

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 | : EE0000001 - David Brower |
| 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 | : 9/15/2020 | Total Inspection Time | : 65 min. |
| Inspection Number | : DA0008178 | Result | : 03 - Minor Violations |
| Purpose of Inspection | : 102 - Routine Inspection | | |

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hand washing sink covered up. Clean up sink to make it usable.

Overall Inspection Comments

Received By: _____

Date _____

David Brower _____

Date _____

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| | | | |
|-----------------------|------------------------------|-----------------------|----------------------------------|
| 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 | : 9/14/2020 | Total Inspection Time | : 45 min. |
| Inspection Number | : DA0008167 | Result | : 01 - Meets Standards |
| Purpose of Inspection | : 102 - Routine Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

Everything looks very good. Thank you!

Received By:

Date

Jana Gosselin

Date

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| | | | |
|-----------------------|----------------------------|-----------------------|----------------------------------|
| Facility Name | : BEND ELEMENTARY SCHOOL | Owner | : BEND ELEMENTARY SCHOOL |
| Site Address | : 22270 BEND FERRY ROAD | Owner Address | : 22270 BEND FERRY RD |
| Facility ID | : FA0000496 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0000100 | Inspector Phone | : Not Specified |
| License/Permit Number | : 2018-16F-1 | Program: | : 1635 - School Cafeteria/Senior |
| Person in Charge | : | | : Program |
| Inspection Date | : 9/21/2020 | Total Inspection Time | : 60 min. |
| Inspection Number | : DA0008204 | Result | : 01 - Meets Standards |
| Purpose of Inspection | : 102 - Routine Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

All food prepared at Evergreen Middle School and transported to Bend Ferry School. No students currently on site but they may return as soon as next week. Currently serving breakfast and lunch, numbers will double when school returns to campus.

*Michelle will move thermometer in milk refrigerator to a location that more accurately reflects the temperature at the location of the milk. She will also read that temperature instead of digital readout on front of refrigerator as the internal thermometer is probably more accurate.

Everything looks good, thank you!

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Jana Gosselin

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| | | | |
|-----------------------|----------------------------|-----------------------|----------------------------------|
| 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 | : 9/14/2020 | Total Inspection Time | : 30 min. |
| Inspection Number | : DA0008168 | Result | : 00 - Not Applicable |
| Purpose of Inspection | : 110 - Special Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

Hoping to open in 5 weeks. Will re-check then.

Received By: _____

Date _____

Jana Gosselin _____

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| | | | |
|-----------------------|----------------------------|-----------------------|------------------------------------|
| Facility Name | : BEST WESTERN OF CORNING | Owner | : BEST WESTERN OF CORNING |
| Site Address | : 910 HIGHWAY 99 W | Owner Address | : 910 HIGHWAY 99 |
| Facility ID | : FA0000707 | Inspector | : EE0000001 - David Brower |
| Record ID | : PR0000364 | Inspector Phone | : Not Specified |
| License/Permit Number | : 3602-16F-1 | Program: | : 1623 - Restaurant <2000 Sq. Feet |
| Person in Charge | : | | : |
| Inspection Date | : 9/3/2020 | Total Inspection Time | : 55 min. |
| Inspection Number | : DA0008138 | Result | : 01 - Meets Standards |
| Purpose of Inspection | : 102 - Routine Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

No food prep. at this time. Prepackaged foods only!!

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Date _____

David Brower _____

Date _____

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| | | | |
|-----------------------|----------------------------|-----------------------|----------------------------|
| Facility Name | : BIANCHI ORCHARDS | Owner | : ANNIE AND RAY BIANCHI |
| Site Address | : 10337 E HWY 99 | Owner Address | : 10245 61ST AVE |
| Facility ID | : FA0001365 | Inspector | : EE0000001 - David Brower |
| Record ID | : PR0002395 | Inspector Phone | : Not Specified |
| License/Permit Number | : PT0002450 | Program: | : 1612 - Produce Stand |
| Person in Charge | : | | : |
| Inspection Date | : 9/4/2020 | Total Inspection Time | : 45 min. |
| Inspection Number | : DA0008140 | Result | : 00 - Not Applicable |
| Purpose of Inspection | : 102 - Routine Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

Closed for COVID. Will reinspect in December!!

Received By: _____

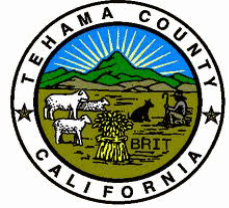
Date _____

David Brower _____

Date _____

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| | | | |
|-----------------------|----------------------------|-----------------------|------------------------------------|
| Facility Name | : BOAR HUNTER BBQ | Owner | : JEFF TAUSCH |
| Site Address | : 158 MAIN ST | Owner Address | : 21630 SACRAMENTO AVE |
| Facility ID | : FA0000046 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0002748 | Inspector Phone | : Not Specified |
| License/Permit Number | : PT0002966 | Program: | : 1623 - Restaurant <2000 Sq. Feet |
| Person in Charge | : | | : |
| Inspection Date | : 9/30/2020 | Total Inspection Time | : 45 min. |
| Inspection Number | : DA0008234 | 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 temperature logs on all refrigerators and warming ovens. Note date, time and temperature. If temperatures are not maintained below 41F or above 135F, please repair unit.

