

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	: 7-ELEVEN INC #20054	Owner	: 7-ELEVEN INC.
Site Address	: 1425 SOLANO ST	Owner Address	: 1689 CHERRY ST
Facility ID	: FA0001040	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0001567	Inspector Phone	: (530) 527-8020
License/Permit Number	: 8167-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 1/4/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010536	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

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

"Comply by Date" Not  
Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

All food stuffs in hot-holding shall maintain a minimum temperature of 135 degrees F. Please keep close eye on hot dog/roller machine.

### Overall Inspection Comments

*Tia Branton*

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

Date \_\_\_\_\_

Tia Branton

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: AA 1854 BAR-B-QUE	Owner	: RICHARD VANORNUM
Site Address	: 440 BERRENDOS AVE	Owner Address	: 440 BERRENDOS AVE
Facility ID	: FA0001467	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0003237	Inspector Phone	: Not Specified
License/Permit Number	: PT0003473	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 1/20/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010596	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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### Inspection Violations

No violations cited.

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### Overall Inspection Comments

Clear to open.

Please obtain a Managers Food Handlers Certificate within 60 days of inspection, 01/20/2023. Thank you!

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Received By:

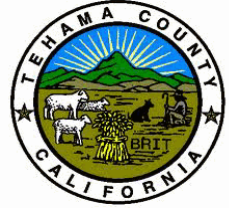
Date

Amanda Young

Date

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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: ARBY'S	Owner	: GOLDEN BEAR RESTAURANT GROUP
Site Address	: 1065 S MAIN ST	Owner Address	: 9048 NEPONSET DR
Facility ID	: FA0000491	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000092	Inspector Phone	: Not Specified
License/Permit Number	: 2010-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/5/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010539	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

- A.) Food debris buildup on the bottom of freezer and refrigerator in kitchen. Please clean periodically to avoid food buildup in equipment.
- B.) Metal backing of soda machine in need of cleaning.

#### 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:*

Mirrors, sinks, and toilets had residue buildup from lack of cleaning. Please make sure staff find time throughout the day to check bathrooms and clean. Thank you.

### Overall Inspection Comments

Facility is looking much better and all previous violations have been cleared. Great job!

Next step is focusing on deep cleaning those hard to reach areas and maintaining cleanliness. Thank you!

Received By:

Date

Amanda Young

Date

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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: ASIAN GARDEN	Owner	: CHIN-LIEN YEH
Site Address	: 908 HIGHWAY 99W C	Owner Address	: 908 HWY 99W C
Facility ID	: FA0000066	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002780	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0003009	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/4/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010538	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Facility looks good. Please clean under all tables and equipment.

*Tia Branton*

Received By:

Date

Tia Branton

Date

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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: THE BAKER'S PANTRY	Owner	: FRANCISCO MORENO
Site Address	: 1942 SOLANO ST	Owner Address	: 417 MARIN ST
Facility ID	: FA0000519	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000126	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2062-16F-1	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 1/17/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010573	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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### Inspection Violations

No violations cited.

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### Overall Inspection Comments

Facility looks very good thank you.

*Tia Branton*

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Received By:

Date

Tia Branton

Date

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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: BARTELS' GIANT BURGER	Owner	: DENNIS BARTELS
Site Address	: 22355 CORNING RD	Owner Address	: 941 SPRING GULCH RD
Facility ID	: FA0000494	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000096	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2015-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/30/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010628	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Facility much cleaner and problem with water is solved. Thank you for the continued improvements.

*Tia Branton*

Received By:

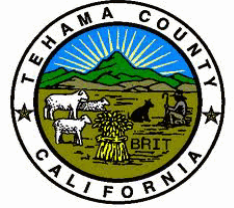
Date

Tia Branton

Date

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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: BASKIN ROBBINS	Owner	: MEYERS MOTELS
Site Address	: 333 S MAIN ST B	Owner Address	: 4480 PLUMAS ST
Facility ID	: FA0000495	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000098	Inspector Phone	: Not Specified
License/Permit Number	: 2016-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/12/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010564	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 obtain a valid Managers Food Safety Certificate within 60 days of inspection date, 01/12/2023. Thank you.

