

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



Facility Name	: ABBEY OF OUR LADY OF NEW CLAIRVAUX	Owner	: FATHER PAUL MARK SCHWAN
Site Address	: 26240 7TH ST	Owner Address	: 26240 7TH ST
Facility ID	: FA0001652	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0003199	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0003435	Program:	: 1642 - Caterer/Commissary
Person in Charge	:		:
Inspection Date	: 12/1/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010464	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great. Catering plan in line with California Retail Food Code. Thank you.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: AMERICAN KITCHEN	Owner	: AMANDA SCHOFIELD
Site Address	: 8051 HWY 99E	Owner Address	: 25080 TEHAMA VINA RD
Facility ID	: FA0000593	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000213	Inspector Phone	: Not Specified
License/Permit Number	: 2196-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/6/2022	Total Inspection Time	: 90 min.
Inspection Number	: DA0010474	Result	: 03 - Minor Violations
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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

Inspection Violations

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:

Complete and print out Food Handler Certificate's and have on site at facility. One person must have the Managers Food Handlers Training.

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:

Provide soap and paper towels in every dispenser. Needed in bathrooms and for hand washing sink.

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:

- A.) Please make sure no debris is hanging from ceilings/walls.
- B.) No standing puddles of water throughout the facility.
- C.) Repair/ replace base coving in places where coving is missing or damaged.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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OFFICIAL FOOD INSPECTION REPORT

Facility Name : AMERICAN KITCHEN Owner : AMANDA SCHOFIELD
Site Address : 8051 HWY 99E Owner Address : 25080 TEHAMA VINA RD

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:

Any equipment or miscellaneous items that will not be used for the restaurant must be removed.

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:

Make sure all foods will be properly stored and in correct containers. Make sure your spices are not left open and are labeled.

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:

All equipment and utensils must be properly sanitized and cleaned after pressure washing the kitchen/facility. All utensils and plates must be sanitized to properly clean off black residue from the pressure wash.

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:

- A.) Pepsi refrigerator in the front was temped at 71 degrees F. This needs to be able to hold a temperature of 41 degrees F or below. Please repair/replace this refrigerator before using.
- B.) Prep refrigerator was temped at 45 degrees F. This needs to be able to hold a temperature of 41 degrees F or below. Please repair/replace this refrigerator before using.

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 refrigerators and freezers being used for the restaurant must have a dedicated working thermometer.

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OFFICIAL FOOD INSPECTION REPORT

Facility Name : AMERICAN KITCHEN
Site Address : 8051 HWY 99E

Owner : AMANDA SCHOFIELD
Owner Address : 25080 TEHAMA VINA RD

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 install a mop sink on the premises.

From California Retail Food Code:

114279.

(a) At least one curbed cleaning facility or janitorial sink equipped with hot and cold water and a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.

114282.

After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Overall Inspection Comments

Please see above on how to correct violations. All violations must be cleared in order to receive permit.

Once you have cleared all violations, please reach back out to schedule a follow-up inspection.

Thank you.

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: BUNS ON THE RUN	Owner	: RIX FAMILY CORPORATION
Site Address	: 2650 MAIN ST	Owner Address	: 19971 AVA CIR
Facility ID	: FA0000668	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000319	Inspector Phone	: Not Specified
License/Permit Number	: 2340-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 12/16/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010510	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, keep it up! Thank you!

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: CARLITO'S MEXICAN RESTAURANT	Owner	: SANTIAGO RODRIGUEZ
Site Address	: 480 ANTELOPE BLVD	Owner Address	: 1109 HARTNELL AVE
Facility ID	: FA0000540	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000153	Inspector Phone	: Not Specified
License/Permit Number	: 2106-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 12/9/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010482	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 SHALL BE SEPERATED AND PROTECTED FROM CONTAMINATION - 16 27

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All containers MUST have a lid or covering. Containers holding foods inside walk-ins and in kitchen all need coverings/lids.

ADEQUATE LIGHTING REQUIRED - 16 38A

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Light bulbs above kitchen stove and equipment need to be thoroughly cleaned and have a cover.

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:

All kitchen equipment used for cooking need to be thoroughly washed and sanitized. Grease buildup is seen on all equipment with grease solidifying on bolts and hoses and all over the equipment.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

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OFFICIAL FOOD INSPECTION REPORT



Facility Name : CARLITO'S MEXICAN RESTAURANT Owner : SANTIAGO RODRIGUEZ
Site Address : 480 ANTELOPE BLVD Owner Address : 1109 HARTNELL AVE

Inspector Comments:

ANSUL system MUST be certified and thoroughly deep cleaned.