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 place dedicated thermometers in all refrigerators that don't have one.

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 all employees are washing, rinsing and sanitizing dishes in the way we discussed.

Overall Inspection Comments

Additionally, please secure CO2 canister. Restaurant looks good, thank you!

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Date _____

Jana Gosselin

Date _____

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| | | | |
|-----------------------|--------------------------------|-----------------------|------------------------------------|
| Facility Name | : BURGER SHACK | Owner | : BURGER SHACK |
| Site Address | : 7834 HIGHWAY 99 E | Owner Address | : 7834 HIGHWAY 99 |
| Facility ID | : FA0000505 | Inspector | : EE0000005 - Tia Branton |
| Record ID | : PR0000111 | Inspector Phone | : (530) 527-8020 |
| License/Permit Number | : 2035-16F-1 | Program: | : 1623 - Restaurant <2000 Sq. Feet |
| Person in Charge | : | | : |
| Inspection Date | : 9/24/2020 | Total Inspection Time | : 90 min. |
| Inspection Number | : DA0008214 | Result | : 05 - Reinspection Required |
| Purpose of Inspection | : 106 - Pre-Opening Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

Change of Ownership changes required:
Please install FRP or similar behind all sink areas
Please repair/replace light in walk-in cooler
Submit plan of prep sink
Replace all non commercial equipment (fridge) with commercial grade equipment
Repair coving at entrance to kitchen
Wood shelving is NOT to be used for food storage
Facility only allowed to reopen after pre-opening inspection scheduled for October 1st at 10am.

Tia Branton

Received By:

Date

Tia Branton

Date

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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 | : EE0000005 - Tia Branton |
| Record ID | : PR0000112 | Inspector Phone | : (530) 527-8020 |
| 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 | : 9/21/2020 | Result | : 01 - Meets Standards |
| Inspection Number | : DA0008197 | | |
| Purpose of Inspection | : 102 - Routine Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great.

Thank you very much!

Tia Branton

Received By:

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Tia Branton

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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 | : EE0000001 - David Brower |
| 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 | : 9/4/2020 | Total Inspection Time | : 55 min. |
| Inspection Number | : DA0008141 | Result | : 01 - Meets Standards |
| Purpose of Inspection | : 102 - Routine Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

Received By:

Date

David Brower

Date

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| | | | |
|-----------------------|----------------------------|-----------------------|------------------------------------|
| Facility Name | : DAISY'S ICE CREAM | Owner | : EFRAIN ABUNDIZ BRAVO |
| Site Address | : 1309 SOLANO ST | Owner Address | : 7931 HWY 99W |
| Facility ID | : FA0000564 | Inspector | : EE0000005 - Tia Branton |
| Record ID | : PR0000178 | Inspector Phone | : (530) 527-8020 |
| License/Permit Number | : 2148-16F-1 | Program: | : 1623 - Restaurant <2000 Sq. Feet |
| Person in Charge | : | | : |
| Inspection Date | : 9/1/2020 | Total Inspection Time | : 60 min. |
| Inspection Number | : DA0008129 | 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:

All refrigeration units shall be able to maintain at or below 41 degrees F at all times. Please monitor closely.

Overall Inspection Comments

Facility very clean thank you. When indoor dining begins, food prep areas shall be separated from path for customers to restroom.

Tia Branton

Received By: _____

Date _____

Tia Branton

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|----------------------------|-----------------------|------------------------------|
| Facility Name | : DEL TACO | Owner | : DEL TACO |
| Site Address | : 200 ANTELOPE BLVD | Owner Address | : 804 CYPRESS AVE |
| Facility ID | : FA0000522 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0000129 | Inspector Phone | : Not Specified |
| License/Permit Number | : 2071-16F-1 | Program: | : 1624 - Restaurant 2000 Sq. |
| Person in Charge | : | | : Feet-6000 Sq. Feet |
| Inspection Date | : 9/2/2020 | Total Inspection Time | : 45 min. |
| Inspection Number | : DA0008131 | 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 in drive through window filthy. Increase cleaning/sanitizing frequency.

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Fruit mixes (strawberries, pearls, etc) for drinks uncovered sitting adjacent to handwashing sink. Not protected from potential splash from people washing their hands. Please find a new place to locate them.

ADEQUATE LIGHTING REQUIRED - 16 38A

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Lights above fruit/vegetable prep sink not covered. Either provide cover or replace with plastic coated LED lights.

PROPER BACKFLOW PROTECTION - 16 41

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : DEL TACO Owner : DEL TACO
Site Address : 200 ANTELOPE BLVD Owner Address : 804 CYPRESS AVE

Inspector Comments:

Handwashing sink in front service area leaking and dripping onto floor. Repair immediately.

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

**"Comply by Date" Not
Specified**

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Condenser in under-counter refrigerator leaking. Large tub placed in refrigerator to catch dripping water. Repair refrigerator immediately.

