

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	: AFC SUSHI @ RALEY'S #233	Owner	: AFC SUSHI @ RALEYS #233
Site Address	: 725 S MAIN ST	Owner Address	: 19205 LAUREL PARK RD
Facility ID	: FA0000486	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000087	Inspector Phone	: Not Specified
License/Permit Number	: 2001-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/9/2022	Total Inspection Time	: 15 min.
Inspection Number	: DA0010031	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks very clean. Make sure new employees get a food safety certification within 30 days. Thank you!

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: BABS	Owner	: KRISTEN VAN NATTA
Site Address	: 419 HICKORY ST	Owner Address	: 19443 ALTA VISTA DR
Facility ID	: FA0001645	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0003184	Inspector Phone	: Not Specified
License/Permit Number	: PT0003417	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/3/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0010018	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please complete food safety manager's training and print out. Overall, facility looks great and clean. Thank you.

Received By:

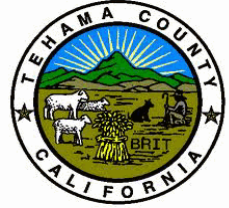
Date

Amanda Young

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: COST U LESS	Owner	: HARDEEP SINGH
Site Address	: 7948 E HWY 99	Owner Address	: 1931 NORTH ST
Facility ID	: FA0001017	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001431	Inspector Phone	: Not Specified
License/Permit Number	: 8084-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 8/23/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010088	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:

Cappuccino machine nozzles have sugar build up and staining. Nozzles shall be cleaned more frequently. This has been cited as a previous violation with the inspection date of 12/1/2021. Please clean regularly to avoid potential re-inspection fees.

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:

3 compartment sink was noted to be extremely dusty with other non-food objects scattered around and on top of it. Sanitizer strips were also lacking at time of inspection. Please order correct sanitizer strips and thoroughly clean the area so proper cleaning standards can occur. This has been noted as a previous violation with the inspection date of 12/1/2021. Please correct immediately to avoid potential re-inspection fees.

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:

During inspection, it was noted that there were no paper towels in the dispenser. Please continue to monitor and replace as necessary.

Overall Inspection Comments

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : COST U LESS
Site Address : 7948 E HWY 99

Owner : HARDEEP SINGH
Owner Address : 1931 NORTH ST

Received By: _____ Date _____

Amanda Young _____ Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CRAVINGS BAKESHOP	Owner	: SARAH WOLF
Site Address	: 419 HICKORY ST	Owner Address	: 1414 4TH ST
Facility ID	: FA0001636	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0003171	Inspector Phone	: Not Specified
License/Permit Number	: PT0003404	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 8/3/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0010017	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please complete food safety manager's training and print out certifications. Overall, facility looks great and clean. Thank you.

Received By:

Date

Amanda Young

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Tim Potanovic, REHS - Director

Facility Name	: DOLLAR GENERAL #14507	Owner	: DOLGEN CALIFORNIA, LLC
Site Address	: 7921 HWY 99E	Owner Address	: 5601 GRANITE PKWY 260
Facility ID	: FA0001197	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002079	Inspector Phone	: Not Specified
License/Permit Number	: PT0002169	Program:	: 1616 - Retail Market >15,000 Sq
Person in Charge	:		: Feet No Prep
Inspection Date	: 8/23/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0010086	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Everything looks great and very clean. Thank you!

Received By:

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: DUTCH BROS. COFFEE #2	Owner	: DUTCH BROS. COFFEE #2
Site Address	: 796 ANTELOPE BLVD	Owner Address	: PO BOX 492526
Facility ID	: FA0001464	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002588	Inspector Phone	: Not Specified
License/Permit Number	: PT0002798	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 8/18/2022	Result	: 01 - Meets Standards
Inspection Number	: DA0010062		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great. Thank you!

Received By:

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Tim Potanovic, REHS - Director

Facility Name	: EL PINCHE TACO	Owner	: ADRIANA VALDOVINES
Site Address	: 3070 HWY 99W	Owner Address	: 5101 TOOMES AVE
Facility ID	: FA0001582	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002769	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002991	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 8/16/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010051	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Mobile food facility okay to reopen. Commissary is La Plaza in Corning.