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.) On kitchen floors, there is a huge amount of food debris buildup under equipment.

B.) Under gas stoves and grill, the catch tray has food buildup. The amount of food buildup poses a safety risk for your staff.

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 refrigerators and freezers need to have a dedicated thermometer inside.

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:

Floors and walls throughout facility need a deep clean. Floors were very slippery with grease buildup and walk-in refrigerator had old food stuffs on the floor under shelves.

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 tissue must be inside toilet paper dispenser. It cannot be left on top of the dispensers.

Overall Inspection Comments

Please see above on how to correct violations. If these violations are still present with next inspection, this may result in an immediate closure.

Re-inspection will occur within one week of inspection date of 12/9/2022.

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OFFICIAL FOOD INSPECTION REPORT



Facility Name : CARLITO'S MEXICAN RESTAURANT
Site Address : 480 ANTELOPE BLVD

Owner : SANTIAGO RODRIGUEZ
Owner Address : 1109 HARTNELL AVE

Received By: _____ Date _____

Amanda Young _____ Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: CARLITO'S MEXICAN RESTAURANT	Owner	: SANTIAGO RODRIGUEZ
Site Address	: 480 ANTELOPE BLVD	Owner Address	: 1109 HARTNELL AVE
Facility ID	: FA0000540	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000153	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2106-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 12/19/2022	Result	: 01 - Meets Standards
Inspection Number	: DA0010513		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Previous violations corrected. Please keep this facility this clean (or cleaner). Thank you for your progress.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: CROSSLAND'S 6	Owner	: CHARLES CROSSLAND
Site Address	: 8215 HWY 99E	Owner Address	: 25522 LINCOLN ST
Facility ID	: FA0000344	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002095	Inspector Phone	: Not Specified
License/Permit Number	: PT0002185	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 12/9/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010487	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility was very clean, thank you!

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT

Facility Name	: DOLLAR GENERAL #14292	Owner	: DOLGEN CALIFORNIA, LLC
Site Address	: 460 ANTELOPE Blvd	Owner Address	: 100 MISSION RDG
Facility ID	: FA0000549	Inspector	: EE0000021 - Amanda Young
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	: 12/14/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010494	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility is very clean and well maintained. Staff do a great job of keeping everything organized and off the floor. Thank you!

Emerald and staff were very helpful today, thank you.

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



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	: EE0000021 - Amanda Young
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	: 12/2/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010462	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

A.) Freezer unit on sales floor is having trouble holding temperature. Staff are aware of the problem and have been monitoring and moved all freezer food to the walk in freezer unit in the back. Please repair or replace the freezer unit on the sales floor ASAP as the walk in unit in the back is overstocked with food stuffs and is making it difficult for staff to perform their duties safely. Thank you.

Facility is looking better, please keep up the great work on keeping the store clean and improving the employee bathrooms. Thank you!

Norm and staff were very helpful today.

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: DOWNTOWN ALE HOUSE	Owner	: FRANCISCO BOBADILLA
Site Address	: 343 WALNUT ST	Owner Address	: 216 PINE ST
Facility ID	: FA0000500	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000106	Inspector Phone	: Not Specified
License/Permit Number	: 2030-16F-1	Program:	: 1626 - Bar Prepackaged Foods Only
Person in Charge	:		:
Inspection Date	: 12/6/2022	Total Inspection Time	: 20 min.
Inspection Number	: DA0010468	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Thank you for your time.

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: EAST COAST FOODS	Owner	: TROY CRUSE
Site Address	: 1315 SOLANO ST B	Owner Address	: 4650 DAWSON RD
Facility ID	: FA0001638	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0003174	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0003407	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 12/5/2022	Total Inspection Time	: 0 min.
Inspection Number	: DA0010476	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility and Mobile look amazing. Thank you very much.
Please complete catering self check list and return to this department.

Tia Branton

Received By: _____

Date _____

Tia Branton

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: ENJOY THE STORE	Owner	: BRANDON GRISSOM
Site Address	: 615 MAIN ST	Owner Address	: 584 SYKES AVE
Facility ID	: FA0001198	Inspector	: EE0000021 - Amanda Young
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	: 12/6/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010466	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great and is very organized and clean! Keep up the great work!

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: FAST TRACK	Owner	: DAVINDER KOONER
Site Address	: 8099 HWY 99E	Owner Address	: 3196 LA MANTIA DR
Facility ID	: FA0000989	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001259	Inspector Phone	: Not Specified
License/Permit Number	: 7073-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 12/9/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010486	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

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 order sanitizer strips to be able to test your sanitizer levels, thank you.

