

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	: 2 BUDS BBQ	Owner	: KENDELL MAYFIELD
Site Address	: 592 ANTELOPE BLVD	Owner Address	: 340 KIMBALL RD
Facility ID	: FA0000635	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000271	Inspector Phone	: Not Specified
License/Permit Number	: PT0002853	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/14/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010411	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 test your sanitizer levels in the 3 compartment sink. Make sure you order the correct strips to work with the sanitizer you are using.

Overall Inspection Comments

Facility is looking much better, thank you! Keep up the great work, you can see the progress!

Please obtain and provide a Managers Food Training Certificate within 60 days of inspection date.

Begin to clean up and discard any unused 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	: A & R CUSTOM BUTCHERING	Owner	: DWAYNE CASTEEL
Site Address	: 1055 MAIN ST	Owner Address	: 19971 RED BANK ST
Facility ID	: FA0001567	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002747	Inspector Phone	: Not Specified
License/Permit Number	: PT0002965	Program:	: 1619 - Retail Market 6K Sq Feet-15K
Person in Charge	:		: Sq Feet 2 Prep
Inspection Date	: 11/7/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010379	Result	: 01 - Meets Standards
Purpose of Inspection	: 003 - Complaint Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility was very clean and everything was in temp, thank you!

A couple of flies were noted to be around the facility but owner was aware of the fly problem and has pest control working on the situation and also has fly traps in the back to help.

Received By:

Date

Amanda Young

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: ALGER VINEYARD & WINERY	Owner	: JOHN H. ALGER
Site Address	: 31636 FORWARD RD	Owner Address	: 31636 FORWARD RD
Facility ID	: FA0001442	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002557	Inspector Phone	: Not Specified
License/Permit Number	: PT0002766	Program:	: 1642 - Caterer/Commissary
Person in Charge	:		:
Inspection Date	: 11/14/2022	Total Inspection Time	: 90 min.
Inspection Number	: DA0010406	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks good, thank you for your time!

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: APPLEBEE'S	Owner	: APPLEBEES
Site Address	: 220 ANTELOPE BLVD	Owner Address	: 930 EXECUTIVE WAY
Facility ID	: FA0000488	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000089	Inspector Phone	: Not Specified
License/Permit Number	: 2004-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 11/1/2022	Result	: 01 - Meets Standards
Inspection Number	: DA0010363		
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!

Charles was very helpful and knowledgeable about the restaurant and food safety.

Staff were also very knowledgeable when asked about food safety.

Received By: _____

Date _____

Amanda Young

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: BABS SOUTHERN BISTRO	Owner	: KRISTEN VAN NATTA
Site Address	: 345 ASH ST	Owner Address	: 19443 ALTA VISTA DR
Facility ID	: FA0001655	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0003210	Inspector Phone	: Not Specified
License/Permit Number	: PT0003446	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/10/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010398	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please email a copy of the Managers Food Handlers.

Facility looks great and everything was in temp, thank you! Keep it up and good luck on your endeavors.

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: BEST WESTERN OF CORNING	Owner	: BEST WESTERN OF CORNING
Site Address	: 910 HIGHWAY 99 W	Owner Address	: 910 HIGHWAY 99
Facility ID	: FA0000707	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000364	Inspector Phone	: (530) 527-8020
License/Permit Number	: 3602-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/16/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010419	Result	: 02 - Failed To Meet Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

3 compartment sink installed after previous inspection (thank you) however it does not look like it is being used. No soap, no disinfection, no sign of usage. All warewashing shall be done correctly.

Overall Inspection Comments

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: BEST WESTERN	Owner	: AJIT B PATEL
Site Address	: 203 ANTELOPE BLVD	Owner Address	: 203 ANTELOPE BLVD
Facility ID	: FA0000739	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000417	Inspector Phone	: Not Specified
License/Permit Number	: 3643-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/8/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010388	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 strips were lacking during inspection. Please order immediately and have on stock at all times, thank you.

Overall Inspection Comments

Please see above to correct violation.

Facility was very clean and everything was in temp, 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	: 11/14/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010409	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Everything looks great! Much luck and success on your ventures!

Thank you for your time.