#### 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:*

Please keep all food product off of the walk-in freezer floor. This has been noted as a previous violation and needs to be corrected immediately. Thank you.

### 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	: BASRA MINI MART	Owner	: GURINDER BASRA
Site Address	: 2015 SOLANO St	Owner Address	: 4731 PLEASANT HILLS DR
Facility ID	: FA0000973	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002201	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002292	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 1/4/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010535	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Facility looks great. Thank you very much.

*Tia Branton*

Received By:

Date

Tia Branton

Date



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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: BEST TOWN MARKET	Owner	: GEORGINA LOMELI BARRERA
Site Address	: 1705 WALNUT ST	Owner Address	: 1705 WALNUT ST
Facility ID	: FA0001525	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002680	Inspector Phone	: Not Specified
License/Permit Number	: PT0002898	Program:	: 1616 - Retail Market >15,000 Sq
Person in Charge	:		: Feet No Prep
Inspection Date	: 1/11/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010550	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Facility is very clean, keep it up! Thank you.

One person on staff must have the Manager Food Safety Certification. If you cannot find it, please obtain within 60 days of inspection date, 01/11/2023.

Keep an eye on paper towels near meat counter and refill when out.

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

Date \_\_\_\_\_

Amanda Young \_\_\_\_\_

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: CARNICERIA MARTINEZ	Owner	: PEDRO MARTINEZ
Site Address	: 1311 SOLANO ST	Owner Address	: 688 TOOMES RD
Facility ID	: FA0000045	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002614	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002830	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 1/4/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010534	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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

### Inspection Violations

#### FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Please have copies of all food handler cards available on site.

#### 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:*

Please patch flooring areas as discussed. Please install mop sink as discussed.

### Overall Inspection Comments

Facility okay to open when corrections are made.

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

Date \_\_\_\_\_

Tia Branton

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: CARNICERIA MI PUEBLO	Owner	: CARNICERIA MI PUEBLO
Site Address	: 1321 SOLANO ST	Owner Address	: 23915 ORANGEWOOD RD
Facility ID	: FA0000679	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000332	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2372-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 1/17/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010575	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 make sure copies of all food handler cards are available. Facility looks good. Thank you for latest deep cleaning.

### Overall Inspection Comments

*Tia Branton*

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

Date \_\_\_\_\_

Tia Branton

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: CASA RAMOS MEXICAN RESTAURANT	Owner	: LARRY BIRDSON
Site Address	: 2001 N MAIN ST	Owner Address	: 185 MAIN ST
Facility ID	: FA0000507	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000113	Inspector Phone	: Not Specified
License/Permit Number	: 2038-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 1/31/2023	Result	: 01 - Meets Standards
Inspection Number	: DA0010635		
Purpose of Inspection	: 102 - Routine Inspection		

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### Inspection Violations

No violations cited.

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### Overall Inspection Comments

Facility looks great, keep it up! Thank you.

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Received By:

Date

Amanda Young

Date

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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: CIRCLE 7 DAYS	Owner	: Khinda Gas & Food, INC
Site Address	: 1055 WALNUT St	Owner Address	: 1384 KIRSTEN CT
Facility ID	: FA0000972	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001099	Inspector Phone	: Not Specified
License/Permit Number	: 7039-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 1/11/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010549	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Facility is very clean, keep it up! Thank you.

Keep an eye on the mop water in the mop bucket and change out as necessary.

Time to clean the vents in the walk-in.

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

Date \_\_\_\_\_

Amanda Young

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: CORNING CHINESE RESTAURANT	Owner	: XUE ZHEN CHEN
Site Address	: 1944 SOLANO ST	Owner Address	: 815 TOOMES AVE
Facility ID	: FA0000514	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000121	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2049-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/17/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010574	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Facility looks good. Thank you. Please re-organize dry storage as discussed.

*Tia Branton*

Received By:

Date

Tia Branton

Date

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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: DAYS INN	Owner	: JAIMAD PROPERTIES LLC
Site Address	: 5 SUTTER ST	Owner Address	: 5 SUTTER ST
Facility ID	: FA0000713	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0003219	Inspector Phone	: Not Specified
License/Permit Number	: PT0003455	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/19/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010584	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:*

One person on staff must have the Managers Food Handlers Certificate. Please obtain within 60 days of inspection date 01/19/2023.

