

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	: 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	: 9/14/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009269	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

## Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

#### Violation Description:

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

#### Corrective Description:

#### Inspector Comments:

Ensure all refrigeration units have working dedicated thermometers.

### 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:

Observed employee working the grill working with raw meat and touch multiple items without changing gloves or hand washing ensure employees are trained in proper hand washing procedures.

### 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:

Standing reach in refrigeration unit was noted to be at 46°F, refrigeration unit shall be able to maintain temperature of 41°F or below. Refrigeration unit shall be repaired or replaced as soon as possible. Please set up a temperature log and checked twice a day until next follow up 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))

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : BARTELS' GIANT BURGER  
Site Address : 22355 CORNING RD

Owner : DENNIS BARTELS  
Owner Address : 941 SPRING GULCH RD

*Corrective Description:*

*Inspector Comments:*

Racks inside standing reach in refrigerator next to grill were noted to be dirty, clean and maintain all racks in refrigeration units.

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### Overall Inspection Comments

Follow up inspection will be with-in 2 weeks of 9/14/2021 inspection, ensure refrigeration units are able to hold temperature of 41°F or below to avoid future re-inspections and fees.

*David Lopez*

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Received By:

Date

David Lopez

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BASKIN ROBBINS	Owner	: MEYERS MOTELS
Site Address	: 333 S MAIN ST B	Owner Address	: 4480 PLUMAS ST
Facility ID	: FA0000495	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000098	Inspector Phone	: Not Specified
License/Permit Number	: 2016-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 9/1/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009233	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

#### 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:*

Hand washing sink was noted to be cluttered, hand washing sink shall solely be used for hand washing and free from clutter at all time.

#### 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:*

Frozen cakes were noted to be uncovered in freezer, cakes shall be protected from contamination at all times.

### 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	: BEST TOWN MARKET	Owner	: GEORGINA LOMELI BARRERA
Site Address	: 1705 WALNUT ST	Owner Address	: 1705 WALNUT ST
Facility ID	: FA0001525	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002680	Inspector Phone	: Not Specified
License/Permit Number	: PT0002898	Program:	: 1616 - Retail Market >15,000 Sq
Person in Charge	:		: Feet No Prep
Inspection Date	: 9/29/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009320	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

#### HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Please keep hand washing sinks clear and ready for use at all times.

#### ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Please keep all open food covered and protected at all times.

#### FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Please create a file for food handler cards and have them available for inspection at all times.

### Overall Inspection Comments

The store looks good, thank you!

Received By:

Date

Jana Gosselin

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BOAR HUNTER BBQ	Owner	: JEFF TAUSCH
Site Address	: 21630 SACRAMENTO AVE	Owner Address	: 21630 SACRAMENTO AVE
Facility ID	: FA0001497	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002642	Inspector Phone	: Not Specified
License/Permit Number	: PT0002858	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 9/27/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009313	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Trailer looks good. OK to open.

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

Date \_\_\_\_\_

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

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BURGER SHACK	Owner	: ANAIZA NOVOA
Site Address	: 7834 HIGHWAY 99 E	Owner Address	: 7834 HWY 99E
Facility ID	: FA0000505	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000111	Inspector Phone	: Not Specified
License/Permit Number	: 2035-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 9/7/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009242	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

#### ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Hamburger meat and vegetables inside sandwich refrigerator was noted to be open, food shall be in protective containers and closed when not in use. Meats shall be stored on lowest shelf to avoid the possibility of cross contamination.

#### 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:*

Bottom of sandwich top refrigeration unit was noted to be at 50°F, refrigeration unit shall be able to hold temperature of 41°F or below. Please repair/replace if unable to hold temperature.

#### 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:*

Observed cook working with raw meats and switching to other food items without hand washing, after touching raw meat hands shall be washed or use of disposable gloves shall be used.

#### 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:*

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : BURGER SHACK  
Site Address : 7834 HIGHWAY 99 E

Owner : ANAIZA NOVOA  
Owner Address : 7834 HWY 99E

*Inspector Comments:*

Ice scoop was noted to be inside ice bin at time of inspection, ice scoop shall be stored outside of ice bin to avoid the possibility of cross contamination.

**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:*

Wall mounted hand washing soap was noted to be lacking, wall mounted hand soap dispenser shall be properly installed inside employee restroom as soon as possible.

**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 handling cards shall be obtained after 30 days of hiring day, ensure all employees have up to date food handling cards and readily accessible.

**Overall Inspection Comments**

Follow up inspection will be within 2 weeks please make necessary changes as soon as possible to avoid future re-inspection fees.

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

Date \_\_\_\_\_

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

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BURGER SHACK	Owner	: ANAIZA NOVOA
Site Address	: 7834 HIGHWAY 99 E	Owner Address	: 7834 HWY 99E
Facility ID	: FA0000505	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000111	Inspector Phone	: Not Specified
License/Permit Number	: 2035-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 9/21/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009293	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

### Inspection Violations

#### FOOD 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 handling cards shall be obtained within 30 day of hiring, ensure all employees have up to date handling cards and readily accessible.

#### 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:*

Hamburger meat inside sandwich refrigerator was noted to be open, food shall be in protective containers and closed when not in use. Meats shall be stored on lowest shelf to avoid the possibility of cross contamination.

### Overall Inspection Comments

Ensure all employees have food handling cards as soon as possible.

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

Date

David Lopez

Date



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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CARNICERIA DOS AMIGOS	Owner	: CARNICERIA DOS AMIGOS
Site Address	: 2003 SOLANO ST	Owner Address	: 204 SAMSON AVE
Facility ID	: FA0000574	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000192	Inspector Phone	: Not Specified
License/Permit Number	: 2164-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 9/15/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009284	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 Certificate was noted to be lacking, show proof of Managers Food Handling certificate to this office within 30 days of 9/15/2021 or risk suspension of food permit. New employees have 30 days after start date to complete food handling course.

#### HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Kitchen hand washing faucet was noted to be leaking, paper towel dispenser was noted to be empty, and no hot water was available at sink. Hand washing sink shall be in working order and properly plumbed. Paper towel dispenser shall be stocked and maintained at all times.

#### 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:*

Meat case shall have dedicated working refrigerator thermometer on both ends of case.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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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 : CARNICERIA DOS AMIGOS Owner : CARNICERIA DOS AMIGOS  
Site Address : 2003 SOLANO ST Owner Address : 204 SAMSON AVE

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:*

- A) Meat case was noted to be at 46°F, refrigerated meat case shall be able to hold temperature of 41°F or below. Meat case shall be repaired/replaced as soon as possible.
- B) Steam table on left side of meat case was noted to be in nonworking order at time of inspection, steam table shall be repaired/replaced as soon as possible.

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

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Observed workers improperly ware washing, ware washing procedures shall be posted next to 3 compartment sink of wash, rinse, and sanitize.  
Sanitizer strips were noted to be lacking at time of inspection, sanitizer strips shall be available to ensure proper concentration is being used.