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: BURRITO BANDITO	Owner	: PAUL LABARBERA
Site Address	: 525 ADOBE ROAD F	Owner Address	: 3339 DODSON LN
Facility ID	: FA0000692	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000349	Inspector Phone	: Not Specified
License/Permit Number	: 2402-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 11/7/2022	Result	: 01 - Meets Standards
Inspection Number	: DA0010382		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility was very clean and everything was in temp, thank you!

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 11/1/2022	Result	: 03 - Minor Violations
Inspection Number	: DA0010365		
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:

During inspection, soap dispenser above handwashing sink was out of soap. Please replenish and make sure this is checked daily so employees have access to soap.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Toilet paper was noted to be off dispenser in both customer restrooms and employee restroom. Toilet paper shall be properly mounted in permanent toilet paper dispenser and fully stocked at all times.

This has been cited as a previous violation. Please correct immediately.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All fridges/freezers were lacking a thermometer. Please put a working thermometer into each unit to watch temperatures.

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

"Comply by Date" Not Specified

Not In Compliance

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

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

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 fridges/freezers had multiple open food items, food shall be in protected containers and closed when not in use to avoid the possibility of cross contamination. Please use lids or plastic wrap to seal all food items.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Hood system has grease dripping from center support and light bulb has debris and is not covered. Please clean lightbulb and get a cover to avoid the lightbulb breaking and shattering. Hood system shall be cleaned and serviced as soon as possible and maintain routine cleaning.

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 throughout kitchen and prep areas have food and debris buildup. This shall be swept and mopped as soon as possible and regularly to avoid the attraction of vectors and cross contamination.
- B.) Inside and outside of microwave in kitchen had food and debris buildup. Please clean as soon as possible and begin regular cleaning maintenance.
- C.) Bins that held tortilla chips and taco shells have heavy buildup of food debris. Please clean this as soon as possible and increase cleaning maintenance.
- D.) Hard to reach places, behind equipment, have food and debris buildup. Begin to deep clean these hard to reach areas and maintain.

Overall Inspection Comments

Follow-up inspection will be within a month of 11/1/2022 inspection date. Please correct violations and make changes as discussed to avoid possible re-inspections. If re-inspection is needed after follow up re-inspection, re-inspection fees will begin to occur.

Received By: _____

Date _____

Amanda Young

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CARNICERIA DOS AMIGOS	Owner	: CARNICERIA DOS AMIGOS
Site Address	: 2003 SOLANO ST	Owner Address	: 204 SAMSON AVE
Facility ID	: FA0000574	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000192	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2164-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/3/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010378	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:

Continue working on updating floors in back room.

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 all foodstuffs in the walkin.

Overall Inspection Comments

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CIRCLE K	Owner	: RONALD & MICHELLE SANGUINETTI
Site Address	: 315 S JACKSON ST	Owner Address	: 3267 N DUNCAN RD
Facility ID	: FA0000512	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000119	Inspector Phone	: Not Specified
License/Permit Number	: 2044-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 11/3/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010369	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 Training Certificate. Thank you.

Overall Inspection Comments

Store looks great and is very clean! Keep it up, thank you!

Received By: _____

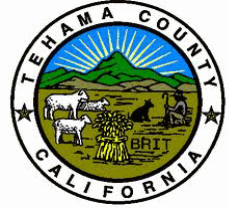
Date _____

Amanda Young

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: COMFORT INN	Owner	: SINGH HOTEL GROUP
Site Address	: 90 SALE LANE	Owner Address	: 90 SALE LN
Facility ID	: FA0000710	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000370	Inspector Phone	: Not Specified
License/Permit Number	: 3606-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/8/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010389	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:

During inspection, food handler cards could not be found or obtained. Please have Food Handlers readily available at all times on site and staff know where to locate, thank you.

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:

In freezer, food stuffs containing meat were stored above other non-meat foods. Please store all food stuff containing meat on the bottom shelf in case of spill or leak from said meat product, thank you.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please install a paper towel dispenser above both hand-washing sinks; one in the prep kitchen and one in the breakfast area. California Retail Food Code requires single-serve towels to be used for drying hands after washing. This has been cited as a previous violation on 3/9/22 please correct immediately. If not corrected by next inspection, re-inspection and re-inspection fees may begin to incur.