Tia Branton

Received By:

Date

Tia Branton

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Tim Potanovic, REHS - Director

Facility Name	: ELOTES GERARDO	Owner	: ELIA ZAMORA
Site Address	: 903 SOLANO ST	Owner Address	: 1418 CHICAGO AVE
Facility ID	: FA0001353	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002371	Inspector Phone	: Not Specified
License/Permit Number	: PT0002426	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 8/22/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010083	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Everything looks great. Thank you.

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Tim Potanovic, REHS - Director

Facility Name	: FIREHOUSE PIZZA	Owner	: FRANCISCO BOBADILLA
Site Address	: 734 MAIN ST	Owner Address	: 216 PINE ST
Facility ID	: FA0000604	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000227	Inspector Phone	: Not Specified
License/Permit Number	: 2219-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 8/8/2022	Result	: 03 - Minor Violations
Inspection Number	: DA0010027		
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 put all food training certificates into one folder and have accessible.

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:

Please have "All employees must wash hands" sign at all hand washing stations.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please work on deep cleaning surrounding areas around food prep. Food prep sink needs to be cleaned inside and around and back stock room floors need to be visible.

Overall Inspection Comments

Please work on deep cleaning and add a light bulb cover in the walk in fridge. Thank you.

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FLOURNOY COUNTRY STORE	Owner	: FLOURNOY COUNTRY STORE
Site Address	: 16140 PASKENTA RD	Owner Address	: PO BOX 2318
Facility ID	: FA0000536	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000144	Inspector Phone	: Not Specified
License/Permit Number	: 2099-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 8/30/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010117	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please complete Managers Food Handlers Training within 60 days of this inspection date of 08/30/2022. Once completed, please have it printed or readily accessible on site for future inspections. Thank you.

Overall Inspection Comments

- A.) Kitchen was noted to still be closed during inspection.
- B.) Everything looks great! Thank you!

Received By:

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Amanda Young

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FLYING BOAT	Owner	: LI YAN ZHU
Site Address	: 1522 SOLANO ST	Owner Address	: 1880 AUBURN OAK WAY
Facility ID	: FA0000538	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000148	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2101-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/31/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010123	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All refrigeration units appeared to be in temperature. However all must have dedicated working thermometers.

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:

Repeat violation!! ANSUL system shall be cleaned immediately and stay clean. Significant grease build up.

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:

Please keep lids on food containers not in use.

Overall Inspection Comments

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: FOOD MART VALERO	Owner	: REDDING OIL COMPANY
Site Address	: 1 SUTTER ST	Owner Address	: PO BOX 990280
Facility ID	: FA0001572	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002778	Inspector Phone	: Not Specified
License/Permit Number	: PT0003000	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 8/24/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010092	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility was very clean, thank you. Thank you for resolving past violation issues.

Received By:

Date

Amanda Young

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: GINGER'S ITTY BITTY BAKE SHOPPE	Owner	: GINGER MALLARD
Site Address	: 723 WALNUT ST	Owner Address	: 1521 COTTONWOOD AVE
Facility ID	: FA0001521	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002675	Inspector Phone	: Not Specified
License/Permit Number	: PT0002893	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 8/5/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010025	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please notify Tehama County Environmental Health when you have purchased the commercial grade espresso machine. Thank you.

Received By:

Date

Amanda Young

Date

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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	: EE0000021 - Amanda Young
Record ID	: PR0003153	Inspector Phone	: Not Specified
License/Permit Number	: PT0003386	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 8/31/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010121	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Everything was very clean. Thank you!

Received By:

Date

Amanda Young

Date

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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	: EE0000005 - Tia Branton
Record ID	: PR0002751	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002969	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 8/14/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010081	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Hot dog cart looks good. No hamburgers to be prepared on hot dog cart.

Tia Branton

Received By:

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HEART TALK CAFE	Owner	: KARLA STROMAN
Site Address	: 2498 S MAIN ST	Owner Address	: 17750 HIGHWAY 36W
Facility ID	: FA0000546	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000160	Inspector Phone	: Not Specified
License/Permit Number	: 2121-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/24/2022	Total Inspection Time	: 20 min.
Inspection Number	: DA0010094	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility is currently under construction with replacing flooring and coving in facility part. All equipment was properly working and up to temp. Thank you.

