of sandwich top refrigerators, and inside walk-in refrigerator. Food shall be covered when not in use to avoid the possibility of 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)

*Corrective Description:*

*Inspector Comments:*

- A) The hood baffles above the grill have heavy grease build up. please degrease the baffles and increase the servicing of the mechanical ventilation system.
- B) Ceiling air conditioning vents have heavy dust build up over 3 compartment sink and on right side of hood system, clean immediately to avoid the possibility of cross contamination.

---

**Overall Inspection Comments**

Follow up inspection will be within 2 weeks of 10/12/2021 inspection, please fix all items in inspection report to avoid possible re-inspections. If re-inspection is needed after follow up inspection re-inspection fees may be begin to incur.

---

Received By:

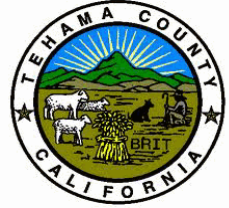
Date

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	: MARISCOS ALTAMAR LLC	Owner	: ANTONIO D.SOLANO RAMOS
Site Address	: 1728 SOLANO ST	Owner Address	: 361 STONY CREEK DR
Facility ID	: FA0000676	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000329	Inspector Phone	: Not Specified
License/Permit Number	: 2367-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 10/25/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009369	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

#### 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:*

Walk-in refrigerator has food debris along the base boards. Clean and maintain Walk-in floor.

#### 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:*

Industrial can opener is very dirty, please clean blade safely and 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:*

Open food was noted in reach in refrigerators, bottom of sand wich top refrigerators, and inside walk-in refrigerator. Food shall be covered when not in use to avoid the possibility of cross contamination.

### Overall Inspection Comments

Continue to focus on cleanliness, most violations have been corrected.

*David Lopez*

Received By: \_\_\_\_\_

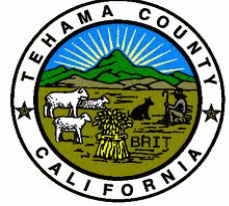
Date \_\_\_\_\_

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	: MARISCOS ALTAMAR LLC	Owner	: ANTONIO D.SOLANO RAMOS
Site Address	: 1728 SOLANO ST	Owner Address	: 361 STONY CREEK DR
Facility ID	: FA0000676	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000329	Inspector Phone	: Not Specified
License/Permit Number	: 2367-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 10/7/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009341	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:*

Hand washing shall solely be used for hand washing, discontinue hand washing in 3 compartment sink immediately.

#### 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 proper manual ware washing procedures of wash, rinse, sanitize, and air dry.

### Overall Inspection Comments

Schedule pre-opening inspection after getting HCD approval for new trailer. Please get a Managers Food Handling Certification before operating new taco truck.

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	: MAYWOOD SCHOOL	Owner	: CORNING UNION ELEM SCHOOL DIST
Site Address	: 1666 MARGUERITE AVE	Owner Address	: 1590 SOUTH ST
Facility ID	: FA0000588	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000208	Inspector Phone	: Not Specified
License/Permit Number	: 2190-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 10/25/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009375	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 a dedicated thermometer in milk refrigerator and red heating unit.

### Overall Inspection Comments

Facility is extremely clean, Thank you.

*David Lopez*

Received By:

Date

David Lopez

Date

County of Tehama  
Department of Environmental Health  
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Red Bluff CA 96080  
Phone # (530) 527-8020  
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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: METTEER ELEMENTARY SCHOOL	Owner	: RED BLUFF UNION SCHOOL DIST
Site Address	: 695 KIMBALL ROAD	Owner Address	: 1755 AIRPORT BLVD
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	: 10/5/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009332	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

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

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Sanitizer concentration in dishwasher a little low. Service person already on call for this week, will adjust delivery of sanitizer to increase concentration.

### Overall Inspection Comments

Kitchen very clean, 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  
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### OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MILK HOUSE COOKIES	Owner	: LORI DUIVENVOORDEN
Site Address	: 19490 DRAPER RD	Owner Address	: 19490 DRAPER RD
Facility ID	: FA0001487	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002625	Inspector Phone	: Not Specified
License/Permit Number	: PT0002841	Program:	: 1655 - Cottage Food Class B
Person in Charge	:		: Indirect Sale/Inspection
Inspection Date	: 10/19/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009362	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

##### 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 renew your food handler's card within 30 days of the old one expiring.

##### 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 get sanitizer test strips for chlorine. Sanitizer concentration shall be 100 ppm.

#### Overall Inspection Comments

Additionally, please submit a recent bacteriological water sample to our office.

The kitchen looks great! Thank you.