Overall Inspection Comments

Please see above to correct violations, thank you.

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OFFICIAL FOOD INSPECTION REPORT

Facility Name : COMFORT INN
Site Address : 90 SALE LANE

Owner : SINGH HOTEL GROUP
Owner Address : 90 SALE LN

Received By: _____ Date _____

Amanda Young _____ Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: CORNING CHEVRON	Owner	: GURMIT KHINDA
Site Address	: 820 HWY 99W	Owner Address	: 820 HWY 99W
Facility ID	: FA0000987	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0001241	Inspector Phone	: (530) 527-8020
License/Permit Number	: 7071-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 11/21/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010433	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	: CORNING SHELL	Owner	: FAST BREAK, INC.
Site Address	: 2176 SOLANO St	Owner Address	: PO BOX 506
Facility ID	: FA0000970	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0001080	Inspector Phone	: (530) 527-8020
License/Permit Number	: 7037-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 11/7/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010385	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility very clean. Thank you. Please make sure all ready to eat foods are properly labeled with an address or phone number as discussed.

ATTN: Aaron

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	: DAISY'S ICE CREAM	Owner	: EUSEBIO ROMERO
Site Address	: 1309 SOLANO ST	Owner Address	: 299 N ALEX LN
Facility ID	: FA0000564	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000178	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2148-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/7/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010386	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great. Thanks you...

Tia Branton

Received By:

Date

Tia Branton

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	: DOMINO'S PIZZA	Owner	: DOMINOS PIZZA
Site Address	: 333 S MAIN ST A	Owner Address	: 916 E CYPRESS AVE
Facility ID	: FA0000526	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000134	Inspector Phone	: Not Specified
License/Permit Number	: 2075-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/7/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010380	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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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: ECONO LODGE INN & SUITES	Owner	: JAGRUTI PATEL
Site Address	: 3475 HIGHWAY 99 W	Owner Address	: 3475 HWY 99W
Facility ID	: FA0000712	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000375	Inspector Phone	: (530) 527-8020
License/Permit Number	: 3608-16F-1	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 11/16/2022	Result	: 01 - Meets Standards
Inspection Number	: DA0010420		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility look good. Thank you.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: EGG ROLL KING	Owner	: HONG YING CO.
Site Address	: 55 ANTELOPE BLVD	Owner Address	: 55 ANTELOPE BLVD
Facility ID	: FA0000528	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000136	Inspector Phone	: Not Specified
License/Permit Number	: 2078-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/17/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010423	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility is looking much better! Thank you for your hard work in turning it around and maintaining it. Keep it up!

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: EL GALLO GIRO	Owner	: JUAN PABLO ESCOBAR
Site Address	: 645 CENTER AVE	Owner Address	: 645 CENTER AVE
Facility ID	: FA0001145	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001967	Inspector Phone	: Not Specified
License/Permit Number	: 8519-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 11/3/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010373	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:

Obtain a Managers Food Safety Certificate within 60 days of inspection date, 11/3/2022.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Refrigerator at 11:30 was between 48-55 degrees F. Refrigerator MUST be able to hold 41 degrees F or below. Please have this serviced ASAP.

Overall Inspection Comments

Please begin to keep a temperature log on refrigerator daily with temperature being checked multiple times a day and recorded on log. Keep all potentially hazardous foods on ice until unit is fixed as a temporary fix.

Re-inspection in two weeks.

Received By:

Date

Amanda Young

Date

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



Facility Name	: EL GALLO GIRO	Owner	: JUAN PABLO ESCOBAR
Site Address	: 645 CENTER AVE	Owner Address	: 645 CENTER AVE
Facility ID	: FA0001145	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0001967	Inspector Phone	: (530) 527-8020
License/Permit Number	: 8519-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 11/17/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010425	Result	: 00 - Not Applicable
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please keep daily temp long for refrigeration unit as discussed.