**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 was noted to have multiple pots with food uncovered as well as container holding shrimp. Food shall be covered at all times when not in use to avoid the possibility of cross contamination.

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

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Walk-in was noted to still have wood shelving, wood shelving shall be replaced with FRP or light colored nonabsorbent material.

**ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33**

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Walk-in fan covers were noted to have excessive dust build up, clean and maintain fan covers to avoid the possibility of cross contamination.

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

Owner : CARNICERIA DOS AMIGOS  
Owner Address : 204 SAMSON AVE

**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:*

Hot holding meat on left side of meat case refrigerator was noted to be at 90°F, meat was voluntarily discarded.

Hot potentially hazardous foods shall be kept at 135°F or above.

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**Overall Inspection Comments**

Follow up inspection will be within 2 weeks of 9/15/2021 inspection. If re-inspection is needed after follow up inspection re-inspection fees will begin to incur. Please make necessary changes as soon as possible to avoid fees.

*David Lopez*

---

Received By:

Date

David Lopez

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : CARNICERIA DOS AMIGOS	Owner : CARNICERIA DOS AMIGOS
Site Address : 2003 SOLANO ST	Owner Address : 204 SAMSON AVE
Facility ID : FA0000574	Inspector : EE0000019 - David Lopez
Record ID : PR0000192	Inspector Phone : Not Specified
License/Permit Number : 2164-16F-1	Program: : 1623 - Restaurant <2000 Sq. Feet
Person in Charge :	:
Inspection Date : 9/28/2021	Total Inspection Time : 60 min.
Inspection Number : DA0009315	Result : 03 - Minor Violations
Purpose of Inspection : 104 - Follow-Up Inspection	

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

### **Inspection Violations**

#### **FOOD 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 Certificate was noted to be lacking, show proof of Managers Food Handling certificate to this office within 30 days of 9/15/2021 or risk suspension of food permit. New employees have 30 days after start date to complete food handling course.

Managers Food Handler test is scheduled for October 4th 2021.

#### **HAND WASHING FACILITIES REQUIRED - 16 6**

**"Comply by Date" Not Specified**      Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Kitchen hand washing faucet was noted to be leaking and no hot water was available at sink. Hand washing sink shall be in working order and properly plumbed.  
 Hand washing faucet parts were on hand and awaiting installation on 9/28/2021.

#### **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 case was noted to be at 46°F, refrigerated meat case shall be able to hold temperature of 41°F or below. Meat case shall be repaired/replaced as soon as possible.

#### **ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33**

**"Comply by Date" Not Specified**      Not In Compliance

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 : CARNICERIA DOS AMIGOS Owner : CARNICERIA DOS AMIGOS  
Site Address : 2003 SOLANO ST Owner Address : 204 SAMSON AVE

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Walk-in fan covers were noted to have excessive dust build up, clean and maintain fan covers to avoid the possibility of cross contamination.

**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 was noted to have multiple pots with food uncovered as well as container holding shrimp. Food shall be covered at all times when not in use to avoid the possibility of cross contamination.

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

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Observed workers improperly ware washing, ware washing procedures shall be posted next to 3 compartment sink of wash, rinse, and sanitize.

Sanitizer strips were noted to be lacking at time of inspection, sanitizer strips shall be available to ensure proper concentration is being used.

**Overall Inspection Comments**

Re-inspection will be in a month of 9/28/2021 inspection. If re-inspection is needed after follow up inspection re-inspection fees may begin to incur. Please make necessary changes as soon as possible.

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

Date \_\_\_\_\_

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

Date \_\_\_\_\_

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

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CARNICERIA DOS AMIGOS	Owner	: CARNICERIA DOS AMIGOS
Site Address	: 2003 SOLANO ST	Owner Address	: 204 SAMSON AVE
Facility ID	: FA0000574	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000192	Inspector Phone	: Not Specified
License/Permit Number	: 2164-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 9/28/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009318	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

### Inspection Violations

#### FOOD 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 Certificate was noted to be lacking, show proof of Managers Food Handling certificate to this office within 30 days of 9/15/2021 or food permit may be suspended. New employees have 30 days after start date to complete food handling course. Have a copy of all food handler cards in one file that is easily accessible at the facility where employees know its location. Managers Food Handler test is scheduled for October 4th 2021.

#### HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Kitchen hand washing faucet was noted to be leaking and no hot water was available at sink. Hand washing sink shall be in working order and properly plumbed. Hand washing faucet parts were on hand and awaiting installation on 9/28/2021.

#### 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 was noted to have multiple pots with food uncovered as well as container holding shrimp. Food shall be covered at all times 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:*

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 : CARNICERIA DOS AMIGOS Owner : CARNICERIA DOS AMIGOS  
Site Address : 2003 SOLANO ST Owner Address : 204 SAMSON AVE

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

*Corrective Description:*

*Inspector Comments:*

Walk-in fan covers have excessive dust build up, clean and maintain fan covers to avoid the possibility of cross contamination.

**ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY -** "Comply by Date" Not  
**16 35** 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 case was at 46°F, refrigerated meat case shall be able to hold temperature of 41°F or below. Please make a temperature log and fill out 2x daily to ensure meat case is working properly. Meat case shall be repaired/replaced if unable to hold temperature of 41°F or below as soon as possible.

**WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING** "Comply by Date" Not  
**MATERIALS TO VERIFY CHEMICAL CONC - 16 34** Specified Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Observed workers improperly ware washing, employees shall be trained in proper procedures of ware washing of wash, rinse, sanitize, and air dry. Ware washing procedures shall be posted next to 3 compartment sink.  
Sanitizer strips were noted to be lacking at time of inspection, sanitizer strips shall be available to ensure proper concentration is being used.

**Overall Inspection Comments**

Re-inspection will be in a month of 9/28/2021 inspection. If re-inspection is needed after follow up inspection re-inspection fees may begin to incur. Please make necessary changes 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	: CARNICERIA MI PUEBLO	Owner	: CARNICERIA MI PUEBLO
Site Address	: 1321 SOLANO ST	Owner Address	: 23915 ORANGEWOOD RD
Facility ID	: FA0000679	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000332	Inspector Phone	: Not Specified
License/Permit Number	: 2372-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 9/8/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009252	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:*

Employees shall have food handler card within 30 days of hire, this is the 2nd time this violation has been noted.

**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) Hand washing was noted to be done in 3 compartment sink, 3 compartment sink shall only be used for ware washing and dedicated hand washing sink shall solely be used for hand washing.
- B) Employee restroom was noted to be lacking a permanent wall mounted hand soap dispenser, a permanent wall mount dispenser shall be installed as soon as possible.

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

**"Comply by Date" Not Specified** Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Toilet paper was noted to be on top of toilet tank, toilet paper dispenser shall be permanently installed and stocked at all times.

**ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31**

**"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 : CARNICERIA MI PUEBLO Owner : CARNICERIA MI PUEBLO  
Site Address : 1321 SOLANO ST Owner Address : 23915 ORANGEWOOD RD

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

*Corrective Description:*

*Inspector Comments:*

Whole meat was noted to be out and unprotected inside walk-in and by cutting area, meat shall be covered and protected when not in use to avoid the possibility of cross contamination.

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

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Proper ware washing procedures shall be displayed by 3 compartment sink that shows steps or wash, rinse, and sanitize.

**Overall Inspection Comments**

Have employees complete a food handling class as soon as possible.

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

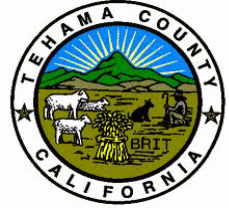
Date \_\_\_\_\_

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

Date \_\_\_\_\_

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

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CASA RAMOS MEXICAN RESTAURANT	Owner	: LARRY BIRDSON
Site Address	: 2001 N MAIN ST	Owner Address	: 185 MAIN ST
Facility ID	: FA0000507	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000113	Inspector Phone	: Not Specified
License/Permit Number	: 2038-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 9/22/2021	Result	: 03 - Minor Violations
Inspection Number	: DA0009304		
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

#### ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

- A) Walk-in ceiling was noted to have dust build-up over food items.
  - B) Fan in dish washer room was noted to have dust build up in close proximity of clean dishes.
  - C) Dish drying racks were noted to have grim build up.
  - D) Racks inside sandwich top refrigerator were noted to have food build up along back edges.
  - E) Ceiling vent above prep table was noted to be dusty.
- Clean all areas with appropriate cleaners and maintain cleanliness.

#### 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:*

Ice machine was noted to be missing upper cover allowing open air into bottom ice bin, ice machine shall be properly protected from contaminants. Repair/replace ice cover 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:*

Walk-in food containers such as chicken, shrimp, and lower buckets were noted to be uncovered, food shall be covered when not in use as soon as possible.

### Overall Inspection Comments

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

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : CASA RAMOS MEXICAN RESTAURANT  
Site Address : 2001 N MAIN ST

Owner : LARRY BIRDSON  
Owner Address : 185 MAIN ST

*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	: DENNY'S #7376	Owner	: NORTH VALLEY DINER, INC
Site Address	: 48 ANTELOPE BLVD	Owner Address	: 3550 MOWEY AVE #301
Facility ID	: FA0000521	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000128	Inspector Phone	: Not Specified
License/Permit Number	: PT0000128	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 9/8/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009251	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:*

Knife rack above prep refrigerator in kitchen shall be kept clean.

#### 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 not at temp. Operator indicates it was open for mopping. Please set up a temperature log for the walk-in recording date/time/temperature at least 2x a day. Maintain temperature log until inspector returns. If refrigerator not holding temperature, please repair.

Additionally, 3 of the 4 spring-loaded closers on the reach-in need to be repaired. They are impeding the efficient closure of the reach-in and contributing to the out-of-range temperature.

#### 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:*

Microwaves dirty, please keep clean.

### Overall Inspection Comments

Thank you for your attention to the listed areas of concern.

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	: DENNY'S #7376	Owner	: NORTH VALLEY DINER, INC
Site Address	: 48 ANTELOPE BLVD	Owner Address	: 3550 MOWEY AVE #301
Facility ID	: FA0000521	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000128	Inspector Phone	: Not Specified
License/Permit Number	: PT0000128	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 9/24/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009312	Result	: 04 - Major 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

#### 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 must be repaired ASAP. Temperature was 46F at 2:17 pm with virtually no customers in the store. All potentially hazardous food to be stored in other refrigerators until walk-in is repaired. Hinges on front also need to be replaced.

### Overall Inspection Comments

Re-inspection required. Refrigerator must be repaired ASAP.

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	: DOLLAR GENERAL #14292	Owner	: DOLGEN CALIFORNIA, LLC
Site Address	: 460 ANTELOPE Blvd	Owner Address	: 100 MISSION RDG
Facility ID	: FA0000549	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000163	Inspector Phone	: Not Specified
License/Permit Number	: 2125-16F-1	Program:	: 1620 - Retail Market >15K Sq Feet 1
Person in Charge	:		: Prep
Inspection Date	: 9/22/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009300	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

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

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Light cover inside walk-in refrigerator was noted to be dirty and non functioning, replace and clean as soon as possible.  
Walk-n freezer was noted to have dust build up in ceiling joints, clean and maintain as soon as possible.

### Overall Inspection Comments

Facility is very clean.

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	: DOLLAR GENERAL #14473	Owner	: DOLGEN CALIFORNIA, LLC
Site Address	: 755 WALNUT St	Owner Address	: 100 MISSION RDG
Facility ID	: FA0001200	Inspector	: EE0000019 - David Lopez
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	: 9/22/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009301	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Store is very clean.

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	: DOLLAR TREE #01230	Owner	: DOLLAR TREE STORES, INC.
Site Address	: 398 S MAIN St	Owner Address	: 641 FULTON AVE
Facility ID	: FA0000525	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000133	Inspector Phone	: Not Specified
License/Permit Number	: 2074-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 9/10/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009262	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:*

The ice cream freezer at the front of the store needs to be defrosted and cleaned.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

The restrooms in the store are an on-going violation. Paper towels and toilet paper MUST be kept in permanently mounted dispensers to prevent fecal and other contamination of the rolls. This is an issue of public health.

### Overall Inspection Comments

Restrooms need to be addressed. The store manager (Danielle) was very helpful today, 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	: EL TACO ASADO	Owner	: LUIS LOPEZ
Site Address	: 17585 RANCHO TEHAMA RD	Owner Address	: 1309 COLUSA ST
Facility ID	: FA0001618	Inspector	: EE0000019 - David Lopez
Record ID	: PR0003145	Inspector Phone	: Not Specified
License/Permit Number	: PT0003378	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 9/17/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009288	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

#### Inspection Violations

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

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Dedicated refrigerator thermometers shall be installed in both refrigeration units 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:*

Container containing cooked meat was noted to be open on bottom shelf of sandwich top refrigerator, food shall be kept covered when not in use to avoid the possibility of cross contamination.

**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:*

Both refrigerators in trailer were noted to be out of temperature, standing pepsi reach in temperature was noted to be at 59°F and sandwich top refrigerator was noted to be at 46°F. Refrigeration units shall be able to hold temperature of 41°F or below, repair/replace refrigeration units if unable to hold proper temperature. Please set up a temperature log (checked 2x daily) until next inspection.

**HAND WASHING FACILITIES REQUIRED - 16 6**

**"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 : EL TACO ASADO Owner : LUIS LOPEZ  
Site Address : 17585 RANCHO TEHAMA RD Owner Address : 1309 COLUSA ST

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 was noted to be out of hand soap, please keep wall mounted soap dispenser stocked at all times.

