

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	: AFC SUSHI @ RALEY'S #233	Owner	: AFC SUSHI @ RALEYS #233
Site Address	: 725 S MAIN ST	Owner Address	: 19700 MARINER AVE
Facility ID	: FA0000486	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000087	Inspector Phone	: Not Specified
License/Permit Number	: 2001-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/14/2023	Total Inspection Time	: 15 min.
Inspection Number	: DA0010704	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Sushi area looks great, keep it up! Thank you!

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: ANTELOPE LIQUORS & GAS	Owner	: NARINDER SINGH
Site Address	: 445 ANTELOPE Blvd	Owner Address	: 21 GAMAY CT
Facility ID	: FA0000962	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000992	Inspector Phone	: Not Specified
License/Permit Number	: 7003-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 2/9/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010694	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

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

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: BURGER KING	Owner	: QUIKSERVE RESTAURANTS INC.
Site Address	: 888 HIGHWAY 99 W	Owner Address	: 25 E AIRWAY BLVD
Facility ID	: FA0000504	Inspector	: EE0000007 - Tim Potanovic
Record ID	: PR0000110	Inspector Phone	: Not Specified
License/Permit Number	: 2034-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 2/14/2023	Result	: 01 - Meets Standards
Inspection Number	: DA0010732		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

No violations cited at this time.

Received By:

Date

Tim Potanovic

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: CASA RAMOS MEXICAN RESTAURANT	Owner	: M.K. AND A. LLC
Site Address	: 636 EDITH AVE	Owner Address	: P.O. BOX 808
Facility ID	: FA0000506	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000112	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2037-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 2/15/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010711	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:

Please continue to fix all broken flooring/ceiling tiles. Please replace all wood shelving and cabinets that hold food with non porous/easily cleanable materials.

Overall Inspection Comments

Facility cleaner. Thank you.

Tia Branton

Received By: _____

Date _____

Tia Branton

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: CONDOR MARKA PERUVIAN RESTAURANT	Owner	: DAVIS VARGAS
Site Address	: 1312 SOLANO ST	Owner Address	: 1312 SOLANO ST
Facility ID	: FA0001271	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002209	Inspector Phone	: Not Specified
License/Permit Number	: PT0002300	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/14/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010707	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, keep it up. Thank you.

Received By:

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: DENNY'S	Owner	: CENTRAL VALLEY DINER
Site Address	: 2120 SOUTH AVE	Owner Address	: 3550 MOWRY AVE
Facility ID	: FA0001103	Inspector	: EE0000007 - Tim Potanovic
Record ID	: PR0001857	Inspector Phone	: Not Specified
License/Permit Number	: 8453-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 2/6/2023	Result	: 05 - Reinspection Required
Inspection Number	: DA0010676		
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 UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - 16 35

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Must repair or replace all three non-functional refrigerator units in kitchen.

Overall Inspection Comments

Reinspection in 2 weeks

Received By:

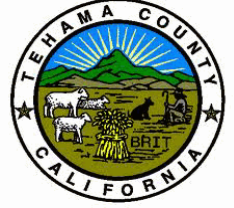
Date

Tim Potanovic

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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	: 2/8/2023	Total Inspection Time	: 30 min.
Inspection Number	: DA0010677	Result	: 05 - Reinspection Required
Purpose of Inspection	: 003 - Complaint Inspection		

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

Inspection Violations

LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Grease is being dumped outside the facility down the hill located behind the restaurant. Grease MUST be disposed of properly and grease trap must be maintained to ensure proper disposal.

Overall Inspection Comments

Please clean up all grease debris on the side of the hill where grease is being improperly dumped and ensure that the grease trap outside can open and is well maintained. This must be corrected immediately.

Re-inspection will be no later than one week of today's inspection, 2/8/2023. If a follow-up re-inspection is needed after next inspection, re-inspection fees may begin to occur.

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OFFICIAL FOOD INSPECTION REPORT

Facility Name	: DOLLAR GENERAL #14473	Owner	: DOLGEN CALIFORNIA, LLC
Site Address	: 755 WALNUT St	Owner Address	: 100 MISSION RDG
Facility ID	: FA0001200	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002082	Inspector Phone	: Not Specified
License/Permit Number	: PT0002172	Program:	: 1615 - Retail Market 6K Sq.
Person in Charge	:		: Feet-15K Sq Feet No Prep
Inspection Date	: 2/9/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010695	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Food facility part of the store looks great and is well organized, keep it up. Thank you.

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: ELOTES SANCHEZ	Owner	: ESTEVE SANCHEZ
Site Address	: 505 S MAIN ST	Owner Address	: 13422 PRAIRIE LN
Facility ID	: FA0001493	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002634	Inspector Phone	: Not Specified
License/Permit Number	: PT0002850	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 2/15/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010709	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The cart is clean and well organized and all foodstuffs were in temp. Clear to open, thank you.

El carrito está limpio y bien organizado y todos los alimentos estaban a temperatura. Claro para abrir, gracias.

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: FIREHOUSE PIZZA	Owner	: FRANCISCO BOBADILLA
Site Address	: 734 MAIN ST	Owner Address	: 216 PINE ST
Facility ID	: FA0000604	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000227	Inspector Phone	: Not Specified
License/Permit Number	: 2219-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 2/28/2023	Result	: 01 - Meets Standards
Inspection Number	: DA0010736		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All previous violations have been cleared, thank you.