Overall Inspection Comments

Restaurant in need of some attention. Sanitizer test strips must be used daily to ensure adequate sanitizer concentration. Food handler cards must be available for inspection at all times. Please fix all plumbing issues and work on deep cleaning the restaurant. Thank you

Received By:

Date

Jana Gosselin

Date

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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 | : EE0000005 - Tia Branton |
| Record ID | : PR0001857 | Inspector Phone | : (530) 527-8020 |
| License/Permit Number | : 8453-16F-1 | Program: | : 1624 - Restaurant 2000 Sq. |
| Person in Charge | : | | : Feet-6000 Sq. Feet |
| Inspection Date | : 9/28/2020 | Total Inspection Time | : 60 min. |
| Inspection Number | : DA0008225 | Result | : 04 - Major Violations |
| Purpose of Inspection | : 102 - Routine Inspection | | |

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

Inspection Violations

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:

Time to do thorough cleaning of all food contact surfaces

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:

Floors in walkin refrigerator and freezer both in need of cleaning.

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:

ALL BUT ONE LINE REFRIGERATION/ FREEZER UNIT NOT HOLDING TEMP. All equipment in facility shall either be repaired or replaced. Ice cream scoop water source not working. Must be repaired/replaced.

Overall Inspection Comments

Reinspection in 2 weeks.

Tia Branton

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| | | | |
|-----------------------|----------------------------|-----------------------|-------------------------------|
| Facility Name | : DOLLAR GENERAL #14473 | Owner | : DOLGEN CALIFORNIA, LLC |
| Site Address | : 755 WALNUT St | Owner Address | : 100 MISSION RDG |
| Facility ID | : FA0001200 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0002082 | Inspector Phone | : Not Specified |
| License/Permit Number | : PT0002172 | Program: | : 1615 - Retail Market 6K Sq. |
| Person in Charge | : | | : Feet-15K Sq Feet No Prep |
| Inspection Date | : 9/9/2020 | Total Inspection Time | : 30 min. |
| Inspection Number | : DA0008157 | Result | : 01 - Meets Standards |
| Purpose of Inspection | : 102 - Routine Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

Store looks good. Thank you for working hard on continuous improvement!

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Jana Gosselin _____

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| | | | |
|-----------------------|------------------------------|-----------------------|------------------------------------|
| Facility Name | : EGG ROLL KING | Owner | : HONG YING CO. |
| Site Address | : 55 ANTELOPE BLVD | Owner Address | : 55 ANTELOPE BLVD |
| Facility ID | : FA0000528 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0000136 | Inspector Phone | : Not Specified |
| License/Permit Number | : 2078-16F-1 | Program: | : 1623 - Restaurant <2000 Sq. Feet |
| Person in Charge | : | | : |
| Inspection Date | : 9/9/2020 | Total Inspection Time | : 30 min. |
| Inspection Number | : DA0008158 | Result | : 01 - Meets Standards |
| Purpose of Inspection | : 104 - Follow-Up Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

All previous violations corrected at this time. Thank you!

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Date _____

Jana Gosselin _____

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Tim Potanovic, REHS - Director

| | | | |
|-----------------------|----------------------------|-----------------------|----------------------------------|
| Facility Name | : ELKINS SCHOOL | Owner | : ELKINS SCHOOL |
| Site Address | : 2960 ELKINS ROAD | Owner Address | : P O BOX 407 |
| Facility ID | : FA0000532 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0000140 | Inspector Phone | : Not Specified |
| License/Permit Number | : 2084-16F-1 | Program: | : 1635 - School Cafeteria/Senior |
| Person in Charge | : | | : Program |
| Inspection Date | : 9/15/2020 | Total Inspection Time | : 90 min. |
| Inspection Number | : DA0008175 | Result | : 00 - Not Applicable |
| Purpose of Inspection | : 110 - Special Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

This school seems totally shut down. No cars on site, grass dead. I tried to call and got a generic answering machine with no identification.

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 | : 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 | : 9/21/2020 | Total Inspection Time | : 45 min. |
| Inspection Number | : DA0008205 | Result | : 01 - Meets Standards |
| Purpose of Inspection | : 102 - Routine Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

Kitchen looks great. Very well organized and tended. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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Red Bluff CA 96080
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|---|-----------------------|----------------------------------|
| Facility Name | : GERBER UNION ELEMENTARY SCHOOL DISTRICT | Owner | : SCHOOL DISTRICT |
| Site Address | : 23014 CHARD Ave | Owner Address | : 23014 CHARD AVE |
| Facility ID | : FA0001018 | Inspector | : EE0000005 - Tia Branton |
| Record ID | : PR0001442 | Inspector Phone | : (530) 527-8020 |
| License/Permit Number | : 8086-16F-1 | Program: | : 1635 - School Cafeteria/Senior |
| Person in Charge | : | | : Program |
| Inspection Date | : 9/24/2020 | Total Inspection Time | : 60 min. |
| Inspection Number | : DA0008213 | Result | : 01 - Meets Standards |
| Purpose of Inspection | : 102 - Routine Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks good. Still doing only cold lunches and breakfast (all prepackaged).