---

**Overall Inspection Comments**

Follow up inspection will be within 2 weeks of 9/17/2021 inspection. Please ensure refrigeration units are 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	: ENJOY THE STORE	Owner	: BRANDON GRISSOM
Site Address	: 615 MAIN ST	Owner Address	: 584 SYKES AVE
Facility ID	: FA0001198	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002080	Inspector Phone	: Not Specified
License/Permit Number	: PT0002170	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 9/9/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009255	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:*

#### 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:*

Microwave was noted to be dirty inside, please clean and maintain cleanliness.

#### FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Food handler cards were noted to be lacking on location, please ensure all employee food handler cards are available on location preferably in a single file.

### Overall Inspection Comments

Facility is very clean otherwise.

Received By:

Date

David Lopez

Date

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

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FROM THE HEARTH BAKERY & CAFE	Owner	: JOHN DIX
Site Address	: 638 WASHINGTON ST	Owner Address	: 1405 RIDGE DR
Facility ID	: FA0000518	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002565	Inspector Phone	: Not Specified
License/Permit Number	: PT0002775	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 9/28/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009316	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Refrigerators at temperature. Thank you.

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

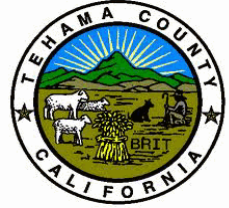
Date \_\_\_\_\_

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

Date \_\_\_\_\_

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Department of Environmental Health  
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Red Bluff CA 96080  
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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: GOLDEN STATE SMOKERY	Owner	: BRIAN FIELDS
Site Address	: 25385 TEHAMA VINA RD	Owner Address	: 25385 TEHAMA VINA RD
Facility ID	: FA0001624	Inspector	: EE0000019 - David Lopez
Record ID	: PR0003153	Inspector Phone	: Not Specified
License/Permit Number	: PT0003386	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 9/23/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009311	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

**EQUIPMENT, UTENCILS AND LINENS SHALL BE PROTECTED FROM CONTAMINATION AT ALL TIMES - 16 36**

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 # 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5)

*Corrective Description:*

*Inspector Comments:*

Standing reach in refrigerator was noted to be at 44°F, refrigerator shall be able to maintain temperature of 41°F or below. Set up a temperature log and check 2x daily when operating to ensure refrigerator is working properly. If refrigerator is unable to maintain temperature of 41° repair/replace refrigerator as soon as possible.

### Overall Inspection Comments

Turn in bathroom contract and photo of registration as soon as possible to this office.

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

Date \_\_\_\_\_

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

Date \_\_\_\_\_

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

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: GREEN BARN WHISKEY KITCHEN	Owner	: BRUCE GEVEDEN
Site Address	: 5 CHESTNUT AVE	Owner Address	: 22162 FISHER RD
Facility ID	: FA0000543	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000157	Inspector Phone	: Not Specified
License/Permit Number	: 2115-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 9/9/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0009260		
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 ensure at least one employee has completed a food safety manager's training within 60 days.

### Overall Inspection Comments

Restaurant looks very good, very clean and well tended. 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	: HARVEY'S HOT DOGS	Owner	: KELLY SHANE
Site Address	: 1920 SOLANO ST	Owner Address	: 2840 MARGUERITE AVE
Facility ID	: FA0001570	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002751	Inspector Phone	: Not Specified
License/Permit Number	: PT0002969	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 9/16/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009285	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:*

Due to menu change with PHF please have 1 person complete and receive Managers food handler certificate.

#### 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:*

Refrigeration units shall have dedicated cold thermometers to ensure refrigeration units are able to hold temperature of 41°F or below.

#### MOBILE SIGNAGE - 16 39B

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

(a) Except as specified in subdivision (c), the business name or name of the operator, city, state, ZIP Code, and name of the permittee, if different from the name of the food facility, shall be legible, clearly visible to consumers, and permanently affixed on the consumer side of the mobile food facility and on a mobile support unit. (114299) (b) The business name shall be in letters at least 3 inches high. Letters and numbers for the city, state, and ZIP Code shall not be less than one inch high. The color of each letter and number shall contrast with its background. (c) Notwithstanding subdivision (a), motorized mobile food facilities and mobile support units shall have the required identification on two sides.

*Corrective Description:*

*Inspector Comments:*

Please ensure correct signage is on trailer before using trailer.

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

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : HARVEY'S HOT DOGS  
Site Address : 1920 SOLANO ST

Owner : KELLY SHANE  
Owner Address : 2840 MARGUERITE AVE

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**Overall Inspection Comments**

Please call this office prior to using new trailer for a pre-opening inspection.

*David Lopez*

---

Received By:

Date

David Lopez

Date



County of Tehama  
 Department of Environmental Health  
 633 Washington St., Rm 36  
 Red Bluff CA 96080  
 Phone # (530) 527-8020  
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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : 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 : 9/21/2021	Total Inspection Time : 45 min.
Inspection Number : DA0009296	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

<b>ALL FOOD SHALL BE SEPERATED AND PROTECTED FROM CONTAMINATION - 16 27</b>	<b>"Comply by Date" Not Specified</b>	Not In Compliance
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*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Food was noted to be in open containers inside sandwich top refrigerator and in walk-in. Food shall be covered when not in use..

<b>WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING MATERIALS TO VERIFY CHEMICAL CONC - 16 34</b>	<b>"Comply by Date" Not Specified</b>	Not In Compliance
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*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:*

Ware washing machine was not operating properly at time of inspection. Sanitizer concentration shall be checked daily to ensure proper concentration is being used. Dish washer shall be repaired/replaced as soon as possible, manual hand washing shall be used until repaired/replaced.

<b>ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14</b>	<b>"Comply by Date" Not Specified</b>	Not In Compliance
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*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 cream scoop was noted to be sitting on shelf, ice cream scoop shall be stored under running water when not in use.

<b>ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33</b>	<b>"Comply by Date" Not Specified</b>	Not In Compliance
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*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

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

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : JACK'S PLACE  
Site Address : 7875 HIGHWAY 99 E

Owner : ALEX RIVERA  
Owner Address : 5075 CLARK RD

Ceiling was noted to have dust build up by air vents, standing reach-in refrigerator floor was noted to be dirty with food build up, and spilled water inside walk-in. Clean with appropriate cleaning solutions and maintain.

---

### Overall Inspection Comments

Follow up inspection will be within 2 weeks of 9/21/2021 inspection.

*David Lopez*

---

Received By:

Date

David Lopez

Date

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

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: KANELA'S CAFE	Owner	: LETICIA LARA RUBIO
Site Address	: 607 MAIN ST	Owner Address	: 20347 ACORN AVE
Facility ID	: FA0000533	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000141	Inspector Phone	: Not Specified
License/Permit Number	: 2086-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 9/23/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009305	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:*

Standing reach in refrigerator in back room was noted to be at 46°F, refrigerator shall be able to maintain temperature of 41°F or below. Use paper log (temperature checked 2x daily) to ensure temperature of 41°F, repair/replace if unable to hold temperature.