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HOLIDAY INN	Owner	: KUMAR HOTELS, INC
Site Address	: 2810 MAIN ST	Owner Address	: 2810 MAIN ST
Facility ID	: FA0001149	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002086	Inspector Phone	: Not Specified
License/Permit Number	: PT0002176	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 8/9/2022	Result	: 03 - Minor Violations
Inspection Number	: DA0010030		
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 and other employees food safety certification were expired. Please have a manager and all employees handling food to have a valid food safety certification within 30 days.

Overall Inspection Comments

Please keep an eye on the hot holding containers with maintaining temperature. It needs to be able to hot hold consistently throughout the breakfast serve time. Begin to keep cut fruit in the cold fridge for guests to grab. Facility and kitchen look clean. Thank you!

Received By:

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Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: IKKYU JAPANESE RESTAURANT	Owner	: MYINT OO
Site Address	: 645 ANTELOPE BLVD	Owner Address	: 410 LANE ST
Facility ID	: FA0001282	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002222	Inspector Phone	: Not Specified
License/Permit Number	: PT0002313	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 8/16/2022	Result	: 01 - Meets Standards
Inspection Number	: DA0010052		
Purpose of Inspection	: 003 - Complaint 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:

During inspection, grease hoods were visibly dirty with grease and debris. Floors near the system also was seen to have grease buildup. Please thoroughly clean grease buildup on top and bottom. Floor drains also need to be cleaned inside to help deter vectors.

Overall Inspection Comments

Please make a plan and develop a time frame to get coving replaced in the kitchen and prep area. Thank you.

Received By:

Date

Amanda Young

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: JACK IN THE BOX #3489	Owner	: KOBRA ASSOCIATES INC.
Site Address	: 3098 HIGHWAY 99 W	Owner Address	: 3001 LAVA RIDGE CT
Facility ID	: FA0000553	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000167	Inspector Phone	: Not Specified
License/Permit Number	: 2134-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/25/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010106	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

During inspection, the prep table was recorded at 58 degrees F. Please be mindful with leaving the lid open and make sure to close to help temperatures stay below 41 degrees F.

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:

During inspection, some food containers were noted to be uncovered in the refrigerator and freezers. Please make sure all food stuffs have a cover to prevent contamination.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Microwaves were noted to have food build up inside. Please thoroughly clean at the end of each day. Thank you.

Overall Inspection Comments

Received By:

Date

Amanda Young

Date

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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	: EE0000021 - Amanda Young
Record ID	: PR0000180	Inspector Phone	: Not Specified
License/Permit Number	: 2150-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 8/23/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010084	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

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 safety certificate expired/missing. Managers food safety certificates must be available on the premises at all times for inspections. This has been cited as a previous violation during the inspection of 04/05/2022. Please obtain managers food safety certificate within 30 days of todays date of 08/23/2022 to avoid possible re-inspection fees.

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:

Multiple open food containers were observed in walk-in and prep refrigerator in cook station. Please cover food when not in use to protect it from possible contamination.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Walk-in food storage racks were noted to have dust and grime build up. This has been cited as a previous violation. Please clean and maintain.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

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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

Inspector Comments:

Dust and grime was noted on the air curtain above the door. Please wipe to avoid the possibility of cross contamination. Grease trap outside needs to be dumped soon and lid needs to stay close when not in use in order to prevent vectors.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

A.) Prep refrigerator food stuffs was noted to be at 55 degrees inside. As per discussion, add ice to refrigerator to help hold cold temperatures and begin taking a temperature log checking temperature every 2 hours. Ice is a temporary solution, please begin thinking about replacing or getting fixed.

B.) Prep cold line station was noted to be at 51 degrees. Please keep the lid shut when not in use to help cold holding temperatures.

Overall Inspection Comments

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS COSTENOS RESTAURANT	Owner	: ADELAI DA SOTELO AND JUAN GABRIEL SANT
Site Address	: 1510 SOLANO ST	Owner Address	: 5180 LUNING AVE
Facility ID	: FA0000587	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000207	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2187-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/31/2022	Total Inspection Time	: 75 min.
Inspection Number	: DA0010124	Result	: 04 - Major Violations
Purpose of Inspection	: 003 - Complaint 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 MAY BE CLOSED DUE TO IMMINENT HEALTH HAZARD - 16 51

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed.
(114409, 114405)

Corrective Description:

Inspector Comments:

Overall Inspection Comments

Restaurant will be closed beginning September 1st to deal with pest control issue. All equipment and supplies not need in facility shall be removed. Water pipes that leak shall be replaced/repair. Coving shall be replaced/removed. All holes and gaps in doors/roofing shall be patched so as to not allow entry by pests. Facility very very dirty. Will not reopen until clean and reinspected.