Received By: \_\_\_\_\_

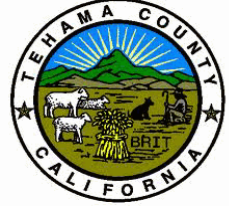
Date \_\_\_\_\_

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	: NU-WAY MARKET	Owner	: BP2 RETAIL INC
Site Address	: 8049 HIGHWAY 99 E	Owner Address	: 8049 HWY 99W
Facility ID	: FA0000598	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000219	Inspector Phone	: Not Specified
License/Permit Number	: 2207-16F-1	Program:	: 1619 - Retail Market 6K Sq Feet-15K
Person in Charge	:		: Sq Feet 2 Prep
Inspection Date	: 10/12/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009345	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

#### POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not  
Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Open top meat refrigerator was at 47°F and sandwiches in standing reach in refrigerator were at 49°F. Sandwiches were voluntarily removed at time of inspection. Please set up a temperature log checked 2x daily for open top meat refrigerator to ensure proper temperature of 41°F or below is being achieved.

### Overall Inspection Comments

Follow up inspection will be within 2 weeks of 10/12/2021 inspection to ensure open top refrigeration unit is working properly.

Received By: \_\_\_\_\_

Date \_\_\_\_\_

David Lopez \_\_\_\_\_

Date \_\_\_\_\_

County of Tehama  
Department of Environmental Health  
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Red Bluff CA 96080  
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www.co.tehama.ca.us

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: PLUM VALLEY ELEM SCHOOL	Owner	: PLUM VALLEY ELEM SCHOOL
Site Address	: 29950 PLUM CREEK ROAD	Owner Address	: 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	: 10/22/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009365	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Currently serving ca. 25 breakfasts and lunches per day. The kitchen looks great, all temperatures in range. 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	: REEDS CREEK SCHOOL	Owner	: REEDS CREEK SCHOOL
Site Address	: 18335 JOHNSON ROAD	Owner Address	: 18335 JOHNSON RD
Facility ID	: FA0000625	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000258	Inspector Phone	: Not Specified
License/Permit Number	: 2258-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 10/25/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009377	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Currently serving ca. 135 lunches, 70 breakfasts.

The kitchen looks very good, thank you!

Received By: \_\_\_\_\_

Date \_\_\_\_\_

Jana Gosselin \_\_\_\_\_

Date \_\_\_\_\_

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

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SPEEDWAY NO. 1999	Owner	: TRMC RETAIL LLC
Site Address	: 782 ANTELOPE Blvd	Owner Address	: 500 SPEEDWAY DR
Facility ID	: FA0000988	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001249	Inspector Phone	: Not Specified
License/Permit Number	: 7072-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 10/7/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009335	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

#### 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 at 200 ppm quaternary ammonium.

#### 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:*

Floors in walk in refrigerator and freezer in need of a good cleaning.

#### 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:*

Donna needs a food handler's card within 30 days.

### Overall Inspection Comments

Store in process of new ownership. Please call Environmental Health (530.527.8020) with new owners information so that the store's permit can be properly maintained.

Please ensure there is someone in the store at all times that is knowledgeable about store operations.

Thank you.

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

### OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : SPEEDWAY NO. 1999  
Site Address : 782 ANTELOPE Blvd

Owner : TRMC RETAIL LLC  
Owner Address : 500 SPEEDWAY DR

*Jana Gosselin*

Received By: \_\_\_\_\_ Date \_\_\_\_\_

Jana Gosselin \_\_\_\_\_ Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ST. ELIZABETH COMMUNITY HOSPITAL	Owner	: Beachhead Properties LTS LP
Site Address	: 2550 ST. MARY COLUMBA DR	Owner Address	: 2550 SISTER MARY COLUMBA DR
Facility ID	: FA0001039	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001561	Inspector Phone	: Not Specified
License/Permit Number	: 8165-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 10/28/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009385	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Currently 3 food safety managers on site. Discussing food handler training for all food employees.  
Please increase frequency of soda nozzle soaking and sanitizing.  
Kitchen 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 #3486 @ I-5 CORNING	Owner	: SKN PROPERTIES
Site Address	: 908 HIGHWAY 99 W A	Owner Address	: 8227 FRES ST
Facility ID	: FA0000648	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000289	Inspector Phone	: Not Specified
License/Permit Number	: 2303-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 10/4/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009323	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 Handling Card was missing and unable to be located, Managers Food Handling Card shall be readily accessible at all times. Please show proof of Managers Food Handling Card within 60 days of 10/4/2021 inspection.

#### 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 behind drying rack in front kitchen area was starting to have build up and showing possible mold. please clean with appropriate cleaners and maintain.

### Overall Inspection Comments

Facility is clean otherwise.

Received By:

Date

David Lopez

Date



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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SUBWAY/KIJU	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	: 10/4/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009325	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:*

Clean all nooks and crannies around glass covers, under toaster oven, and dusting off walls to avoid the possibility of cross contamination.