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|----------------------------|-----------------------|-----------------------------------|
| Facility Name | : GROCERY OUTLET | Owner | : DAVID & CHRYSTAL TALLEY |
| Site Address | : 580 S MAIN St | Owner Address | : 15 KRUEGER CT |
| Facility ID | : FA0001419 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0002649 | Inspector Phone | : Not Specified |
| License/Permit Number | : PT0002865 | Program: | : 1616 - Retail Market >15,000 Sq |
| Person in Charge | : | | : Feet No Prep |
| Inspection Date | : 9/9/2020 | Total Inspection Time | : 45 min. |
| Inspection Number | : DA0008156 | Result | : 01 - Meets Standards |
| Purpose of Inspection | : 102 - Routine Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

Overall the store looks good. Please install a single-serve paper towel dispenser next to the sink in the employee break room to facilitate hand washing. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|----------------------------|-----------------------|------------------------------------|
| Facility Name | : HEART TALK CAFE | Owner | : KARLA STROMAN |
| Site Address | : 2498 S MAIN ST | Owner Address | : 17750 HIGHWAY 36W |
| Facility ID | : FA0000546 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0000160 | Inspector Phone | : Not Specified |
| License/Permit Number | : 2121-16F-1 | Program: | : 1623 - Restaurant <2000 Sq. Feet |
| Person in Charge | : | | : |
| Inspection Date | : 9/8/2020 | Total Inspection Time | : 30 min. |
| Inspection Number | : DA0008154 | 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 dirty. Please work into regular cleaning rotation.

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 have test strips available to ensure adequate sanitizer in warewashing water at all times.

Overall Inspection Comments

Please keep all food handler cards available for inspection at all times. 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 | : HOLIDAY EXPRESS | Owner | : HOLIDAY EXPRESS |
| Site Address | : 3350 SUNRISE WAY | Owner Address | : 44413 SEMINOLE TER |
| Facility ID | : FA0000719 | Inspector | : EE0000001 - David Brower |
| Record ID | : PR0000383 | Inspector Phone | : Not Specified |
| License/Permit Number | : 3617-16F-1 | Program: | : 1623 - Restaurant <2000 Sq. Feet |
| Person in Charge | : | | : |
| Inspection Date | : 9/3/2020 | Total Inspection Time | : 55 min. |
| Inspection Number | : DA0008139 | Result | : 01 - Meets Standards |
| Purpose of Inspection | : 102 - Routine Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

No food prep. at this time!! Prepackaged only!!

Received By: _____

Date _____

David Brower _____

Date _____

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Department of Environmental Health
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OFFICIAL INSPECTION REPORT



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|------------------------------|-----------------------|------------------------------|
| Facility Name | : J GARCIA OLIVE COMPANY LLC | Owner | : J GARCIA OLIVE COMPANY LLC |
| Site Address | : 4900 LOBINGER AVE | Owner Address | : 3108 CHERRYLAND AVE |
| Facility ID | : FA0000701 | Inspector | : EE0000001 - David Brower |
| Record ID | : PR0000358 | Inspector Phone | : Not Specified |
| License/Permit Number | : 2905-24H-1 | Program: | : 2410 - Organized Camp |
| Person in Charge | : | | : |
| Inspection Date | : 9/2/2020 | Total Inspection Time | : 65 min. |
| Inspection Number | : DA0008128 | Result | : 01 - Meets Standards |
| Purpose of Inspection | : 102 - Routine Inspection | | |

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Food stored in open sacks. After opening, food to be properly stored!!

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

No hand washing signs. Provide signs!!

Overall Inspection Comments

Received By: _____

Date _____

David Brower _____

Date _____

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



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|------------------------------|-----------------------|----------------------------------|
| Facility Name | : JACKSON HEIGHTS ELEMENTARY | Owner | : RED BLUFF UNION SCHOOL DIST |
| Site Address | : 225 S JACKSON ST | Owner Address | : 1535 DOUGLASS ST |
| Facility ID | : FA0000555 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0000169 | Inspector Phone | : Not Specified |
| License/Permit Number | : 2136-16F-1 | Program: | : 1635 - School Cafeteria/Senior |
| Person in Charge | : | | : Program |
| Inspection Date | : 9/24/2020 | Total Inspection Time | : 45 min. |
| Inspection Number | : DA0008219 | 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:

Kristina needs to complete her food safety manager's training and all other kitchen employees need to complete food handlers training. All trainings to be completed in next 30 days.

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 milk refrigerator #2 to determine if it's able to maintain a temperature below 41F. If temperature does not stay below 41F, repair immediately.

Overall Inspection Comments

Kitchen nice and clean. All kitchen workers need food safety training so please complete that ASAP. Thank you!