Tia Branton

Received By:

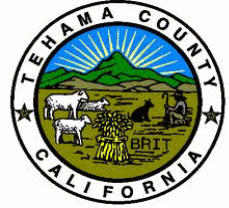
Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MCBRAYERS HOMETOWN CAFE	Owner	: JOI GONZALEZ AND THERON THURSTON
Site Address	: 1081 SOLANO ST A	Owner Address	: 1081 SOLANO ST "A"
Facility ID	: FA0000667	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000318	Inspector Phone	: Not Specified
License/Permit Number	: 2338-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/18/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010066	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please have food managers certificate available for inspections. Please obtain within 30 days time as of today 8/18/2022.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Prep refrigeration unit contents were noted to be at 60 degrees F, ensure potentially hazardous foods are kept at 41 degrees F or below.

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:

Please start to remove and clean up boxes in the area by the ice machine to avoid future potential vectors.

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:

Please make sure all food items in containers in the refrigeration units have lids and/or covered to reduce possible contamination.

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : MCBRAYERS HOMETOWN CAFE
Site Address : 1081 SOLANO ST A

Owner : JOI GONZALEZ AND THERON THURSTON
Owner Address : 1081 SOLANO ST "A"

Overall Inspection Comments

Please begin taking a daily log of the cold holding temperature with the cold prep refrigeration unit. It needs to be under 41 degrees F to ensure food stuffs will not be discarded. If not holding temperature, begin to pack ice under containers as a temporary fix. Please replace this unit soon. Thank you.

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MOBILE GAS STATION	Owner	: NMSO INC.
Site Address	: 65 N ANTELOPE BLVD	Owner Address	: 1040 N BENSON AVE
Facility ID	: FA0001343	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001192	Inspector Phone	: Not Specified
License/Permit Number	: 7064-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 8/24/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0010093	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:

During inspection, it was noted that there was a large amount of sugar buildup on the nozzles for the cappuccino machine. Please wash and sanitize regularly.

Overall Inspection Comments

Facility was very clean otherwise. Thank you.

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RALEY'S 233	Owner	: THOMAS P RALEY
Site Address	: 725 S MAIN ST	Owner Address	: P O BOX 15618
Facility ID	: FA0000616	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000246	Inspector Phone	: Not Specified
License/Permit Number	: 2241-16F-1	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 8/9/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010032	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please wipe clean the spice shelf area and the outside of the spice bins near the rotisserie chicken prep kitchen. Please wipe clean the outside of the hot holding deli compartments, especially on the ledge underneath the sliding windows. Please clean the bottom of the freezer unit that is holding the ice cream; old ice cream and trash have accumulated. Make sure all employees handling food have a food safety certification and check to make sure they are not expired. The facility looks clean and great otherwise. Thank you!

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: RAMOS DONUT HOUSE	Owner	: RAMOS DONUT HOUSE
Site Address	: 545 MAIN ST	Owner Address	: 545 MAIN ST
Facility ID	: FA0000665	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000315	Inspector Phone	: Not Specified
License/Permit Number	: 2331-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/15/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0010049	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks a lot better. Thank you for the hard work and dedicating the time to deep clean and have everything in order.

Received By:

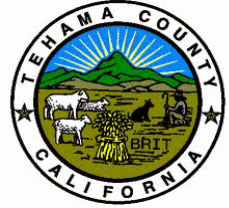
Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ROUND TABLE PIZZA	Owner	: CIRCLE PIZZA LLC
Site Address	: 680 EDITH AVE	Owner Address	: P.O. BOX 1646
Facility ID	: FA0000632	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000268	Inspector Phone	: Not Specified
License/Permit Number	: 2268-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 8/30/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010116	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:

Please post an "Employees must wash hands" sign in the first bathroom. Thank you.