#### 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 on counter was temped at 55 degrees F. This fridge must be able to hold 41 degrees or below. Please have fridge repaired or replaced immediately.

### Overall Inspection Comments

Please see above on how to correct violations, thank you.

Facility was clean and well maintained otherwise.

Received By:

Date

Amanda Young

Date

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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: DENNY'S #7376	Owner	: NORTH VALLEY DINER, INC
Site Address	: 48 ANTELOPE BLVD	Owner Address	: 3550 MOWEY AVE #301
Facility ID	: FA0000521	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000128	Inspector Phone	: Not Specified
License/Permit Number	: PT0000128	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 1/31/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010631	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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### Inspection Violations

No violations cited.

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### Overall Inspection Comments

Facility looks great, keep it up! Thank you.

---

Received By:

Date

Amanda Young

Date



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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: EL TACO ASADO	Owner	: LUIS LOPEZ
Site Address	: FOURTH ST. (BY ALLEY)	Owner Address	: 1309 COLUSA ST
Facility ID	: FA0001618	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0003145	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0003378	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 1/31/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010638	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

**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:*

flooring material shall be patched or replaced/repaired.

### Overall Inspection Comments

Please make sure that there are screens on all openings to keep flies and other pests out of trailer.

*Tia Branton*

Received By:

Date

Tia Branton

Date

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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: IZZY'S BAGELS	Owner	: ELIZABETH MENDENHALL
Site Address	: 807 LINCOLN ST	Owner Address	: 807 LINCOLN ST
Facility ID	: FA0001634	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0003168	Inspector Phone	: Not Specified
License/Permit Number	: PT0003401	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/27/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010622	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 restock paper towels near hand washing sink. Please use one-use sanitary towels for hand washing and not towels/cloth. Thank you.

### Overall Inspection Comments

Facility looks great and is very clean, keep it up!

Staff was very helpful today.

Received By:

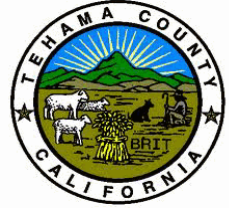
Date

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	: JAVA DETOUR	Owner	: EXCELSIOR JD CO LLC
Site Address	: 550 MAIN ST	Owner Address	: 172 GOLDEN GATE AVE
Facility ID	: FA0000557	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000171	Inspector Phone	: Not Specified
License/Permit Number	: 2138-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/31/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010632	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

#### PROPER BACKFLOW PROTECTION - 16 41

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Please do not use the mop sink as storage. This has been noted as a previous violation and must be corrected immediately.

### Overall Inspection Comments

Please see above on how to correct violations. Thank you.

Please print out Managers Food Safety and keep on site. Begin to install magnetic mesh screen for windows to help control flies before summer season starts.

Received By:

Date

Amanda Young

Date

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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: JILL'S FRESHSTOP MARKET & DELI	Owner	: JILL'S FRESHSTOP MARKET & DELI
Site Address	: 11625 HWY 99E	Owner Address	: 11625 HIGHWAY 99
Facility ID	: FA0000991	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001276	Inspector Phone	: Not Specified
License/Permit Number	: 7075-16F-1	Program:	: 1618 - Retail Market <6000 Sq Feet
Person in Charge	:		: 2 Prep Areas
Inspection Date	: 1/19/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010585	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, keep it up! Thank you!

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	: 1/9/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010542	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Everything in temp. and all improvements have been made or are currently in the process, thank you!

Make sure to take the time at the end of the day to clean microwaves and any place where food likes to buildup so as to help avoid future violations.  
Keep up the great work!

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

Date \_\_\_\_\_

Amanda Young \_\_\_\_\_

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: LA MICHOACANA	Owner	: PETRA AGUILAR
Site Address	: 1905 SOLANO ST	Owner Address	: 814 FAIRVIEW AVE
Facility ID	: FA0001666	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0003234	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0003470	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 1/31/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010639	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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

### Inspection Violations

**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:*

Please install covers over window openings.