Received By: _____

Date _____

Jana Gosselin

Date _____

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



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|----------------------------|-----------------------|---------------------------------------|
| Facility Name | : JOHNNY BOY'S TACOS | Owner | : ROSA E GONALEZ & JAVIER L. ORELLANA |
| Site Address | : 2185 SOLANO ST | Owner Address | : 4810 BARHAM AVE |
| Facility ID | : FA0001148 | Inspector | : EE0000005 - Tia Branton |
| Record ID | : PR0001974 | Inspector Phone | : (530) 527-8020 |
| License/Permit Number | : 8523-16F-1 | Program: | : 1628 - Food Vehicle Prepared Food |
| Person in Charge | : | | : |
| Inspection Date | : 9/30/2020 | Total Inspection Time | : 60 min. |
| Inspection Number | : DA0008237 | Result | : 01 - Meets Standards |
| Purpose of Inspection | : 102 - Routine Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

All previous violations corrected. Thank you. Please keep an eye on freezing inside of refrigeration unit.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|----------------------------|-----------------------|------------------------------------|
| Facility Name | : KANELA'S CAFE | Owner | : LETICIA LARA RUBIO |
| Site Address | : 607 MAIN ST | Owner Address | : 20347 ACORN AVE |
| Facility ID | : FA0000533 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0000141 | Inspector Phone | : Not Specified |
| License/Permit Number | : 2086-16F-1 | Program: | : 1623 - Restaurant <2000 Sq. Feet |
| Person in Charge | : | | : |
| Inspection Date | : 9/8/2020 | Total Inspection Time | : 45 min. |
| Inspection Number | : DA0008155 | 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 complete food safety training within 30 days. Certificate can be emailed (jgosselin@co.tehama.ca.us) or dropped off in the Environmental Health office. Manager needs Manager's Food Safety training and all other employees need Food Handler cards.

Overall Inspection Comments

Restaurant very clean, everything looks good. Make sure to test sanitizer concentrations frequently. Thank you!

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|------------------------------|-----------------------|-----------------------------|
| Facility Name | : KEVIN'S DONUTS | Owner | : ELENA SUSTAITA |
| Site Address | : 218 S MAIN ST | Owner Address | : 519 ANTELOPE BLVD #8 |
| Facility ID | : FA0001319 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0002295 | Inspector Phone | : Not Specified |
| License/Permit Number | : PT0002386 | Program: | : 1610 - Bakery |
| Person in Charge | : | | : |
| Inspection Date | : 9/2/2020 | Total Inspection Time | : 45 min. |
| Inspection Number | : DA0008130 | Result | : 03 - Minor Violations |
| Purpose of Inspection | : 104 - Follow-Up Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

Making progress.

*Refrigerator has been repaired, will set up temperature log and check at least twice daily to ensure it is maintaining temperature through the busiest part of the day.

*Test strips on site, still working on developing warewashing protocol. Will train employees on how to wash and sanitize dishes and the importance of using test strips daily to ensure adequate sanitizer in water.

*Covers ordered for all open food containers, using plastic or trays in the interim.

Thank you for continuing to improve your food safety practices.

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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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 | : EE0000005 - Tia Branton |
| Record ID | : PR0000184 | Inspector Phone | : (530) 527-8020 |
| License/Permit Number | : 2154-16F-1 | Program: | : 1623 - Restaurant <2000 Sq. Feet |
| Person in Charge | : | | : |
| Inspection Date | : 9/30/2020 | Total Inspection Time | : 60 min. |
| Inspection Number | : DA0008233 | 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:

Please start thinking of replacing all wood shelving in kitchen.

Overall Inspection Comments

Please continue to follow pest control guidelines (floor/wall/door gaps). Address problems as soon as possible.

Tia Branton

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|----------------------------|-----------------------|--------------------------------|
| Facility Name | : L.A.V.A. CHARTER SCHOOL | Owner | : ANTELOPE SCHOOL DISTRICT |
| Site Address | : 1660 MONROE ST | Owner Address | : 22600 ANTELOPE BLVD |
| Facility ID | : FA0001514 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0002665 | Inspector Phone | : Not Specified |
| License/Permit Number | : PT0002883 | Program: | : 1636 - School Satellite Food |
| Person in Charge | : | | : |
| Inspection Date | : 9/14/2020 | Total Inspection Time | : 30 min. |
| Inspection Number | : DA0008166 | Result | : 00 - Not Applicable |
| Purpose of Inspection | : 110 - Special Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

Next inspection date set to January as a contingency if the schools open up. Currently getting food delivered from Red Bluff High School.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|----------------------------|-----------------------|--------------------------------------|
| Facility Name | : LIQUOR CABINET #2 | Owner | : JAGTAR SINGH SANDHU |
| Site Address | : 3090 HWY 99 W | Owner Address | : 5090 MONETTA LN |
| Facility ID | : FA0000577 | Inspector | : EE0000005 - Tia Branton |
| Record ID | : PR0000195 | Inspector Phone | : (530) 527-8020 |
| License/Permit Number | : 2169-16F-1 | Program: | : 1617 - Retail Market <6000 Sq Feet |
| Person in Charge | : | | : 1 Prep Area |
| Inspection Date | : 9/21/2020 | Total Inspection Time | : 60 min. |
| Inspection Number | : DA0008199 | Result | : 02 - Failed To Meet Standards |
| Purpose of Inspection | : 102 - Routine Inspection | | |

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

Inspection Violations

PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Facility has a serious garbage/food waste/ recycling problem. Facility must have garbage service. Re inspection in 1 week to make sure all dumpsters and areas around dumpsters have been addressed. A re-inspection fee may be charged.