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	: FOOD MAXX #476	Owner	: SAVE MART SUPERMARKETS
Site Address	: 94 BELLE MILL RD	Owner Address	: P.O. BOX 4664 DR
Facility ID	: FA0000539	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000149	Inspector Phone	: Not Specified
License/Permit Number	: 2103-16F-1	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 11/8/2022	Total Inspection Time	: 80 min.
Inspection Number	: DA0010387	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. There are some food debris building up on the bottoms on the freezer and refrigerators; please increase cleaning frequency for those bottom shelves. Thank you.

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: HOLIDAY EXPRESS	Owner	: HOLIDAY EXPRESS
Site Address	: 3350 SUNRISE WAY	Owner Address	: 44413 SEMINOLE TER
Facility ID	: FA0000719	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000383	Inspector Phone	: (530) 527-8020
License/Permit Number	: 3617-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/16/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010421	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility nice and clean. Thank you.

Tia Branton

Received By:

Date

Tia Branton

Date

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



Facility Name	: JACK IN THE BOX #3403	Owner	: FOOD SERVICE MANAGEMENT INC
Site Address	: 1075 S MAIN ST	Owner Address	: 2251 DOUGLAS BLVD
Facility ID	: FA0000552	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000166	Inspector Phone	: Not Specified
License/Permit Number	: 2133-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/30/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010456	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:

Time to really get in there and deep clean behind equipment, inside walk-ins, floors and walls. Food debris was noted to be piled up behind equipment and in the walk-ins and scattered throughout the kitchen/storage/break area.

Overall Inspection Comments

Please take the time to really deep clean (read above violation). Floor was very greasy throughout the facility and poses a safety risk for all. Thank you.

Martha and staff were very helpful today, thank you.

Received By:

Date

Amanda Young

Date

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



Facility Name	: LOVE'S TRAVEL STOP & COUNTRY STORES, INC	Owner	: LOVE'S TRAVEL STOP & COUNTRY STORES, I
Site Address	: 2120 SOUTH Ave	Owner Address	: 8131 METCALF AVE 300
Facility ID	: FA0000993	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0001299	Inspector Phone	: (530) 527-8020
License/Permit Number	: 7077-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 11/7/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010384	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Okay to open Jamba juice kiosk.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: JOHNNY BOY'S TACOS	Owner	: ROSA E GONALEZ & JAVIER L. ORELLANA
Site Address	: 2185 SOLANO ST	Owner Address	: 4810 BARHAM AVE
Facility ID	: FA0001148	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0001974	Inspector Phone	: (530) 527-8020
License/Permit Number	: 8523-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 11/16/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010422	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Mobile looks good. Please keep an eye on deep cleaning needs.

Tia Branton

Received By:

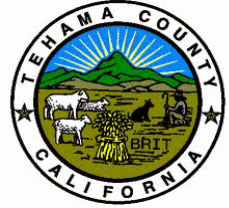
Date

Tia Branton

Date

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633 Washington St., Rm 36
Red Bluff CA 96080
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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: LA NUEVA TAQUERIA	Owner	: ELVIRA VELASQUEZ
Site Address	: 7119 TRUCKEE AVE	Owner Address	: 7119 TRUCKEE AVE
Facility ID	: FA0001114	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001885	Inspector Phone	: Not Specified
License/Permit Number	: 8465-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 11/22/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010440	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:

Time to deep clean screens on top of truck and grease fans.

HAND WASHING REQUIRED - 16 5

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

Corrective Description:

Inspector Comments:

Hand washing sink must be empty at all times so hand washing is possible. Please remove all food stuffs and miscellaneous items out of sink, thank you.

HOT AND COLD POTABLE WATER AVAILABLE - 16 21

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please look into water pressure and have serviced if needed.

Overall Inspection Comments

Thank you for your time and attention to the above violations.

Received By:

Date

Amanda Young

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	: LAS KORITAS	Owner	: LAS KORITAS
Site Address	: 7949 HIGHWAY 99 E	Owner Address	: P O BOX 75
Facility ID	: FA0000681	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000334	Inspector Phone	: Not Specified
License/Permit Number	: 2378-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 11/22/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010438	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 ensure all meat is stored on the most bottom shelf in case of leakage and to reduce cross contamination, thank you.

Overall Inspection Comments

Please make sure that hand washing sink is always clear and unobstructed. No placing any items in hand washing sink as this prevents hand washing. *Limes were moved out of hand washing sink during inspection.