Overall Inspection Comments

Store was very clean, thank you.

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: GLYN PYE VENDING/ST. ELIZABETH CAFETERIA	Owner	: GLYN PYE
Site Address	: 2550 SISTER MARY COLUMBA DR	Owner Address	: 945 W SECOND ST
Facility ID	: FA0001346	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002325	Inspector Phone	: Not Specified
License/Permit Number	: PT0002407	Program:	: 1643 - Perishable Vending
Person in Charge	:		: Machines
Inspection Date	: 12/16/2022	Total Inspection Time	: 5 min.
Inspection Number	: DA0010507	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Machine at 40 degrees F. Thank you.

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: GOOD DOGS	Owner	: MEAGGAN YOUNG
Site Address	: 645 ANTELOPE BLVD	Owner Address	: 530 WEST AVE
Facility ID	: FA0001122	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001909	Inspector Phone	: Not Specified
License/Permit Number	: 8477-16F-1	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 12/14/2022	Result	: 01 - Meets Standards
Inspection Number	: DA0010493		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility is well cleaned and organized. Thank you!

Received By: _____

Date _____

Amanda Young _____

Date _____

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



Facility Name	: GREEN BARN WHISKEY KITCHEN	Owner	: BRUCE GEVEDEN
Site Address	: 5 CHESTNUT AVE	Owner Address	: PO BOX 1579 RD
Facility ID	: FA0000543	Inspector	: EE0000021 - Amanda Young
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	: 45 min.
Inspection Date	: 12/7/2022	Result	: 01 - Meets Standards
Inspection Number	: DA0010478		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great! Keep up the great work!

Please keep an eye on prep refrigerator temperature.

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: KALOCA'S MEXICAN GRILL	Owner	: MARIA CALOCA
Site Address	: 607 MAIN ST	Owner Address	: 73 ELLEN LN
Facility ID	: FA0000533	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000141	Inspector Phone	: Not Specified
License/Permit Number	: 2086-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/1/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010465	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great! Clear to open!

- A.) Print out Food Handlers Certificates.
- B.) Put paper towels and soap by hand washing sink in kitchen.
- C.) Fix soap container in bathroom.
- D.) Order sanitizer strips.

Best of luck with your opening!

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: KAREN'S KITCHEN	Owner	: KAREN BLOOD
Site Address	: 8618 HOLLIS ST	Owner Address	: 8618 HOLLIS ST
Facility ID	: FA0001585	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002774	Inspector Phone	: Not Specified
License/Permit Number	: PT0002996	Program:	: 1655 - Cottage Food Class B
Person in Charge	:		: Indirect Sale/Inspection
Inspection Date	: 12/9/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010483	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Kitchen looks great and everything was in temp.

Please submit a water test within 30 days, thank you!

Received By:

Date

Amanda Young

Date

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Red Bluff CA 96080
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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: KEVIN'S DONUTS	Owner	: ELENA SUSTAITA
Site Address	: 218 S MAIN ST	Owner Address	: 519 ANTELOPE BLVD #8
Facility ID	: FA0001319	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002295	Inspector Phone	: Not Specified
License/Permit Number	: PT0002386	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 12/2/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010463	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:

Refrigerator holding temp was 48 degrees F. Please repair or replace this unit ASAP. Refrigerator needs to be able to hold at 41 degrees F or below.

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 place all meat food items on the most bottom shelf to prevent contamination if meat package was to rip and leak. Thank you.

Overall Inspection Comments

Please see above on how to correct current violations and continue to discard any unused equipment/materials that are not being used for the bakery to help eliminate clutter, thank you!

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: LEGENDARY	Owner	: MEISHA MANAS
Site Address	: 613 MAIN ST	Owner Address	: 4 ENTERPRISE CT
Facility ID	: FA0001530	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002687	Inspector Phone	: Not Specified
License/Permit Number	: PT0002905	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 12/6/2022	Result	: 01 - Meets Standards
Inspection Number	: DA0010467		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, thank you!

A.) Please print out Managers Food Certificate and have on site, thank you.

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



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	: EE0000005 - Tia Branton
Record ID	: PR0001990	Inspector Phone	: (530) 527-8020
License/Permit Number	: 8534-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/16/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010512	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All food handler cards/managers certificates shall be available in one designated area. All employees must have proof of training.