**HOT AND COLD POTABLE WATER AVAILABLE - 16 21** "Comply by Date" Not Specified Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

No hot water in kitchen hand washing sink and employee restroom, hand washing sinks shall be properly plumbed 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:*

A) Hand washing sink in kitchen was noted to be lacking a wall mounted soap dispenser.

B) Hand soap dispensers in both restrooms were noted to be in-operable.

Please ensure wall mounted soap dispensers are properly working. Replace if dispensers are not working properly.

### Overall Inspection Comments

Please make changes as discussed, follow up inspection will be within 2 weeks of 9/23/2021.

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

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : KANELA'S CAFE  
Site Address : 607 MAIN ST

Owner : LETICIA LARA RUBIO  
Owner Address : 20347 ACORN AVE

*David Lopez*

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

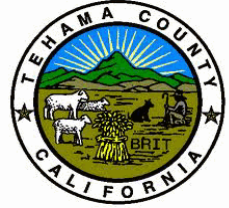
Date \_\_\_\_\_

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

Date \_\_\_\_\_

County of Tehama  
Department of Environmental Health  
633 Washington St., Rm 36  
Red Bluff CA 96080  
Phone # (530) 527-8020  
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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: KEVIN'S DONUTS	Owner	: ELENA SUSTAITA
Site Address	: 218 S MAIN ST	Owner Address	: 519 ANTELOPE BLVD #8
Facility ID	: FA0001319	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002295	Inspector Phone	: Not Specified
License/Permit Number	: PT0002386	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 9/22/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009303	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:*

Paper towels were noted to be out inside employee restroom, ensure restroom is properly stocked at all times.

#### FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

All employees shall have to date food handling cards within 30 days of 9/22/2021 inspection.

#### 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:*

Three door refrigerator with fruit was noted to be at 43°F, refrigeration unit shall be able to hold and maintain temperature of 41°F or below. Repair/replace as soon as possible. Please set up a temperature log checks 2x daily to ensure proper temperature.

### Overall Inspection Comments

Facility is clean other wise.

*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	: LA CORONA	Owner	: LAMAR BAYLES
Site Address	: 914 WALNUT ST	Owner Address	: 900 WALNUT ST
Facility ID	: FA0000566	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000180	Inspector Phone	: Not Specified
License/Permit Number	: 2150-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 9/8/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0009249		
Purpose of Inspection	: 104 - Follow-Up Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

All previous violations cleared. Thank you.

*Jana Gosselin*

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

Date \_\_\_\_\_

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

Date \_\_\_\_\_

County of Tehama  
Department of Environmental Health  
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Red Bluff CA 96080  
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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LIQUOR WAREHOUSE	Owner	: KARTAR SINGH
Site Address	: 3070 HIGHWAY 99 W	Owner Address	: 3070 HWY 99W
Facility ID	: FA0000492	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000093	Inspector Phone	: Not Specified
License/Permit Number	: 2012-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 9/14/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009270	Result	: 00 - Not Applicable
Purpose of Inspection	: 106 - Pre-Opening Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Ok to open for prepackaged food. Ensure door is installed between store and old kitchen. Plan review shall be submitted before making changes to old kitchen or remodel.

*David Lopez*

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

Date \_\_\_\_\_

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

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : LITTLE CAESARS PIZZA	Owner : BHUPINDER SINGH & KAMALDEEP SINGH
Site Address : 965 HWY 99W 135	Owner Address : 1646 REDHAVEN AVE
Facility ID : FA0001159	Inspector : EE0000019 - David Lopez
Record ID : PR0001990	Inspector Phone : Not Specified
License/Permit Number : 8534-16F-1	Program : 1623 - Restaurant <2000 Sq. Feet
Person in Charge :	:
Inspection Date : 9/3/2021	Total Inspection Time : 60 min.
Inspection Number : DA0009237	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

<b>ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33</b>	<b>"Comply by Date" Not Specified</b>	Not In Compliance
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*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Ceiling fans and storage racks over prep area were noted to have heavy dust build up. Ceiling fans and racks shall be kept clean and free from dust to avoid the possibility of food contamination.

<b>ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14</b>	<b>"Comply by Date" Not Specified</b>	Not In Compliance
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*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:*

Excessive grease was noted on the exterior and interior of conveyor oven. Clean grease and maintain cleanliness.

<b>TOILET FACILITY MUST BE CLEAN, SUPPLIED AND PROPERLY CONSTRUCTED - 16 43</b>	<b>"Comply by Date" Not Specified</b>	Not In Compliance
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*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Toilet paper dispenser was noted to be damaged and unsecured, toilet paper shall be permanently secured and working properly.

<b>ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - 16 35</b>	<b>"Comply by Date" Not Specified</b>	Not In Compliance
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*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:*



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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : LITTLE CAESARS PIZZA  
Site Address : 965 HWY 99W 135

Owner : BHUPINDER SINGH & KAMALDEEP SINGH  
Owner Address : 1646 REDHAVEN AVE

*Inspector Comments:*

Prep refrigeration unit "make line" was noted to be at 51°F, refrigeration unit shall be repaired or replaced as soon as possible. Refrigeration unit shall be able to maintain temperature of 41°F or below.

**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:*

Back freezer was noted to have open wing containers, food shall be covered when not in use to protect food from the possibility of cross contamination.

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**Overall Inspection Comments**

Follow up inspection will be within 2 weeks of 9/3/2021 inspection, please make necessary changes as discussed.

---

Received By:

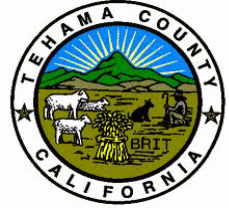
Date

David Lopez

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LITTLE CAESARS PIZZA	Owner	: BHUPINDER SINGH & KAMALDEEP SINGH
Site Address	: 965 HWY 99W 135	Owner Address	: 1646 REDHAVEN AVE
Facility ID	: FA0001159	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001990	Inspector Phone	: Not Specified
License/Permit Number	: 8534-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 9/15/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009277	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

#### 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:*

Excessive grease was noted on the exterior and interior of conveyor oven. Clean grease and maintain cleanliness.

#### 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:*

Ceiling fans and storage racks over prep area were noted to have heavy dust build up. Ceiling fans and racks shall be kept clean and free from dust to avoid the possibility of food contamination.

### Overall Inspection Comments

Continue cleanliness procedures and maintain food contact areas.

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

Date \_\_\_\_\_

David Lopez

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LITTLE COUNTRY STORE	Owner	: JOHN & KEVEL KUCHLE
Site Address	: 21931 CHIMNEY ROCK DR	Owner Address	: 22029 RAINBOW RIDGE PLACE DR
Facility ID	: FA0000511	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000118	Inspector Phone	: Not Specified
License/Permit Number	: 2042-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 9/21/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009294	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

The store looks good, thank you.