Overall Inspection Comments

- A.) Please keep an eye on the ceiling panels as during inspection, it was noted that they were beginning to deteriorate with the paint flaking off of the panel. Make sure these do not flake off into food stuffs. Begin to think about replacing.
- B.) Begin to plan and execute deep cleaning behind big machines and counters. During inspection, it was noted that there was an accumulation of food stuff buildup on the floors in these hard to reach places.
- C.) Thank you for addressing and correcting past violation citations. Everything looked much better and the staff were very friendly and helpful.

Received By: _____

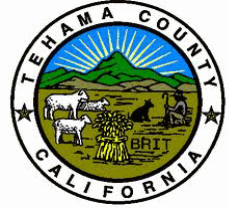
Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SHARI'S	Owner	: WESTERN INVESTMENT REAL ESTATE
Site Address	: 128 BELLE MILL RD	Owner Address	: 34505 CALIFORNIA ST
Facility ID	: FA0000637	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000276	Inspector Phone	: Not Specified
License/Permit Number	: 2277-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 8/11/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010033	Result	: 03 - Minor Violations
Purpose of Inspection	: 003 - Complaint 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 an eye on the temperatures of all potentially hazardous foods that are in the prep fridges. Begin to stock with ice until new unit is installed and keep a daily temperature log, checking temperatures every 4 hours.

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:

All fridges and freezers throughout the facility need to have a working thermometer. Please get ASAP.

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:

Foodstuffs, grease buildup, and debris on floors need to be thoroughly deep cleaned. Pull carts and equipments away from walls and clean foodstuffs and debris behind on the floor. Please thoroughly wash the inside/outside of all carts, equipment, shelves, the hood in the kitchen, and fridges/freezers.

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:

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Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : SHARI'S
Site Address : 128 BELLE MILL RD
Owner : WESTERN INVESTMENT REAL ESTATE
Owner Address : 34505 CALIFORNIA ST

Inspector Comments:

Please thoroughly wash the inside/outside of all carts, equipment, shelves, the hood in the kitchen, and fridges/freezers.

Overall Inspection Comments

Please thoroughly clean throughout the facility and get working thermometers for all fridge and freezer units. Begin to take daily temperature logs as well please.

*Prep fridge will be repaired soon; waiting on call back from installer.

*Will begin getting ice as a temporary solution until prep fridge installed.

*Scheduled for re-inspection on 8/22/2022.

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SHARI'S	Owner	: WESTERN INVESTMENT REAL ESTATE
Site Address	: 128 BELLE MILL RD	Owner Address	: 34505 CALIFORNIA ST
Facility ID	: FA0000637	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000276	Inspector Phone	: Not Specified
License/Permit Number	: 2277-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 8/22/2022	Result	: 01 - Meets Standards
Inspection Number	: DA0010082		
Purpose of Inspection	: 104 - Follow-Up Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility much cleaner. Thank you for resolving past violation issues and cleaning the facility. Please keep up the good work in maintaining cleanliness and keep us updated with the new prep refrigeration unit. Thank you.

Received By:

Date

Amanda Young

Date

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Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: STARBUCKS COFFEE #10581	Owner	: STARBUCKS COFFEE #10581
Site Address	: 535 ADOBE ROAD	Owner Address	: 535 ADOBE RD
Facility ID	: FA0000673	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000326	Inspector Phone	: Not Specified
License/Permit Number	: 2362-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/17/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010058	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please have an updated managers food safety card at the facility at all times.

Overall Inspection Comments

Facility looks very clean and organized. Thank you.

Received By: _____

Date _____

Amanda Young

Date _____

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Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: STARBUCKS COFFEE COMPANY #24030	Owner	: STARBUCKS COFFEE COMPANY #24030
Site Address	: 265 ANTELOPE BLVD	Owner Address	: 2401 S UTAH AVE SSDIO
Facility ID	: FA0001293	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002273	Inspector Phone	: Not Specified
License/Permit Number	: PT0002364	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/24/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010091	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility was very clean, thank you! Please add an employees must wash hands sign in the mens bathroom. Thank you.