New prep fridge looks great! Thank you for your time.

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	: LOS AMIGOS TAQUERIA & MEAT MARKET	Owner	: LOS AMIGOS TAQUERIA
Site Address	: 212 S MAIN ST	Owner Address	: 57 ELLEN LN
Facility ID	: FA0000573	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000191	Inspector Phone	: Not Specified
License/Permit Number	: 2163-16F-1	Program:	: 1618 - Retail Market <6000 Sq Feet
Person in Charge	:		: 2 Prep Areas
Inspection Date	: 11/10/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010396	Result	: 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection		

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

Inspection Violations

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please begin to deep clean all areas within the facility and get rid of any equipment and miscellaneous items that are not being used. By getting rid of unused equipment, deep cleaning will be easier and will help with the overall cleanliness of the facility. This has been cited as a previous violation, begin to correct immediately.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please obtain a working thermometer for the back refrigerator unit.

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:

In the walk-in refrigerator, meat boxes were stored on the ground. All food items must be off the floor. This has been cited as a previous violation, correct this immediately to prevent cross contamination.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

County of Tehama
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Red Bluff CA 96080
Phone # (530) 527-8020
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OFFICIAL FOOD INSPECTION REPORT

Facility Name : LOS AMIGOS TAQUERIA & MEAT MARKET Owner : LOS AMIGOS TAQUERIA
Site Address : 212 S MAIN ST Owner Address : 57 ELLEN LN

Inspector Comments:

In refrigerators, meat containers were found to be uncovered with no lids. Please make sure ALL foods are protected from contamination.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Soap was noted to be lacking at hand washing station. Please replace as necessary. Employees **MUST** be able to wash their hands with proper sanitation. This has been noted as a previous violation, correct 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:

Refrigerator unit in the back room was temped between 41-53 degrees F. This needs to be able to stay below 41 degrees F. Please monitor and watch temperatures. Begin to record refrigerator temperature multiple times throughout the day on temperature log provided. During next inspection, this log will be checked. This has been cited as a previous violation.

Overall Inspection Comments

Please correct above violations. A follow up inspection will be within 30 days to ensure compliance. If re-inspection is needed again after follow-up inspection, re-inspection fees WILL begin to occur. Thank you.

Received By:

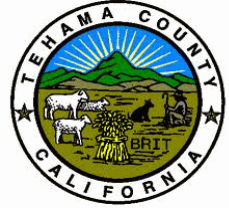
Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: LOS COSTENOS RESTAURANT	Owner	: ADELAIDA SOTELO
Site Address	: 1510 SOLANO ST	Owner Address	: 1510 SOLANO ST
Facility ID	: FA0000587	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000207	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2187-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/21/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010436	Result	: 02 - Failed To Meet Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please keep all refrigeration and freezer units clean.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please de-clutter sink/storage areas. Floors need to be kept clear and clean.

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:

Area in front of three compartment sink has a lot of extra standing water. Please address issue.

SHELL STOCK CERTIFICATION TAGS REQUIRED - 16 16

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Shelf stock shall have complete certification tags and shall be properly stored and displayed. (114039 # 114039.5)

Corrective Description:

Inspector Comments:

All shellfish tags are required to be kept on hand for inspection.

Overall Inspection Comments

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

OFFICIAL FOOD INSPECTION REPORT



Facility Name : LOS COSTENOS RESTAURANT
Site Address : 1510 SOLANO ST

Owner : ADELAI DA SOTELO
Owner Address : 1510 SOLANO ST

Tia Branton

Received By: _____ Date _____

Tia Branton _____ Date _____

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Red Bluff CA 96080
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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: LOS HERMANOS MEXICAN COSINA	Owner	: DAVID MUNOZ
Site Address	: 414 SAN BENITO	Owner Address	: 416 SAN MATEO AVE
Facility ID	: FA0000112	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002684	Inspector Phone	: Not Specified
License/Permit Number	: PT0002902	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/22/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010439	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!