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

Date \_\_\_\_\_

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

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LUCKY CHINESE RESTAURANT	Owner	: SHENG LIN CAO
Site Address	: 1137 WALNUT ST	Owner Address	: 1137 WALNUT ST
Facility ID	: FA0000582	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000200	Inspector Phone	: Not Specified
License/Permit Number	: 2179-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 9/15/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009282	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

All violations cleared. Dishwasher sanitizer at concentration and all employees have current food handler cards. Thank you!

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

Date \_\_\_\_\_

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

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : MAPLE GARDEN CHINESE RESTAURANT	Owner : WEI KANG ZHU
Site Address : 138 BELLE MILL LANDING	Owner Address : 12895 GARDENIA AVE
Facility ID : FA0000547	Inspector : EE0000017 - Jana Gosselin
Record ID : PR0000161	Inspector Phone : Not Specified
License/Permit Number : 2123-16F-1	Program : 1623 - Restaurant <2000 Sq. Feet
Person in Charge :	:
Inspection Date : 9/16/2021	Total Inspection Time : 30 min.
Inspection Number : DA0009286	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 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:*

**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:*

Bucket of fish at 70F. Thrown out 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:*

Wash. Rinse. Sanitize. This is the order for washing dishes. PROPER DISH WASHING TECHNIQUE WILL NEED TO BE DEMONSTRATED AT FOLLOW-UP INSPECTION.

**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:*

All open containers of food to be covered at all times.

**WIPING CLOTHES KEPT CLEAN - 16 40**

**"Comply by Date" Not Specified**      Not In Compliance

*Violation Description:*

County of Tehama  
Department of Environmental Health  
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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : MAPLE GARDEN CHINESE RESTAURANT Owner : WEI KANG ZHU  
Site Address : 138 BELLE MILL LANDING Owner Address : 12895 GARDENIA AVE

Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1 114185.3 (d-e))

*Corrective Description:*

*Inspector Comments:*

Wiping cloths to be kept in a bucket of sanitizer and changed after 4 hours. All wiping cloths must be clean!

**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:*

Sign must be posted in bathroom stating "EMPLOYEES MUST WASH HANDS BEFORE RETURNING TO WORK".

**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:*

Fluorescent lights need to be housed in shatterproof casing or LED lights must be used.

**LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22** "Comply by Date" Not Specified Not In Compliance

*Violation Description:*

All liquid waste must drain to an approved fully functioning sewage disposal system. (114197)

*Corrective Description:*

*Inspector Comments:*

Drain under dish washing sink must be fully functional. It cannot overflow onto the floor.

**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:*

All bins of bulk food must be labeled as to contents inside.

**HAND WASHING FACILITIES REQUIRED - 16 6** "Comply by Date" Not Specified Not In Compliance

*Violation Description:*

County of Tehama  
Department of Environmental Health  
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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : MAPLE GARDEN CHINESE RESTAURANT      Owner : WEI KANG ZHU  
Site Address : 138 BELLE MILL LANDING      Owner Address : 12895 GARDENIA AVE

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 shall be accessible, clean and fully stocked.

---

**Overall Inspection Comments**

Major violations observed. All violations must be corrected before next inspection.

---

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	: MAPLE GARDEN CHINESE RESTAURANT	Owner	: WEI KANG ZHU
Site Address	: 138 BELLE MILL LANDING	Owner Address	: 12895 GARDENIA AVE
Facility ID	: FA0000547	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000161	Inspector Phone	: Not Specified
License/Permit Number	: 2123-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 9/27/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009314	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

#### LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22

"Comply by Date" Not  
Specified

Not In Compliance

*Violation Description:*

All liquid waste must drain to an approved fully functioning sewage disposal system. (114197)

*Corrective Description:*

*Inspector Comments:*

Continue to work on kitchen drain

### Overall Inspection Comments

Thank you for all your hard work in the restaurant. Please continue to work on cleanliness and organization. Thank you.

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

Date \_\_\_\_\_

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

Date \_\_\_\_\_



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# OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MARCOS PIZZA	Owner	: TAYLOR ENTERPRISES
Site Address	: 2116 SOLANO ST	Owner Address	: 416 STANMAR DR
Facility ID	: FA0000586	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000206	Inspector Phone	: Not Specified
License/Permit Number	: 2185-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 9/8/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009253	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:

Manager food handling card was noted to be lacking, ensure 1 person has taken and received Food Managers Certificate within 60 days of 9/8/2021 inspection date.

### 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:

Panned pizza dough next to sandwich top refrigerator was noted to have flies flying around, food shall be covered and protected at all times to avoid the possibility of cross contamination.

### 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:

Excessive flies were noted by three compartment sink, facility shall be free from vermin at all times. Implement best practices to remove vermin as soon as possible or call pest services.

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

"Comply by Date" Not Specified

Not In Compliance

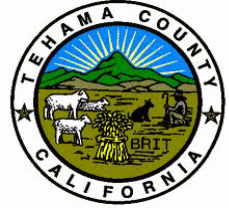
#### Violation Description:

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:

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 : MARCOS PIZZA  
Site Address : 2116 SOLANO ST  
Owner : TAYLOR ENTERPRISES  
Owner Address : 416 STANMAR DR

*Inspector Comments:*

Facility was noted to be lacking test strips for the concentration of the sanitizing solution. Provide sanitizer test strips as soon as possible to ensure proper concentration is being used.

**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:*

Pizza oven hood system was noted to have dust and grease build up on hood baffles, clean baffles as soon as possible and maintain.

**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 blade was noted to be dirty and pizza oven rollers were noted to have food and grease build up. Clean items 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) Dish drying rack was noted to have dirt build up and rust, please clean racks as soon as possible and maintain.
- B) Walk-in fan covers were noted to have excessive dust build up, ceiling was noted to have dust build up more so in the corner near pizza dough storage, floor was noted to be dirty as well, clean walk-in as soon as possible to avoid the possibility of cross contamination.

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

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Meats on left side of sandwich top refrigeration was noted to be at 50°F. Cold Potentially Hazardous Foods shall be held at 41°F or below, implement procedures to ensure meats maintain temperature of 41°F.

**Overall Inspection Comments**

Make necessary changes as soon as possible. Follow up inspection will be within 2 weeks of 7/8/2021. If re-inspection is needed after follow up inspection, re-inspection fees will begin to incur.

County of Tehama  
Department of Environmental Health  
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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : MARCOS PIZZA  
Site Address : 2116 SOLANO ST

Owner : TAYLOR ENTERPRISES  
Owner Address : 416 STANMAR DR

*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	: MARCOS PIZZA	Owner	: TAYLOR ENTERPRISES
Site Address	: 2116 SOLANO ST	Owner Address	: 416 STANMAR DR
Facility ID	: FA0000586	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000206	Inspector Phone	: Not Specified
License/Permit Number	: 2185-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 9/20/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009292	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

### Inspection Violations

#### FOOD FACILITY SHALL BE KEPT FREE OF VERMIN - 16 23

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Excessive flies were noted by three compartment sink, facility shall be free from vermin at all times. Implement best practices to remove vermin as soon as possible or call pest services.