#### 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:*

mini fridge in front kitchen area was at 51°F, Mini fridge shall be able to hold temperature of 41°F or below. If unable to hold temperature of 41°F or below repair/replace refrigerator. Items inside were removed at time of inspection.

### Overall Inspection Comments

Follow up inspection will be within 2 weeks of 10/4/2021 inspection to ensure refrigerator is working properly.

Received By:

Date

David Lopez

Date

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Red Bluff CA 96080  
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www.co.tehama.ca.us

### OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TEHAMA COUNTY FAIRGROUNDS LABOR CAMP	Owner	: TEHAMA COUNTY
Site Address	: 650 ANTELOPE BLVD	Owner Address	: PO BOX 70
Facility ID	: FA0001629	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0003162	Inspector Phone	: Not Specified
License/Permit Number	: PT0003395	Program:	: 1625 - Restaurant >6000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 10/20/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009363	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

##### POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Walk in refrigerator temperature found to be approximately 43F. Thermostat turned down. Please monitor temperature of walk-in and if it can't maintain a temperature below 41F, please repair.

##### 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:*

Nothing shall be stored in the ice machine except ice. Ice discarded while inspector on site due to individual drinks stored inside.

##### 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 in dishwasher is 50 ppm chlorine.

#### Overall Inspection Comments

The facility is very clean and 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	: THE BAKER'S PANTRY	Owner	: FRANCISCO MORENO
Site Address	: 1942 SOLANO ST	Owner Address	: 417 MARIN ST
Facility ID	: FA0000519	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000126	Inspector Phone	: Not Specified
License/Permit Number	: 2062-16F-1	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 10/5/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009331	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:*

Pastries in back freezer and in reach in refrigerators through out the facility had pastries uncovered, food shall be covered when not in use to avoid the possibility of cross contamination.

### Overall Inspection Comments

Facility is very clean otherwise.

*David Lopez*

Received By: \_\_\_\_\_

Date \_\_\_\_\_

David Lopez \_\_\_\_\_

Date \_\_\_\_\_

County of Tehama  
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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: THE CABIN SALOON, LLC	Owner	: CANDI FLEMING
Site Address	: 8057 HIGHWAY 99 E	Owner Address	: 4 SIR ANDREW CT
Facility ID	: FA0000560	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000174	Inspector Phone	: Not Specified
License/Permit Number	: 2144-16F-1	Program:	: 1626 - Bar Prepackaged Foods Only
Person in Charge	:		:
Inspection Date	: 10/7/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009339	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 is dirty and beginning to grow mold, clean immediately and maintain.

### Overall Inspection Comments

Facility is extremely clean otherwise, thank you.

Received By:

Date

David Lopez

Date

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

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TORI TACOS	Owner	: SIXTOS GOMEZ RANGEL
Site Address	: 1205 W HWY 99	Owner Address	: 820 KIMBALL RD
Facility ID	: FA0001409	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002466	Inspector Phone	: Not Specified
License/Permit Number	: PT0002678	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 10/4/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009324	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 provide proof of Managers Food Handler Card to this office as soon as possible and no later than 60 days of 9/9/2021 inspection.

### Overall Inspection Comments

Previous violations have been corrected, thank you.

*David Lopez*

Received By: \_\_\_\_\_

Date \_\_\_\_\_

David Lopez \_\_\_\_\_

Date \_\_\_\_\_

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

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: VISTA PREPARATORY ACADEMY	Owner	: VISTA PREPARATORY ACADEMY
Site Address	: 1770 S JACKSON ST	Owner Address	: 1770 JACKSON ST
Facility ID	: FA0000660	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000310	Inspector Phone	: Not Specified
License/Permit Number	: 2324-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 10/5/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009333	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Currently serving ca. 300 lunches and 140 breakfasts daily.

The kitchen looks great, thank you!

Received By: \_\_\_\_\_

Date \_\_\_\_\_

Jana Gosselin \_\_\_\_\_

Date \_\_\_\_\_

County of Tehama  
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633 Washington St., Rm 36  
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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: WENDY'S	Owner	: WENDYS
Site Address	: 1150 S MAIN ST	Owner Address	: 1308 KANSAS AVE
Facility ID	: FA0000654	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000300	Inspector Phone	: Not Specified
License/Permit Number	: 2313-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 10/25/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009376	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:*

All filters out of hoods when inspector arrived. Operator said he was cleaning them. Corrected while inspector on site.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Sanitizer empty when inspector arrived. Corrected while inspector on site.

### Overall Inspection Comments

Please consider keeping hard copies of food handler training certificates. It is too difficult to work the program on the computer to see individual training certificates.

The store looks good overall. Thank you.

Received By:

Date

Jana Gosselin

Date