Received By:

Date

Amanda Young

Date

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LOS MONTES	Owner	: HILDA LOPEZ LOPEZ
Site Address	: SIXTH & SOLANO ST	Owner Address	: 4795 HOUGHTON AVE
Facility ID	: FA0000509	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000115	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2040-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 11/3/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010372	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

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:

Grease dripping out of back of mobile (exterior). Please clean today.

Overall Inspection Comments

No violations noted.

Tia Branton

Received By:

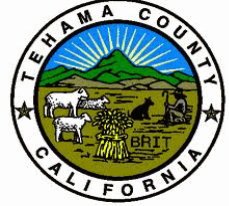
Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LUGIS PIZZA & PASTA	Owner	: LUGIS 75 INC
Site Address	: 75 BELLE MILL ROAD	Owner Address	: 20 LANDING CIRCLE STE 103
Facility ID	: FA0000581	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000199	Inspector Phone	: Not Specified
License/Permit Number	: 2178-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 11/3/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010371	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 begin to store all meat products on the bottom shelves in the refrigerators and freezers to prevent contamination in case the bag/box were to leak or break. Thank you.

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 one staff member (Manager(s) or supervisor(s)) obtain a Managers Food Safety Certificate within 60 days of inspection date, 11/3/2022. Thank you.

Overall Inspection Comments

Please correct above violations prior to next inspection, thank you.

Store was clean and staff were very helpful. Thank you.

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: MARCOS PIZZA	Owner	: KHANGURA VENTURES LLC
Site Address	: 2116 SOLANO ST	Owner Address	: 3191 ZINFANDEL DR
Facility ID	: FA0000586	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000206	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2185-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/7/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010383	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 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 shelving/tables that have particle board showing shall be replace with materials that are easily cleanable and NON-POROUS.

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:

Thorough cleaning of entire kitchen/storage area required. Kitchen buildup on all surfaces. Storage area with ice machine requires new flooring. All coving in kitchen shall be replaced/repaired.

FOOD SHALL BE THAWED CORRECTLY - 16 26

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. (114018, 114020, 114020.1)

Corrective Description:

Inspector Comments:

Prep sink shall be installed in facility.

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:

all lights in food prep area shall have appropriate covers.

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OFFICIAL FOOD INSPECTION REPORT

Facility Name : MARCOS PIZZA
Site Address : 2116 SOLANO ST

Owner : KHANGURA VENTURES LLC
Owner Address : 3191 ZINFANDEL DR

Overall Inspection Comments

Please contact this office with schedule of repairs. Please do deep cleaning immediately as discussed.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MCDONALD'S #10722	Owner	: RODCO REDDING LP
Site Address	: 3375 SUNRISE WAY	Owner Address	: 950 MASON ST #292
Facility ID	: FA0000590	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000210	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2192-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/3/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010375	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All previous violations corrected. Still working on more deep cleaning.
Please work on replacing dry good shelving as discussed.
Please keep an eye on garbage area drain issue as discussed.

Tia Branton

Received By: _____

Date _____

Tia Branton _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: MILK HOUSE COOKIES	Owner	: LORI DUIVENVOORDEN
Site Address	: 19490 DRAPER RD	Owner Address	: 19490 DRAPER RD
Facility ID	: FA0001487	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002625	Inspector Phone	: Not Specified
License/Permit Number	: PT0002841	Program:	: 1655 - Cottage Food Class B
Person in Charge	:		: Indirect Sale/Inspection
Inspection Date	: 11/23/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010446	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please obtain an updated Food Handlers Certificate and water test within 60 days of today's date of 11/23/2022 and send both certificate and water results to office. Thank you.

Facility looks great!

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: MOUNTAIN MIKES PIZZA	Owner	: HARMINDER SAHOTA
Site Address	: 905 S MAIN ST	Owner Address	: 11805 CORINO WAY
Facility ID	: FA0000078	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002819	Inspector Phone	: Not Specified
License/Permit Number	: PT0003052	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/30/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010454	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 strips were lacking during time of inspection. Please order correct sanitizer strips to test your sanitizer to make sure sanitizer levels are correct when utilizing the wash, rinse, sanitize method.

Overall Inspection Comments

Facility was very clean and staff were helpful today, thank you.