#### 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) Dish drying rack was noted to have dirt build up and rust, please clean racks as soon as possible and maintain.  
B) Walk-in flan covers were noted to have excessive dust build up, ceiling was noted to have dust build up more so in the corner near pizza dough storage, floor was noted to be dirty as well, clean walk-in as soon as possible to avoid the possibility of cross contamination.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Panned pizza dough next to sandwich top refrigerator was noted to be uncovered, food shall be covered and protected at all times to avoid the possibility of cross contamination.

### Overall Inspection Comments

Pest management shall be called if fly problem continues.

*David Lopez*

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

Date \_\_\_\_\_

David Lopez

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MELISSA'S MEXICAN FOOD	Owner	: JOSE M FELIX AISPURO
Site Address	: 707 BEECH WAY	Owner Address	: 707 BEECH WAY
Facility ID	: FA0001628	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0003157	Inspector Phone	: Not Specified
License/Permit Number	: PT0003390	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 9/28/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009317	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:*

Please keep dedicated thermometers in all refrigerators and monitor temperatures to ensure they stay below 41F.

### Overall Inspection Comments

The truck is very clean and looks good. Please submit copies of required paperwork. Ok to open. Thank you.

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

Date \_\_\_\_\_

Jana Gosselin

Date \_\_\_\_\_

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**OFFICIAL FOOD INSPECTION REPORT**



Tim Potanovic, REHS - Director

Facility Name	: OLIVE CITY MARKET	Owner	: JAMES STEVEN BARRETT
Site Address	: 809 SOLANO ST	Owner Address	: 24655 PEDAN AVE
Facility ID	: FA0000554	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000168	Inspector Phone	: Not Specified
License/Permit Number	: 2135-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 9/3/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009236	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

**Inspection Violations**

**ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B**

**"Comply by Date" Not Specified** Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Baffles in dryers hood system were noted to have dust buildup as well as back room air vents, baffles and air vents shall be cleaned as soon as possible 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) Soda nozzles were noted to have syrup and mold build up.
  - B) Ice machine was noted to be dirty in the ice making compartment.
- Please clean each item with appropriate cleaners as soon as possible and maintain.

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

**"Comply by Date" Not Specified** Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Flour bins in back room were noted to be lacking labels, containers holding food shall be properly labeled at all times.

**FOOD TRAINING - 16 1**

**"Comply by Date" Not Specified** Not In Compliance

*Violation Description:*

County of Tehama  
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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : OLIVE CITY MARKET Owner : JAMES STEVEN BARRETT  
Site Address : 809 SOLANO ST Owner Address : 24655 PEDAN AVE

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:*

Employees shall have up to date food handler cards within 30 days of inspection of 9/3/2021.

**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) Refrigeration door handles on all refrigerators were noted to be dirty with food build up.
  - B) Mats in prep area and 3 compartment sink were noted to have food build up.
  - C) Drain at 3 compartment sink was noted to have food build up and very dark.
  - D) Microwave was noted to have food debris inside.
  - E) Hot holding display case was noted to have grease build up.
- Please clean each item with appropriate cleaners as soon as possible and maintain.

**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 have a dedicated working thermometer for the dairy refrigerator.

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

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Food in back 1st freezer were noted to be in open bags, bags shall be kept closed when not in use to avoid the possibility of cross contamination.

**Overall Inspection Comments**

Follow up inspection will be within 2 weeks, please make appropriate changes and maintain cleanliness.

*David Lopez*

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

Date \_\_\_\_\_

David Lopez

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: OLIVE CITY MARKET	Owner	: JAMES STEVEN BARRETT
Site Address	: 809 SOLANO ST	Owner Address	: 24655 PEDAN AVE
Facility ID	: FA0000554	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000168	Inspector Phone	: Not Specified
License/Permit Number	: 2135-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 9/20/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009291	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

### Inspection Violations

#### FOOD 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:*

Employees shall have up to date food handler cards within 30 days of 9/3/2021 inspection day.

#### 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) Drain at 3 compartment sink was noted t have food build up.
  - B) Hot holding display case was noted to have grease build up.
- Please clean each item with appropriate cleaners as soon as possible and maintain

### Overall Inspection Comments

Please make sure employees have food handler cards within the 30 days.

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

Date \_\_\_\_\_

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

Date \_\_\_\_\_



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## 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	: EE0000019 - David Lopez
Record ID	: PR0000229	Inspector Phone	: Not Specified
License/Permit Number	: 2221-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 9/1/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009234	Result	: 00 - Not Applicable
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

#### ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

- A) Walk-in door gasket was noted to be dirty with possible mold as well as other door gaskets under table top refrigerators. Possible signs of mold were also noted on inside doors of refrigeration unit.
  - B) Racks under prep refrigerator were noted to be rusting, racks shall be replaced or repaired as soon as possible.
- Clean all gaskets and refrigerator doors with a bleach like solution to remove signs of mold.

#### 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:*

Front salads by cash register were noted to be at 50°F, Potentially hazardous Foods shall be held at 41°F or below. Items were removed 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:*

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

*Corrective Description:*

*Inspector Comments:*

Walk-in door handle was noted to be missing this has been a continued violation, door handle shall be replaced before next routine inspection.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : PAPA MURPHY'S PIZZA  
Site Address : 2011 SOLANO ST

Owner : JRD FOOD SERVICE INC.  
Owner Address : 9 MAIN ST 105

*Corrective Description:*

*Inspector Comments:*

Toilet paper dispenser was noted to be lacking in employee restroom, toilet tissue shall be provided in a permanently installed dispenser as soon as possible.

### FOOD TRAINING - 16 1

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Ensure all employee food handler cards are up to date at all times.

---

### Overall Inspection Comments

*David Lopez*

Received By:

Date

David Lopez

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: PAPA MURPHY'S	Owner	: FHK RED BLUFF PARTNERS
Site Address	: 845 S MAIN ST	Owner Address	: P O BOX 8600
Facility ID	: FA0000605	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000228	Inspector Phone	: Not Specified
License/Permit Number	: 2220-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 9/23/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009306	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

The restaurant looks good, 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	: RAMON'S GRILLE/WILD WEST TEX MEX	Owner	: RAMON ALVAREZ
Site Address	: 723 MAIN ST	Owner Address	: PO BOX 5279
Facility ID	: FA0001623	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0003152	Inspector Phone	: Not Specified
License/Permit Number	: PT0003385	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 9/1/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009235	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 complete food manager's safety training within the next 60 days.

### Overall Inspection Comments

Restaurant looks good, all temperatures good. Ok to open. 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	: RANCHERS DELI & MEATS	Owner	: DALE MC FALL
Site Address	: 890 MARGUERITE AVE	Owner Address	: 303 SOLANO ST
Facility ID	: FA0001212	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002103	Inspector Phone	: Not Specified
License/Permit Number	: PT0002193	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 9/13/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009266	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 at this time.