Overall Inspection Comments

This is the 3rd time that you have been asked to clean up this problem.

Received By: _____

Date _____

Tia Branton

Date _____

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|----------------------------|-----------------------|---------------------------------------|
| Facility Name | : LOVE'S TRAVEL STOP #410 | Owner | : LOVE'S COUNTRY STORES OF CALIFORNIA |
| Site Address | : 2120 SOUTH Ave | Owner Address | : P.O. BOX 26210 |
| Facility ID | : FA0000993 | Inspector | : EE0000005 - Tia Branton |
| Record ID | : PR0001299 | Inspector Phone | : (530) 527-8020 |
| License/Permit Number | : 7077-16F-1 | Program: | : 1617 - Retail Market <6000 Sq Feet |
| Person in Charge | : | | : 1 Prep Area |
| Inspection Date | : 9/28/2020 | Total Inspection Time | : 60 min. |
| Inspection Number | : DA0008224 | 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:

Please have all food handler/managers training certificates available for inspection at any time.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please cut milk and half and half dispenser tubes at an angle greater than 45 degrees.

Overall Inspection Comments

Facility quite clean. Thank you.

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|----------------------------|-----------------------|-------------------------------------|
| Facility Name | : MARISCOS EL KORA | Owner | : DORA CARRILLO |
| Site Address | : 3070 HWY 99W ST | Owner Address | : 1710 MANZANILLO LN #2 |
| Facility ID | : FA0001304 | Inspector | : EE0000005 - Tia Branton |
| Record ID | : PR0000331 | Inspector Phone | : (530) 527-8020 |
| License/Permit Number | : 2371-16F-1 | Program: | : 1628 - Food Vehicle Prepared Food |
| Person in Charge | : | | : |
| Inspection Date | : 9/3/2020 | Total Inspection Time | : 60 min. |
| Inspection Number | : DA0008137 | 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 make sure that you have dedicated thermometer in each part of the refrigeration units.

ALL FOOD SHALL COME FROM APPROVED SOURCE - 16 15

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All food shall be obtained from an approved source. (113980, 113982, 114021-114031, 114041)

Corrective Description:

Inspector Comments:

Please complete attached Commissary Form and return to this office ASAP.
Facility quite clean. Thank you very much.

Overall Inspection Comments

Tia Branton

Received By:

Date

Tia Branton

Date

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



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|------------------------------|-----------------------|--|
| Facility Name | : PALOMINO ROOM | Owner | : CARLOS ZAPATA |
| Site Address | : 723 MAIN ST | Owner Address | : 8588 SILVER BRIDGE RD |
| Facility ID | : FA0000603 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0000225 | Inspector Phone | : Not Specified |
| License/Permit Number | : 2218-16F-1 | Program: | : 1624 - Restaurant 2000 Sq. : Feet-6000 Sq. Feet |
| Person in Charge | : | Total Inspection Time | : 45 min. |
| Inspection Date | : 9/17/2020 | Result | : 05 - Reinspection Required |
| Inspection Number | : DA0008196 | | |
| Purpose of Inspection | : 104 - Follow-Up Inspection | | |

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Prep refrigerator still not holding temperature. Meat must be held below 41F or it is considered an imminent health hazard and can be grounds for restaurant closure. Refrigerator not to be used until it has been repaired or replaced.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

A dedicated handwashing sink needs to be identified and fitted with handwashing soap and single serve papertowels.

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 make sure you have the correct test strips for the dishwasher (chlorine) and the manual sink (quaternary ammonia). Train staff on the importance of their use.

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:

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : PALOMINO ROOM
Site Address : 723 MAIN ST

Owner : CARLOS ZAPATA
Owner Address : 8588 SILVER BRIDGE RD

Inspector Comments:

Please get thermometers for all refrigerators.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All food training certificates must be available for inspection at all times. Please gather all employees certificates and keep them in the binder.

Overall Inspection Comments

Additionally, do not store toilet paper rolls on top of dispensers in the restrooms and drain the condensation pan to the walk-in refrigerator more frequently. 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 | : PAPA MURPHY'S PIZZA | Owner | : JRD FOOD SERVICE INC. |
| Site Address | : 2011 SOLANO ST | Owner Address | : 9 MAIN ST 105 |
| Facility ID | : FA0000606 | Inspector | : EE0000001 - David Brower |
| Record ID | : PR0000229 | Inspector Phone | : Not Specified |
| License/Permit Number | : 2221-16F-1 | Program: | : 1623 - Restaurant <2000 Sq. Feet |
| Person in Charge | : | | : |
| Inspection Date | : 9/10/2020 | Total Inspection Time | : 55 min. |
| Inspection Number | : DA0008160 | 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:

Handle on walk-in still broken!! repair by next routine inspection.