Received By: _____

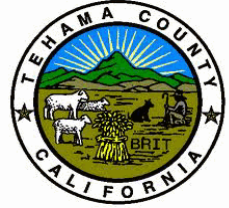
Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: OLIVE CITY MARKET	Owner	: JAMES STEVEN BARRETT
Site Address	: 809 SOLANO ST	Owner Address	: 24655 PEDAN AVE
Facility ID	: FA0000554	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000168	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2135-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 11/21/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010435	Result	: 02 - Failed To Meet Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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 to be cleaned immediately.

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 refrigeration unit shall be kept clean. Please keep better eye on food holding refrigeration units.

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:

Floor in back area in need of thorough cleaning or repair. Same with all coving in food areas.

Overall Inspection Comments

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: PAPA MURPHY'S	Owner	: FHK RED BLUFF PARTNERS
Site Address	: 845 S MAIN ST	Owner Address	: P O BOX 8600
Facility ID	: FA0000605	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000228	Inspector Phone	: Not Specified
License/Permit Number	: 2220-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/30/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010455	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility was very clean and well organized. Staff were very helpful today, thank you!

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: PAPA MURPHY'S PIZZA	Owner	: JRD FOOD SERVICE INC.
Site Address	: 2011 SOLANO ST	Owner Address	: 9 MAIN ST 105
Facility ID	: FA0000606	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000229	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2221-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/21/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010434	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please keep an eye on temperature in the salad/cookie dough unit

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: PVS DISTRIBUTING / WMRB	Owner	: PVS DISTRIBUTING / WMRB
Site Address	: 10815 HWY 99W	Owner Address	: 6945 POWER INN RD #E
Facility ID	: FA0000662	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000312	Inspector Phone	: Not Specified
License/Permit Number	: 2326-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 11/10/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010394	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All break rooms look great and everything was in temp. Thank you for your time today.

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: "R" SNACK BAR	Owner	: R-WILD HORSE RANCH
Site Address	: 6700 HWY 36W	Owner Address	: 6700 HIGHWAY 36
Facility ID	: FA0001094	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0001829	Inspector Phone	: (530) 527-8020
License/Permit Number	: 8442-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/15/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0010417	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks good.
Thank you.

Tia Branton

Received By: _____

Date _____

Tia Branton _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: R-WILD HORSE RANCH	Owner	: R-WILD HORSE RANCH
Site Address	: 6700 HIGHWAY 36 W	Owner Address	: 6700 HIGHWAY 36
Facility ID	: FA0000614	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000239	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2237-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 11/15/2022	Total Inspection Time	: 30 min.
Inspection Number	: DA0010418	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

No violations noted.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: RED BLUFF SHELL	Owner	: SOS PROPERTIES
Site Address	: 240 ANTELOPE Blvd	Owner Address	: PO BOX 850
Facility ID	: FA0000977	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001143	Inspector Phone	: Not Specified
License/Permit Number	: 7052-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 11/7/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010381	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please increase cleaning frequency for the cappuccino machine. During inspection, heavy sugar buildup was noted inside.

Overall Inspection Comments

Facility was clean otherwise and everything was in temp, thank you.

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: ROCKIN R RESTAURANT INC.	Owner	: ROCKIN R RESTAURANT INC
Site Address	: 201 ANTELOPE BLVD	Owner Address	: 201 ANTELOPE BLVD
Facility ID	: FA0000609	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000233	Inspector Phone	: Not Specified
License/Permit Number	: 2226-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 11/29/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010450	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 obtain sanitizer strips, as they were lacking during time of inspection.

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 the salad prep area and restock as necessary.

Overall Inspection Comments

- A.) Please place a thermometer inside the salad prep refrigerator as the integral thermometer on the outside was reading a different number than inspector's hand held thermometer.
- B.) Time to deep clean the floors!

Facility was clean otherwise and the walk-in refrigerator was very well organized and clean!

Clint was very helpful today, thank you!

Received By: _____

Date _____

Amanda Young

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: ROUND TABLE PIZZA	Owner	: SISCO ENTERPRISES
Site Address	: 116 W BELLE MILL RD	Owner Address	: 500 EAST AVE
Facility ID	: FA0000633	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000269	Inspector Phone	: Not Specified
License/Permit Number	: 2269-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 11/17/2022	Result	: 01 - Meets Standards
Inspection Number	: DA0010424		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Begin to start cleaning those hard to reach spots behind equipment and misc. areas. Food and other debris is starting to build up behind there.