---

Received By:

Date

David Lopez

Date

County of Tehama  
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# 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	: EE0000019 - David Lopez
Record ID	: PR0000247	Inspector Phone	: Not Specified
License/Permit Number	: 2242-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 9/21/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009297	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 shall have food handling certificate within 30 days of 9/21/2021 inspection date.

### 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:

Ceiling vents were noted to be dusty inside kitchen area. Clean and maintain 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)

#### Corrective Description:

#### Inspector Comments:

Dedicated refrigerator thermometers shall be installed in all refrigeration units as soon as possible.

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

"Comply by Date" Not Specified

Not In Compliance

#### Violation Description:

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

#### Corrective Description:

#### Inspector Comments:

Food was noted to be uncovered inside 3 door refrigeration unit across from steam table. Food shall be covered when not in use.

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : RANCHO GRANDE  
Site Address : 1995 SOLANO ST

Owner : PETE MANNERINO  
Owner Address : P O BOX 7836

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**Overall Inspection Comments**

Facility is very clean otherwise.

*David Lopez*

---

Received By:

Date

David Lopez

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RED BLUFF FOOD MART	Owner	: KANWAR SINGH
Site Address	: 15 ANTELOPE Blvd	Owner Address	: 15 ANTELOPE BLVD
Facility ID	: FA0000969	Inspector	: EE0000019 - David Lopez
Record ID	: PR0002105	Inspector Phone	: Not Specified
License/Permit Number	: PT0002195	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 9/7/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009241	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

#### ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

- A) Microwave was noted to have food debris on the inside ceiling.
  - B) Walk-in fan covers were noted to have dust buildup.
  - C) Floor drain in front of soda machine was noted to be dirty with debris.
- Please clean areas with appropriate cleaners and maintain.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Wall mounted soap dispenser was noted to be in disrepair, wall mounted soap dispenser shall be repaired/replaced as soon as possible and be maintained in working order.

#### 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:*

Ventilation in restroom was noted to be lacking, ventilation system shall be in working order at all times.

### Overall Inspection Comments

Facility is very clean otherwise.



County of Tehama  
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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : RED BLUFF FOOD MART  
Site Address : 15 ANTELOPE Blvd

Owner : KANWAR SINGH  
Owner Address : 15 ANTELOPE BLVD

*David Lopez*

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

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

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: REITER'S BAKERY & CONFECTIONS	Owner	: RICHARD REITER
Site Address	: 830 MAIN ST	Owner Address	: 20970 SECOND ST
Facility ID	: FA0001153	Inspector	: EE0000019 - David Lopez
Record ID	: PR0001982	Inspector Phone	: Not Specified
License/Permit Number	: 8528-16F-1	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 9/23/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009310	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Bakery is extremely clean, no violations were noted at time of inspection.

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

Date \_\_\_\_\_

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

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: STARBUCKS COFFEE #10581	Owner	: STARBUCKS COFFEE #10581
Site Address	: 535 ADOBE ROAD	Owner Address	: 535 ADOBE RD
Facility ID	: FA0000673	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000326	Inspector Phone	: Not Specified
License/Permit Number	: 2362-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 9/22/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009302	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 ensure all employees food handling cards are up to date at all times.

#### LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22

"Comply by Date" Not  
Specified

Not In Compliance

*Violation Description:*

All liquid waste must drain to an approved fully functioning sewage disposal system. (114197)

*Corrective Description:*

*Inspector Comments:*

Water leak was noted between ice making machine and dish washer machine in back room. Repair/replace as soon as possible.

### Overall Inspection Comments

Increase wiping down counter tops when possible, facility is clean otherwise.

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

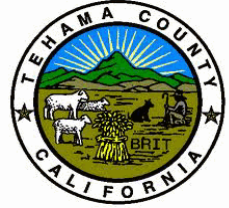
Date \_\_\_\_\_

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

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SUBWAY	Owner	: SUBWAY
Site Address	: 10 GILMORE ST	Owner Address	: 7672 AVIANCA DR C50
Facility ID	: FA0000674	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000327	Inspector Phone	: Not Specified
License/Permit Number	: 2363-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 9/8/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009250	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

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Toilet paper and paper towels in employee restroom must be in permanently mounted dispensers. Having rolls out of dispensers is unsanitary.

#### 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 sanitizer test strips available at all times.

### Overall Inspection Comments

The store was very clean, organized and well tended. Thank you.

Received By:

Date

Jana Gosselin

Date

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SWEET THANGS	Owner	: KELLI HENDRYK
Site Address	: 14585 CARRIAGE LN	Owner Address	: 14585 CARRIAGE LN
Facility ID	: FA0001433	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002546	Inspector Phone	: Not Specified
License/Permit Number	: PT0002755	Program:	: 1655 - Cottage Food Class B
Person in Charge	:		: Indirect Sale/Inspection
Inspection Date	: 9/10/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0009261	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

All temperatures in range, kitchen looks good. Thank you.

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

Date \_\_\_\_\_

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

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: 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	: 9/9/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0009254	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 noted to be missing from the facility, have all employee food handler cards at facility and readably available.

#### 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:*

Standing reach in refrigerator was noted to be at 60°F ensure equipment is able to hold temperature of 41°F or below. Please repair/replace as soon as possible.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Open food was noted to be under window and inside standing reach in refrigerator. Ensure food is protected and closed while not in use.

### Overall Inspection Comments

Follow up inspection will be within 2 weeks, ensure all equipment is repaired and functioning properly as soon as possible.

*David Lopez*

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

Date \_\_\_\_\_

David Lopez

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: VIDA JUICE BAR	Owner	: YESENIA ZARAGOZA
Site Address	: 124 S JACKSON ST	Owner Address	: 124 S JACKSON ST
Facility ID	: FA0001478	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0002611	Inspector Phone	: Not Specified
License/Permit Number	: PT0002827	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 9/29/2021	Result	: 01 - Meets Standards
Inspection Number	: DA0009319		
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 keep refrigerators clean.

#### 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 new employees must complete a food handlers course within 30 days.

### Overall Inspection Comments

The new space looks awesome! Please continue to work on keeping the kitchen space tidy and organized. Thank you!

Received By:

Date

Jana Gosselin

Date

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## 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	: EE0000019 - David Lopez
Record ID	: PR0000316	Inspector Phone	: Not Specified
License/Permit Number	: 2332-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 9/15/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0009279	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

#### 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) Dairy product rack was noted to have dust and card board build up.
  - B) Walk-in floor was noted to have dust and spilled drink.
- Clean and maintain all areas as soon as possible.

#### ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not  
Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Hood system was noted to have greasy baffles, hood system shall be regularly cleaned and properly maintained.

### Overall Inspection Comments

Please work on continuing cleanliness and increased cardboard disposal.

Received By:

Date

David Lopez

Date