Overall Inspection Comments

Received By: _____

Date _____

David Brower _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|----------------------------|-----------------------|------------------------------------|
| Facility Name | : RANCHO GRANDE | Owner | : PETE MANNERINO |
| Site Address | : 1995 SOLANO ST | Owner Address | : P O BOX 7836 |
| Facility ID | : FA0000617 | Inspector | : EE0000005 - Tia Branton |
| Record ID | : PR0000247 | Inspector Phone | : (530) 527-8020 |
| License/Permit Number | : 2242-16F-1 | Program: | : 1623 - Restaurant <2000 Sq. Feet |
| Person in Charge | : | | : |
| Inspection Date | : 9/28/2020 | Total Inspection Time | : 60 min. |
| Inspection Number | : DA0008226 | 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:

All employees that handle food are required to have food handler/ managers food training certificate.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Metal Probe thermometer shall be available to test hot holding temperatures.

Overall Inspection Comments

Received By:

Date

Tia Branton

Date

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

OFFICIAL INSPECTION REPORT



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|----------------------------|-----------------------|-----------------------------|
| Facility Name | : RED BLUFF RV PARK | Owner | : RED BLUFF RV PARK, LLC |
| Site Address | : 80 CHESTNUT AVE | Owner Address | : 3511 DEL PASO RD 160 |
| Facility ID | : FA0000622 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0000254 | Inspector Phone | : Not Specified |
| License/Permit Number | : 2253-36P-1 | Program: | : 3612 - Seasonal Pool/Spa |
| Person in Charge | : | | : |
| Inspection Date | : 9/15/2020 | Total Inspection Time | : 30 min. |
| Inspection Number | : DA0008176 | Result | : 01 - Meets Standards |
| Purpose of Inspection | : 102 - Routine Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

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 | : 9/15/2020 | Total Inspection Time | : 60 min. |
| Inspection Number | : DA0008177 | Result | : 01 - Meets Standards |
| Purpose of Inspection | : 102 - Routine Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

Kitchen looks great. Mistee to complete food manager's safety training.

Received By: _____

Date _____

Jana Gosselin _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|-------------------------------|-----------------------|----------------------------------|
| Facility Name | : RICHFIELD ELEMENTARY SCHOOL | Owner | : RICHFIELD ELEMENTARY SCHOOL |
| Site Address | : 23875 RIVER ROAD | Owner Address | : 23875 RIVER RD |
| Facility ID | : FA0000613 | Inspector | : EE0000005 - Tia Branton |
| Record ID | : PR0000237 | Inspector Phone | : (530) 527-8020 |
| License/Permit Number | : 2235-16F-1 | Program: | : 1635 - School Cafeteria/Senior |
| Person in Charge | : | | : Program |
| Inspection Date | : 9/30/2020 | Total Inspection Time | : 60 min. |
| Inspection Number | : DA0008231 | Result | : 01 - Meets Standards |
| Purpose of Inspection | : 102 - Routine Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks good..thank you...

Tia Branton

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|----------------------------|-----------------------|--------------------------------------|
| Facility Name | : RINA'S MINI MART #2 | Owner | : RINA'S MINI MART |
| Site Address | : 1055 S MAIN St | Owner Address | : 1055 S MAIN ST |
| Facility ID | : FA0001049 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0001617 | Inspector Phone | : Not Specified |
| License/Permit Number | : 8220-16F-1 | Program: | : 1614 - Retail Market<6000 Sq. Feet |
| Person in Charge | : | | : No Prep |
| Inspection Date | : 9/1/2020 | Total Inspection Time | : 30 min. |
| Inspection Number | : DA0008126 | Result | : 01 - Meets Standards |
| Purpose of Inspection | : 102 - Routine Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility 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
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|--------------------------------|-----------------------|------------------------------------|
| Facility Name | : THE SHABBY SISTERHOOD | Owner | : SUSAN HARMS |
| Site Address | : 723 WALNUT ST | Owner Address | : 12849 WILDER RD |
| Facility ID | : FA0001204 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0002087 | Inspector Phone | : Not Specified |
| License/Permit Number | : PT0002177 | Program: | : 1623 - Restaurant <2000 Sq. Feet |
| Person in Charge | : | | : |
| Inspection Date | : 9/28/2020 | Total Inspection Time | : 30 min. |
| Inspection Number | : DA0008229 | Result | : 03 - Minor Violations |
| Purpose of Inspection | : 106 - Pre-Opening Inspection | | |

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please set up a temperature log on sandwich refrigerator and record temp daily. If bottom of unit not holding temperature, it must be repaired or replaced.

Overall Inspection Comments

Received By: _____

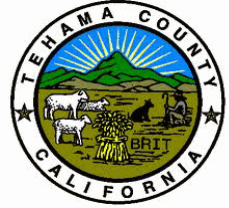
Date _____

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 | : SUBWAY/KIJU | Owner | : KIP RICKEL |
| Site Address | : 951 HIGHWAY 99W 101 | Owner Address | : 12770 RIVER HILLS DR |
| Facility ID | : FA0000684 | Inspector | : EE0000001 - David Brower |
| Record ID | : PR0000339 | Inspector Phone | : Not Specified |
| License/Permit Number | : 2385-16F-1 | Program: | : 1623 - Restaurant <2000 Sq. Feet |
| Person in Charge | : | | : |
| Inspection Date | : 9/15/2020 | Total Inspection Time | : 60 min. |
| Inspection Number | : DA0008180 | Result | : 03 - Minor Violations |
| Purpose of Inspection | : 102 - Routine Inspection | | |

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

Inspection Violations

FOOD FACILITY SHALL BE KEPT FREE OF VERMIN - 16 23

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Lots of flies!! mitigate fly problem.