Besides that, facility was clean and everything was in temperature, thank you!

Staff were very helpful today!

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: SAV MOR	Owner	: NORTH STATE GROCERY, INC.
Site Address	: 590 SOLANO ST	Owner Address	: P O BOX 439
Facility ID	: FA0000550	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000164	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2127-16F-1	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 11/3/2022	Total Inspection Time	: 75 min.
Inspection Number	: DA0010374	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 employees who process food shall have food handler cards. One person in store shall have food managers card. Please complete within 60 days.

Overall Inspection Comments

Please assess thermometer issues as discussed with store Manager.

Also...note to Meat Dept: Shellfish tags need to be kept for a minimum of 90 days.

Received By:

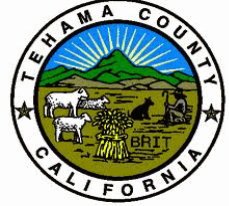
Date

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	: SUBWAY	Owner	: SUBWAY
Site Address	: 10 GILMORE ST	Owner Address	: 7672 AVIANCA DR C50
Facility ID	: FA0000674	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000327	Inspector Phone	: Not Specified
License/Permit Number	: 2363-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/29/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010451	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 as they were lacking during time of inspection, thank you.

Overall Inspection Comments

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

Brian and Charlie were very helpful today.

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: SUBWAY	Owner	: DELIGHT FOODS INC.
Site Address	: 608 LUTHER RD	Owner Address	: 1134 PINE ST
Facility ID	: FA0001402	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002457	Inspector Phone	: Not Specified
License/Permit Number	: PT0002669	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/30/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010453	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 move containers holding meat in walk-ins to the most bottom shelf in case of leakage to prevent cross contamination, thank you.

Overall Inspection Comments

Facility was very clean and well organized, thank you!

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: SWEET THANGS	Owner	: KELLI HENDRYK
Site Address	: 14585 CARRIAGE LN	Owner Address	: 14585 CARRIAGE LN
Facility ID	: FA0001433	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002546	Inspector Phone	: Not Specified
License/Permit Number	: PT0002755	Program:	: 1655 - Cottage Food Class B
Person in Charge	:		: Indirect Sale/Inspection
Inspection Date	: 11/23/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010447	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Everything looks great, thank you!

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: SWEET THINGS PIES & CANDY	Owner	: CONSTANCE MURPHY
Site Address	: 14090 DEERWOOD DR	Owner Address	: 14090 DEERWOOD DR
Facility ID	: FA0001275	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002213	Inspector Phone	: Not Specified
License/Permit Number	: PT0002304	Program:	: 1655 - Cottage Food Class B
Person in Charge	:		: Indirect Sale/Inspection
Inspection Date	: 11/22/2022	Total Inspection Time	: 60 min.
Inspection Number	: DA0010437	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Everything looks great, thank you!

Please place thermometers in all cases and send in water test results and updated Food Handlers Card.

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: THE CHOTHERS DELI	Owner	: ANGELA & TODD EBENHACK
Site Address	: 20767 WALNUT ST	Owner Address	: 224 ASPEN WAY
Facility ID	: FA0001657	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0003212	Inspector Phone	: Not Specified
License/Permit Number	: PT0003448	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/29/2022	Total Inspection Time	: 45 min.
Inspection Number	: DA0010452	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

A.) Please order new sanitizer strips (ones that test for Chlorine) or new sanitizer (Quaternary ammonia).

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

***Instapot usage will expire 11/01/2023

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: TIPS	Owner	: TIPS
Site Address	: 501 WALNUT	Owner Address	: 501 WALNUT
Facility ID	: FA0000655	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000301	Inspector Phone	: Not Specified
License/Permit Number	: 2314-16F-1	Program:	: 1626 - Bar Prepackaged Foods Only
Person in Charge	:		:
Inspection Date	: 11/10/2022	Total Inspection Time	: 20 min.
Inspection Number	: DA0010399	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