Overall Inspection Comments

Tia Branton

Received By: _____

Date _____

Tia Branton

Date _____

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Department of Environmental Health
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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: LUCKY CHINESE RESTAURANT	Owner	: SHENG LIN CAO
Site Address	: 1137 WALNUT ST	Owner Address	: 1137 WALNUT ST
Facility ID	: FA0000582	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000200	Inspector Phone	: Not Specified
License/Permit Number	: 2179-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/7/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010479	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 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:

Make sure all food containers are stored off the floors in both the walk in refrigerator and freezer.

Overall Inspection Comments

Thank you for continuing to improve, keep up the great work.

Let's keep working on removing any equipment and miscellaneous items that are not being used for the facility.

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: MAPLE GARDEN CHINESE RESTAURANT	Owner	: CUN CHANG LIN
Site Address	: 138 BELLE MILL LANDING	Owner Address	: 1645 SCOTTDALE WAY
Facility ID	: FA0000547	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000161	Inspector Phone	: Not Specified
License/Permit Number	: 2123-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/29/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010524	Result	: 03 - Minor Violations
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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

Inspection Violations

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:

- A.) Please make sure all food items are in approved containers and not stored in open cans.
- B.) Please make sure all food is stored off of the ground. Food boxes were seen to be on ground in hallway and walk in units.

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 containers have lids or a covering to reduce cross contamination.

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:

All paper towel and toilet paper must be in a covered dispenser.

Overall Inspection Comments

Please see above on how to correct current violations. A follow up inspection will be within 2 weeks of today's date, 12/29/2022. If a follow up inspection is needed again, re-inspection fees may begin to occur.

Thank you for continually improving and taking the time to improve restaurant.

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OFFICIAL FOOD INSPECTION REPORT

Facility Name : MAPLE GARDEN CHINESE RESTAURANT
Site Address : 138 BELLE MILL LANDING

Owner : CUN CHANG LIN
Owner Address : 1645 SCOTTDALWAY

Received By: _____ Date _____

Amanda Young _____ Date _____

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: NORMA JEAN'S	Owner	: LYNNA GOTT
Site Address	: 18367 BOWMAN RD	Owner Address	: 16770 ALLEN DR
Facility ID	: FA0000021	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0003198	Inspector Phone	: Not Specified
License/Permit Number	: PT0003434	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/16/2022	Total Inspection Time	: 80 min.
Inspection Number	: DA0010509	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great! Thank you!

Received By:

Date

Amanda Young

Date

County of Tehama
Department of Environmental Health
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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: NU-WAY MARKET	Owner	: BP2 RETAIL INC
Site Address	: 8049 HIGHWAY 99 E	Owner Address	: 8049 HWY 99W
Facility ID	: FA0000598	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000219	Inspector Phone	: Not Specified
License/Permit Number	: 2207-16F-1	Program:	: 1619 - Retail Market 6K Sq Feet-15K
Person in Charge	:		: Sq Feet 2 Prep
Inspection Date	: 12/9/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010485	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Store was well organized and clean, thank you.

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



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	: EE0000005 - Tia Branton
Record ID	: PR0003152	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0003385	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/28/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010516	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

No remodeling has begun yet, hope to begin after the beginning of the New Year. All temps correct. Facility cleaner, thank you!

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: RANCHO GRANDE	Owner	: JOSE FIGUEROA SANCHEZ
Site Address	: 1995 SOLANO ST	Owner Address	: 1995 SOLANO ST
Facility ID	: FA0000617	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000247	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2242-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/16/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010511	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility VERY clean. Thank you very much!

Tia Branton

Received By:

Date

Tia Branton

Date

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Department of Environmental Health
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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: RINA'S MINI MART #2	Owner	: TEIG RB OIL, INC.
Site Address	: 1055 S MAIN St	Owner Address	: 1055 S MAIN ST
Facility ID	: FA0001049	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001617	Inspector Phone	: Not Specified
License/Permit Number	: 8220-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 12/13/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010489	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:

Food Handler's Certificates were lacking during time of inspection. Please obtain one Managers Food Handlers and all others who prepare or handle food to have a Basic Food Handlers within 60 days of inspection date, 12/13/2022.

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 order sanitizer strips for your three compartment sink so you can measure sanitizer levels.

Overall Inspection Comments

Facility was clean and in temp. Thank you for your prompt attention to the above violations.

Received By:

Date

Amanda Young

Date

County of Tehama
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OFFICIAL INSPECTION REPORT



Facility Name	: ST. ELIZABETH COMMUNITY HOSPITAL	Owner	: Beachhead Properties LTS LP
Site Address	: 2550 ST. MARY COLUMBA DR	Owner Address	: 2550 SISTER MARY COLUMBA DR
Facility ID	: FA0001039	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001566	Inspector Phone	: Not Specified
License/Permit Number	: 8165-45M-1	Program:	: 6715 - Hospital 1-99 Beds
Person in Charge	:		:
Inspection Date	: 12/16/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010508	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great. Everything was in temp and sanitizer concentrations were at correct levels. Thank you.