### Overall Inspection Comments

Facility okay to open once window openings are closed up.

*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	: LARIAT BOWL	Owner	: DANIEL NEHER
Site Address	: 365 S MAIN ST	Owner Address	: 365 S MAIN ST
Facility ID	: FA0000570	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000186	Inspector Phone	: Not Specified
License/Permit Number	: 2156-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 1/27/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010625	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

**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 appropriate sanitizer strip for 3 compartment sink, thank you.

### Overall Inspection Comments

Facility looks much better and well cleaned and organized. Keep it up!

Staff were very helpful today.

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	: 108 MAIN ST C	Owner Address	: 1646 REDHAVEN AVE
Facility ID	: FA0000696	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000353	Inspector Phone	: Not Specified
License/Permit Number	: 2406-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/31/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010636	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

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

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Pans of chicken legs uncovered in freezer. Please cover with lid or plastic wrap to prevent contamination. This has been noted as a previous violation and needs to be corrected immediately. Thank you.

### Overall Inspection Comments

Facility is looking better. Please see above on how to correct violation. Thank you.

Please print out and keep copies of all Food Safety Certificates on site.

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

Date \_\_\_\_\_

Amanda Young

Date \_\_\_\_\_



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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: LOS AMIGOS LICENSE #2E15446	Owner	: LOS AMIGOS LICENSE #2E15446
Site Address	: 212 S MAIN	Owner Address	: 57 ELLEN LN
Facility ID	: FA0000529	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000137	Inspector Phone	: Not Specified
License/Permit Number	: 2079-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 1/20/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010590	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

The new truck looks great!

Please make sure to transfer over the metal probe thermometer and have all Food Handlers Certificates in the new truck. Thank you.

Received By:

Date

Amanda Young

Date

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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: M & M RANCH HOUSE	Owner	: M & M RANCH HOUSE
Site Address	: 645 ANTELOPE BLVD 1	Owner Address	: P O BOX 702
Facility ID	: FA0000520	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000127	Inspector Phone	: Not Specified
License/Permit Number	: 2067-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 1/20/2023	Result	: 01 - Meets Standards
Inspection Number	: DA0010593		
Purpose of Inspection	: 102 - Routine Inspection		

---

### Inspection Violations

No violations cited.

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### Overall Inspection Comments

Facility was very clean and well organized, keep it up! Thank you!

All previous violations have been cleared.

---

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 SCOTTDAL 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	: 1/13/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010569	Result	: 01 - Meets Standards
Purpose of Inspection	: 104 - Follow-Up Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Great job on correcting all previous violations. The restaurant looks much better! Great job and keep up the great work!

Please install toilet paper holders as soon as they arrive and put remaining lids/plastic wrap on containers.

Thank you.

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

Date \_\_\_\_\_

Amanda Young \_\_\_\_\_

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: MOOSE LODGE	Owner	: MOOSE LODGE
Site Address	: 11745 HIGHWAY 99 W	Owner Address	: 11745 HIGHWAY 99
Facility ID	: FA0000595	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000215	Inspector Phone	: Not Specified
License/Permit Number	: 2200-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/12/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010563	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 obtain a Managers Food Safety Certificate within 60 days of inspection date, 01/12/2023. Thank you.

### Overall Inspection Comments

Facility was very clean, thank you.

Received By:

Date

Amanda Young

Date

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



Facility Name	: MORE FOR LESS #26	Owner	: CONVENIENCE ACQUISITION CO., LLC
Site Address	: 1715 WALNUT St	Owner Address	: 3336 BRADSHAW RD
Facility ID	: FA0001016	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001418	Inspector Phone	: Not Specified
License/Permit Number	: 8083-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 1/11/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010551	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:*

One person on staff must have the Managers Food Handlers. All other staff who handle food must have the Basic Food Handlers. Please obtain within 60 days of inspection date, 01/11/2023.

### Overall Inspection Comments

Facility is very clean, keep it up! Thank you.

Please see above on how to correct violations.