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Uncovered food in freezer. Cover foods.

Overall Inspection Comments

Received By: _____

Date _____

David Brower _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|------------------------------------|-----------------------|----------------------------|
| Facility Name | : SWEET SWIRLS CAKES & CONFECTIONS | Owner | : MICHELE HARGENS |
| Site Address | : 711 FOURTH ST | Owner Address | : 2007 NORTH ST |
| Facility ID | : FA0001207 | Inspector | : EE0000001 - David Brower |
| Record ID | : PR0002093 | Inspector Phone | : Not Specified |
| License/Permit Number | : PT0002183 | Program: | : 1610 - Bakery |
| Person in Charge | : | | : |
| Inspection Date | : 9/10/2020 | Total Inspection Time | : 50 min. |
| Inspection Number | : DA0008161 | Result | : 01 - Meets Standards |
| Purpose of Inspection | : 102 - Routine Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

Received By:

Date

David Brower

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|----------------------------|-----------------------|--|
| Facility Name | : TACO BELL | Owner | : TACO BELL |
| Site Address | : 228 MAIN ST | Owner Address | : 228 MAIN ST |
| Facility ID | : FA0000645 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0000286 | Inspector Phone | : Not Specified |
| License/Permit Number | : 2295-16F-1 | Program: | : 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet |
| Person in Charge | : | Total Inspection Time | : 45 min. |
| Inspection Date | : 9/11/2020 | Result | : 01 - Meets Standards |
| Inspection Number | : DA0008162 | | |
| Purpose of Inspection | : 102 - Routine Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

Restaurant look 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 | : TACOS COTIJA FOOD TRUCK | Owner | : LAURA MENDOZA |
| Site Address | : 215 S. MAIN ST | Owner Address | : PO BOX 594 |
| Facility ID | : FA0001507 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0002657 | Inspector Phone | : Not Specified |
| License/Permit Number | : PT0002875 | Program: | : 1628 - Food Vehicle Prepared Food |
| Person in Charge | : | | : |
| Inspection Date | : 9/1/2020 | Total Inspection Time | : 30 min. |
| Inspection Number | : DA0008127 | Result | : 01 - Meets Standards |
| Purpose of Inspection | : 104 - Follow-Up Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

Both refrigerators at temperature. Thank you for working to implement changes to keep your food at a safe temperature. Please continue maintaining temperature logs so you will know if one of the units starts to struggle. Ice is a good idea in extreme heat. Shelves in truck looked much cleaner and more organized. Thank you!

Received By:

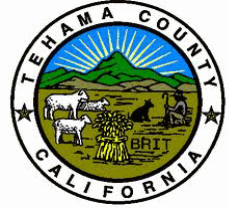
Date

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 | : TREMONT CAFE & CREAMERY | Owner | : LAURIE HILL |
| Site Address | : 731 MAIN ST 1A | Owner Address | : 19615 DEER CREEK ROAD |
| Facility ID | : FA0000682 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0000335 | Inspector Phone | : Not Specified |
| License/Permit Number | : 2379-16F-1 | Program: | : 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet |
| Person in Charge | : | Total Inspection Time | : 45 min. |
| Inspection Date | : 9/30/2020 | Result | : 01 - Meets Standards |
| Inspection Number | : DA0008232 | | |
| 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 temperature logs for tall refrigerator and sandwich prep fridge. Record date, time and temp daily. If refrigerator can't maintain below 41F, please repair.

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 place dedicated thermometer in all refrigerators that don't have one.

Overall Inspection Comments

Additionally, please secure back-up CO2 canisters. Restaurant looks good. Thank you!

Received By:

Date

Jana Gosselin

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|---------------------------------|-----------------------|--------------------------------------|
| Facility Name | : WOODSON BRIDGE MINI MART/DELI | Owner | : WOODSON BRIDGE MINI MART |
| Site Address | : 3770 ILLINOIS AVE | Owner Address | : 7422 LINCOLN BLVD |
| Facility ID | : FA0000666 | Inspector | : EE0000005 - Tia Branton |
| Record ID | : PR0000316 | Inspector Phone | : (530) 527-8020 |
| License/Permit Number | : 2332-16F-1 | Program: | : 1617 - Retail Market <6000 Sq Feet |
| Person in Charge | : | | : 1 Prep Area |
| Inspection Date | : 9/21/2020 | Total Inspection Time | : 60 min. |
| Inspection Number | : DA0008198 | Result | : 01 - Meets Standards |
| Purpose of Inspection | : 102 - Routine Inspection | | |

Inspection Violations

No violations cited.

Overall Inspection Comments

Majority of previous issues have been addressed. Thank you...please continue work as discussed.

Tia Branton

Received By:

Date

Tia Branton

Date