Food Handler Certificates, while not required, are highly encouraged for all staff who works in the cafeteria.

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: SERF & JAVI	Owner	: SERF & JAVI LLC
Site Address	: 158 MAIN ST	Owner Address	: 158 MAIN ST
Facility ID	: FA0000046	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002748	Inspector Phone	: Not Specified
License/Permit Number	: PT0002966	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/7/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010477	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great! Keep up the great work!

Please order correct sanitizer strips.

Received By: _____

Date _____

Amanda Young _____

Date _____

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Phone # (530) 527-8020
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OFFICIAL FOOD INSPECTION REPORT

Facility Name	: TAQUERIA LA SUPER LLC	Owner	: BRIAN EDMUNDO
Site Address	: 215 S MAIN ST	Owner Address	: 215 S MAIN ST
Facility ID	: FA0001665	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0003229	Inspector Phone	: Not Specified
License/Permit Number	: PT0003465	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 12/29/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010523	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Everything looks great! Best of luck on your future endeavors!

Received By:

Date

Amanda Young

Date

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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



Facility Name	: TAQUERIA MEXICANA	Owner	: JOSE RAMIREZ MADERA
Site Address	: HIGHWAY 99 E	Owner Address	: P O BOX 1092
Facility ID	: FA0000647	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000288	Inspector Phone	: Not Specified
License/Permit Number	: 2300-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/14/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010503	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great and is very clean. Thank you!

Please send water test results to our office ASAP. Thank you.

Received By: _____

Date _____

Amanda Young _____

Date _____

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



Facility Name	: THE CABIN SALOON, LLC	Owner	: CANDI FLEMING
Site Address	: 8057 HIGHWAY 99 E	Owner Address	: 4 SIR ANDREW CT
Facility ID	: FA0000560	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000174	Inspector Phone	: Not Specified
License/Permit Number	: 2144-16F-1	Program:	: 1627 - Bar
Person in Charge	:		:
Inspection Date	: 12/9/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0010484	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, thank you!

Received By:

Date

Amanda Young

Date

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Phone # (530) 527-8020
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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: VINA MARKET AND DELI	Owner	: MARIA RODRIGUEZ AND BRANDON RODRIGUEZ
Site Address	: 4760 ROWLES ROAD	Owner Address	: P O BOX 173
Facility ID	: FA0000659	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000308	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2323-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 12/1/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010459	Result	: 02 - Failed To Meet Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Food preparation area will not be allowed if not kept clean and able to maintain temperatures for cold hold. Re-inspection beginning of March. Latest bacti sample submitted in October. Thank you.

Tia Branton

Received By: _____

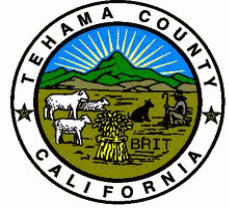
Date _____

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



Facility Name	: WILCOX OAKS GOLF CLUB	Owner	: WILCOX OAKS GOLF CLUB
Site Address	: 20995 WILCOX RD	Owner Address	: P O BOX 127
Facility ID	: FA0001050	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001628	Inspector Phone	: Not Specified
License/Permit Number	: 8227-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 12/13/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010490	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:

- A.) Please have a metal probe thermometer to test temperatures of food, i.e. hot dogs.
- B.) Please place a thermometer in the cold holding unit by the hot dogs.

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 place all meat food stuffs on the most bottom shelves in the refrigerator to prevent cross contamination in case of a rip/leakage. Thank you.

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:

The small refrigerator by the hot dogs was temped at 50 degrees F. This unit needs to be able to hold 41 degrees or below.

This has been cited as a previous violation, please repair or replace asap. Thank you.

Overall Inspection Comments

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



Facility Name	: WOODSON BRIDGE MINI MART/DELI	Owner	: WOODSON BRIDGE MINI MART
Site Address	: 3770 ILLINOIS AVE	Owner Address	: 7422 LINCOLN BLVD
Facility ID	: FA0000666	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000316	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2332-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 12/1/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010460	Result	: 05 - Reinspection Required
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL 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:

Ansul system needs cleaned IMMEDIATELY!!!

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Refrigeration unit in the back holding a temp of 47. Must be able to maintain below

Overall Inspection Comments

Issues must be fixed or re-inspection fees may apply.

Tia Branton

Received By:

Date

Tia Branton

Date