Received By:

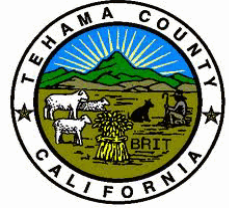
Date

Amanda Young

Date

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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: NEW ASIAN RESTAURANT	Owner	: CHIN CHUAN CHANG
Site Address	: 628 MAIN ST	Owner Address	: 628 MAIN ST
Facility ID	: FA0000597	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000218	Inspector Phone	: Not Specified
License/Permit Number	: 2206-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/11/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010555	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

### Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Please cover containers and bowls of cut/chopped food covered while in refrigerators.

#### FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Please obtain Food Handler Certificates for ALL employees who handle food within 60 days of inspection date, 01/11/2023.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Prep refrigerator by stove was temped at 50 degrees F right when the restaurant opened. This refrigerator needs to be able to hold 41 degrees F or below.

As a temporary fix, please keep ice in refrigerator case and record the temperature on "Food Temperature Control Log" provided. This MUST be filled out until unit is serviced or replaced. If this is not filled out and refrigerator is found to be out of temperature for next inspection, food may have to be discarded.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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



Facility Name : NEW ASIAN RESTAURANT    Owner : CHIN CHUAN CHANG  
Site Address : 628 MAIN ST    Owner Address : 628 MAIN ST

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

*Corrective Description:*

*Inspector Comments:*

Please make sure all refrigerator and freezer cases have a dedicated thermometer.

---

**Overall Inspection Comments**

Please see above on how to correct violations before next re-inspection. If a follow up inspection is needed after re-inspection then re-inspection fees may begin to occur.

Please fill out "Food Temperature Control Log" for prep refrigerator.

---

Received By:

Date

Amanda Young

Date

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Red Bluff CA 96080  
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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: PALOMINO ROOM	Owner	: CARLOS ZAPATA
Site Address	: 723 MAIN ST	Owner Address	: 8588 SILVER BRIDGE RD
Facility ID	: FA0000603	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000225	Inspector Phone	: Not Specified
License/Permit Number	: 2218-16F-1	Program:	: 1626 - Bar Prepackaged Foods Only
Person in Charge	:		:
Inspection Date	: 1/9/2023	Total Inspection Time	: 20 min.
Inspection Number	: DA0010541	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

---

### Inspection Violations

No violations cited.

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### Overall Inspection Comments

Facility looks good, thank you.

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Received By:

Date

Amanda Young

Date



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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: PUPUSAS EL PULGARCITO	Owner	: MAYRA PORTILLO
Site Address	: 1577 2ND ST	Owner Address	: 1816 MCKINLEY AVE
Facility ID	: FA0001632	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0003166	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0003399	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 1/18/2023	Total Inspection Time	: 30 min.
Inspection Number	: DA0010582	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

---

### Inspection Violations

No violations cited.

---

### Overall Inspection Comments

Facility only open on Saturday and Sundays. Very 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  
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## OFFICIAL FOOD INSPECTION REPORT

Facility Name	: REITER'S BAKERY, INC.	Owner	: RICHARD REITER
Site Address	: 830 MAIN ST	Owner Address	: 20970 SECOND ST
Facility ID	: FA0001153	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001982	Inspector Phone	: Not Specified
License/Permit Number	: 8528-16F-1	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 1/27/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010621	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

---

### Inspection Violations

No violations cited.

---

### Overall Inspection Comments

Facility looks great! Very clean and well organized, keep it up!

---

Received By:

Date

Amanda Young

Date

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



Facility Name	: RINA'S MINI MART #1	Owner	: TEIG RB OIL, INC.
Site Address	: 205 ANTELOPE Blvd	Owner Address	: 1055 S MAIN ST
Facility ID	: FA0000979	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001162	Inspector Phone	: Not Specified
License/Permit Number	: 7056-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 1/20/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010594	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Facility is clean and well maintained, keep it up! Thank you!

Staff were very helpful today.

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

Date \_\_\_\_\_

Amanda Young \_\_\_\_\_

Date \_\_\_\_\_

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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: ROUND UP SALOON	Owner	: KENDELL MAYFIELD
Site Address	: 610 WASHINGTON ST	Owner Address	: 340 KIMBALL RD
Facility ID	: FA0000551	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000165	Inspector Phone	: Not Specified
License/Permit Number	: 2130-16F-1	Program:	: 1626 - Bar Prepackaged Foods Only
Person in Charge	:		:
Inspection Date	: 1/9/2023	Total Inspection Time	: 20 min.
Inspection Number	: DA0010543	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

---

### Inspection Violations

No violations cited.