Received By:

Date

Amanda Young

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	: STARBUCKS #3486 @ I-5 CORNING	Owner	: SKN PROPERTIES
Site Address	: 908 HIGHWAY 99 W A	Owner Address	: 8227 FRES ST
Facility ID	: FA0000648	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000289	Inspector Phone	: Not Specified
License/Permit Number	: 2303-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/18/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010068	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Managers Food Handler Card was missing and unable to be located. Managers Food Handling Card shall be readily accessible at all times during inspection. This violation has been noted during the previous inspection of 10/4/2021 and facility manager was notified to obtain a new card within 60 days of the inspection date. Please obtain proof of Managers Food Handling Card within 30 days to avoid future re-inspection fees.

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:

All hand washing sinks must be empty and clear of debris for proper hand sanitation protocols.

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:

Shelf behind tea prep area in front kitchen is developing mold. Please clean with appropriate cleaners and maintain if it is not going to be replaced. This has been noted as a previous violation and must be repaired or replaced immediately.

Overall Inspection Comments

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : STARBUCKS #3486 @ I-5 CORNING
Site Address : 908 HIGHWAY 99 W A

Owner : SKN PROPERTIES
Owner Address : 8227 FRES ST

Received By: _____ Date _____

Amanda Young _____ Date _____

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SWEET SWIRLS CAKES & CONFECTIONS	Owner	: MICHELE HARGENS
Site Address	: 711 FOURTH ST	Owner Address	: 2007 NORTH ST
Facility ID	: FA0001207	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002093	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002183	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 8/29/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010110	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility is super clean! Thank you!

Tia Branton

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: THE SHABBY SISTERHOOD	Owner	: SUSAN HARMS
Site Address	: 723 WALNUT ST	Owner Address	: 12849 WILDER RD
Facility ID	: FA0001204	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002087	Inspector Phone	: Not Specified
License/Permit Number	: PT0002177	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/5/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0010026	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please clean appliances, counter spaces under counter ovens, and the new salad bar before serving food. Please make sure the salad bar will be able to cold hold foods and take daily temperatures throughout the day. Please take the Managers Food Safety Training as soon as possible. Thank you.

Received By:

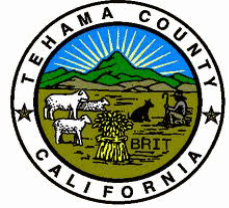
Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: TONY'S TAKE-N-BAKE	Owner	: LISA LOMELI
Site Address	: 8052 HIGHWAY 99E B	Owner Address	: 646 FRIPP AVE
Facility ID	: FA0000656	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000302	Inspector Phone	: Not Specified
License/Permit Number	: 2315-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/23/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010085	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:

Please install paper towel dispenser onto wall. This was cited as a previous violation on 1/19/2022 and needs to be installed immediately.

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 make sure to have food handler certificates on site at the facility for inspections.

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 strips for ware washing sink and test daily to make sure correct amount of sanitizer is being used.

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:

Facility could use a thorough scrubbing. Thank you.

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : TONY'S TAKE-N-BAKE
Site Address : 8052 HIGHWAY 99E B

Owner : LISA LOMELI
Owner Address : 646 FRIPP AVE

Overall Inspection Comments

Please provide this office by email or person proof of food handling certificates within 15 days of 8/23/2022 to avoid possible re-inspection fees.
Thank you.

Received By:

Date

Amanda Young

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: VALERO RED BLUFF	Owner	: PRABHJOT RANDHAWA
Site Address	: 615 ANTELOPE BLVD Blvd	Owner Address	: 5150 CHURN CREEK RD
Facility ID	: FA0001325	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002304	Inspector Phone	: Not Specified
License/Permit Number	: PT0002396	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 8/19/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010077	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:

Dairy creamer nozzles were noted to be cut straight, dairy creamer nozzles shall be cut at a 45 degree angle. This has been noted as a violation in the previous inspection dated 7/12/2021. Please adjust the nozzles accordingly immediately.

Overall Inspection Comments

During inspection it was noted that there was an accumulation of dust build up on the vents in the walk in fridge. Please wipe free of dust particles.

Thank you for correcting past violations, please keep for your records and make changes as necessary.

Received By:

Date

Amanda Young

Date

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Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: YAYA'S TACO SHOP	Owner	: ROSALBA RIVERA
Site Address	: 615 FOURTH STREET	Owner Address	: PO BOX 431
Facility ID	: FA0000697	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000354	Inspector Phone	: Not Specified
License/Permit Number	: 2410-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/25/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010105	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looked great and very clean. Thank you!

Received By:

Date

Amanda Young

Date