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### Overall Inspection Comments

Facility looks good, thank you!

---

Received By:

Date

Amanda Young

Date

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



Facility Name	: SPEEDWAY #1999	Owner	: TESORO MARKETING WESTERN REFINING RE
Site Address	: 782 ANTELOPE BLVD	Owner Address	: 19100 RIDGEWOOD PARKWAY
Facility ID	: FA0001453	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002571	Inspector Phone	: Not Specified
License/Permit Number	: PT0002781	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	: TESORO MARKETING		: 1 Prep Area
Inspection Date	: 1/20/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010591	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

### Inspection Violations

No violations cited.

### Overall Inspection Comments

Store is clean and well maintained. Keep it up, thank you!

All sinks were able to satisfy the hot water California Retail Food Code sections and does not require hot water to be reached within a certain time frame. See below for California Retail Food Code:

114192. Approved water supply system

(a) Except as provided in subdivision (d), an adequate, protected, pressurized, potable supply of hot water and COLD WATER shall be provided. Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet, unless otherwise specified in this part. The water supply shall be from a water system APPROVED by the health officer or the local ENFORCEMENT AGENCY.

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	: STARBUCKS #3486 @ I-5 CORNING	Owner	: SKN PROPERTIES
Site Address	: 908 HIGHWAY 99 W A	Owner Address	: 8227 FRES ST
Facility ID	: FA0000648	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000289	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2303-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/4/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010537	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:*

REPEAT VIOLATION!!! Wood shelf above Tea area is moldy. Please replace immediately.

### Overall Inspection Comments

Re-inspection in one month.

*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	: SUBWAY	Owner	: KIP RICKEL
Site Address	: 951 HIGHWAY 99W 101	Owner Address	: 12770 RIVER HILLS DR
Facility ID	: FA0000684	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000339	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2385-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/17/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010578	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 make sure to have food handlers cards available.

### 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	: TACO BELL	Owner	: TACO BELL
Site Address	: 228 MAIN ST	Owner Address	: 228 MAIN ST
Facility ID	: FA0000645	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000286	Inspector Phone	: Not Specified
License/Permit Number	: 2295-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 1/31/2023	Result	: 01 - Meets Standards
Inspection Number	: DA0010633		
Purpose of Inspection	: 102 - Routine Inspection		

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### Inspection Violations

No violations cited.

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### 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	: TAMALES COLIMA	Owner	: JOSE AND CRISTINA CHAVEZ
Site Address	: 7866 HIGHWAY 99 E	Owner Address	: 7866 HWY 99E CT
Facility ID	: FA0000565	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000179	Inspector Phone	: Not Specified
License/Permit Number	: 2149-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/19/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010586	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 obtain a Managers Food Safety Certification within 60 days of inspection date, 01/19/2023. All other employees who handle food must have the Basic Food Safety Certificate. Please keep copies of certificates at facility once obtained. This has been cited as a previous violation, please correct immediately. Thank you.

Obtenga una Certificación de seguridad alimentaria para gerentes dentro de los 60 días posteriores a la fecha de inspección, 19/01/2023. El resto de empleados que manipulan alimentos deben contar con el Certificado Básico de Seguridad Alimentaria. Guarde copias de los certificados en las instalaciones una vez obtenidos. Esto ha sido citado como una violación anterior, corríjalo de inmediato. Gracias.

### Overall Inspection Comments

Please see above on how to correct violation. Thank you.

Consulte más arriba sobre cómo corregir la infracción. Gracias.

Received By:

Date

Amanda Young

Date

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



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	: 1/31/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010637	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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### Inspection Violations

No violations cited.

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### Overall Inspection Comments

Mobile looks great, keep it up! Thank you.

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Received By:

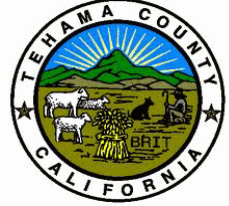
Date

Amanda Young

Date

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

## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: THAI HOUSE	Owner	: KIRATHI TANATCHASAI
Site Address	: 248 S MAIN ST	Owner Address	: 18809 GERKIN AVE
Facility ID	: FA0000508	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000114	Inspector Phone	: Not Specified
License/Permit Number	: 2039-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/12/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010562	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.) Make sure ALL refrigerator and freezer units have a dedicated thermometer inside.
- B.) Please obtain a hand held metal probe thermometer for the kitchen.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

All food that is chopped and sliced MUST have a covering in all refrigerator units. Please use lids or plastic wrap to cover these containers.

#### 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.) Floors were very sticky and mop water in mop bucket was black. Please regularly clean out the mop bucket water and wash floors every night. Shoes sticking to the floor can cause a safety issue for employees and can attract vectors.
- B.) Walls throughout kitchen have food debris buildup. Clean food debris off of walls as this can attract vectors.
- C.) Heavy grease buildup is on exhaust hood pipes and fittings. This needs to be cleaned immediately.
- D.) Shelves in refrigerator have food debris buildup. These need to be cleaned immediately as this was noted as a previous violation.

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

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

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 : THAI HOUSE Owner : KIRATHI TANATCHASAI  
Site Address : 248 S MAIN ST Owner Address : 18809 GERKIN AVE

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:*

Exhaust hood is past due for its inspection and cleaning. It is very dirty and needs to be serviced immediately. Without certification, this can be a safety concern for employees and customers.

**HAND WASHING FACILITIES REQUIRED - 16 6**

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Paper towels throughout facility need to be mounted to the wall in an enclosed container. This needs to be fixed immediately as this was a previous violation.

**PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42**

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Excess used oil in containers were observed to be on the back of the property. Used oil shall be discarded properly so there is no build up at the facility. This needs to be fixed immediately as this was a previous violation.

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

**"Comply by Date" Not Specified**

Not In Compliance

*Violation Description:*

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

*Corrective Description:*

*Inspector Comments:*

Sanitizer strips were lacking during time of inspection. Please obtain and keep sanitizer strips at the facility so you can test sanitizer levels.

**Overall Inspection Comments**

Please see above on how to correct violations. Re-inspection will be within one month of 01/12/2023. If follow up inspection is needed re-inspection, re-inspection fees may begin to incur.

To avoid closure please implement changes as per discussed.

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  
www.co.tehama.ca.us

## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: VETERANS MEMORIAL HALL	Owner	: VETERANS MEMORIAL HALL
Site Address	: 735 OAK ST	Owner Address	: 735 OAK ST
Facility ID	: FA0000658	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000307	Inspector Phone	: Not Specified
License/Permit Number	: 2321-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 1/20/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010595	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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### Inspection Violations

No violations cited.

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### Overall Inspection Comments

Facility is very clean and well maintained, keep it up! Thank you!

Please remember to order more sanitizer strips, 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	: VIDA JUICE BAR	Owner	: YESENIA ZARAGOZA
Site Address	: 124 S JACKSON ST	Owner Address	: 124 S JACKSON ST
Facility ID	: FA0001478	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002611	Inspector Phone	: Not Specified
License/Permit Number	: PT0002827	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/11/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010552	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, keep it up! Thank you.

Please obtain thermometers for cases missing them.

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

Date \_\_\_\_\_

Amanda Young \_\_\_\_\_

Date \_\_\_\_\_

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Red Bluff CA 96080  
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## OFFICIAL FOOD INSPECTION REPORT



Facility Name	: WENDY'S	Owner	: WENDYS
Site Address	: 1150 S MAIN ST	Owner Address	: 1308 KANSAS AVE
Facility ID	: FA0000654	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000300	Inspector Phone	: Not Specified
License/Permit Number	: 2313-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/31/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010634	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:*

Sanitizer levels were low during time of inspection. Please make sure to be testing concentration regularly throughout the day and adjust accordingly.

### Overall Inspection Comments

Please see above on how to correct violation.

Facility was well maintained and organized, keep it up! Thank you.

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

Date \_\_\_\_\_

Amanda Young

Date \_\_\_\_\_