Facility was clean and all food and equipment were in temp. Keep it up, thank you!

Received By: _____

Date _____

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Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: FLYING BOAT	Owner	: LI YAN ZHU
Site Address	: 1522 SOLANO ST	Owner Address	: 1880 AUBURN OAK WAY
Facility ID	: FA0000538	Inspector	: EE0000007 - Tim Potanovic
Record ID	: PR0000148	Inspector Phone	: Not Specified
License/Permit Number	: 2101-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/6/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010675	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

General Sanitation and food handling practices in order.

Received By:

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: GODFATHER'S PIZZA	Owner	: LOVE'S TRAVEL STOPS & COUNTRY STORES,
Site Address	: 2120 SOUTH AVE	Owner Address	: 8131 METCALF AVE 300
Facility ID	: FA0001631	Inspector	: EE0000007 - Tim Potanovic
Record ID	: PR0003165	Inspector Phone	: Not Specified
License/Permit Number	: PT0003398	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/14/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010706	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Sanitation and food handling practices in order. Thank you.

Received By:

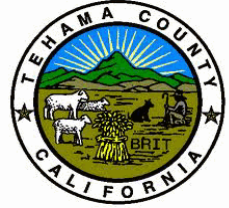
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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: HEART TALK CAFE	Owner	: KARLA STROMAN
Site Address	: 2498 S MAIN ST	Owner Address	: 17750 HIGHWAY 36W
Facility ID	: FA0000546	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000160	Inspector Phone	: Not Specified
License/Permit Number	: 2121-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/28/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010739	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please have one staff member, preferably a supervisor, manager, and/or owner, complete and obtain a Manager's Food Safety Training within 60 days of today's date, 02/28/2023.

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 ensure sanitizer levels are correct.

Overall Inspection Comments

Please see above on current violations and how to address, thank you.

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

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: HOLIDAY INN	Owner	: KUMAR HOTELS, INC
Site Address	: 2810 MAIN ST	Owner Address	: 2810 MAIN ST
Facility ID	: FA0001149	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002086	Inspector Phone	: Not Specified
License/Permit Number	: PT0002176	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 2/14/2023	Result	: 03 - Minor Violations
Inspection Number	: DA0010703		
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 one person on staff has a Managers Food Handlers card. This has been cited as a previous violation and must be corrected immediately.

Overall Inspection Comments

Please see above on how to correct violations.

Please restock paper towels in affixed dispenser and not just unwrapped on counter, thank you.

Facility is well maintained, thank you.

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: LA PLAZA MARKET/DELI	Owner	: LOUIS DAVIES
Site Address	: 903 SOLANO ST	Owner Address	: 911 SOLA ST
Facility ID	: FA0000568	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000184	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2154-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/15/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010710	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Food handler and managers cards to be emailed to this office and then posted on the wall of the facility.
thank you .

Tia Branton

Received By: _____

Date _____

Tia Branton _____

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	: 2/21/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010720	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:

Please obtain a hand held metal probe thermometer. Thank you.

Consiga un termómetro manual con sonda de metal. Gracias.

Overall Inspection Comments

Please see above on how to correct violation. Truck looks good and everything was in temp. Thank you.

Consulte más arriba sobre cómo corregir la infracción. El camión se ve bien y todo estaba en temperatura. Gracias.

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: RALEY'S 233	Owner	: THOMAS P RALEY
Site Address	: 725 S MAIN ST	Owner Address	: P O BOX 15618
Facility ID	: FA0000616	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000246	Inspector Phone	: Not Specified
License/Permit Number	: 2241-16F-1	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 2/14/2023	Total Inspection Time	: 90 min.
Inspection Number	: DA0010705	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Store looks great and is well organized and maintained. Bakery/ Deli look much better with cleaning the hard to reach spots, keep it up! Thank you.

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: RAMOS DONUT HOUSE	Owner	: RAMOS DONUT HOUSE
Site Address	: 545 MAIN ST	Owner Address	: 545 MAIN ST
Facility ID	: FA0000665	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000315	Inspector Phone	: Not Specified
License/Permit Number	: 2331-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/22/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010721	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:

No hot water in front hand washing sink. Sink MUST be repaired and have functioning hot water. This has been cited as a previous violation and must be corrected immediately.

Overall Inspection Comments

Facility is looking much cleaner and more organized. Keep it up!

Please have a plumber come out ASAP to repair/replace front sink so it has hot water. Re-inspection will be within one month of todays inspection date, 2/22/2023. If another re-inspection is needed after follow up inspection, re-inspection fees may begin to incur.

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: SHARI'S	Owner	: WESTERN INVESTMENT REAL ESTATE
Site Address	: 128 BELLE MILL RD	Owner Address	: 34505 CALIFORNIA ST
Facility ID	: FA0000637	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000276	Inspector Phone	: Not Specified
License/Permit Number	: 2277-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 2/28/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010738	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 order soap dispensers and paper towel dispensers and have them correctly mounting on the wall. Handwashing soap fixtures were missing at handwashing stations in kitchen and in both public bathrooms. Handwashing soap in a condiment dispenser is not a proper dispenser. Paper towels must be in an affixed dispenser on wall. Paper towel dispensers were lacking at handwashing station in kitchen and in both public bathrooms. Please order fixtures immediately.

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:

Food debris is beginning to accumulate on the bottom of the standing refrigerators and freezers. Please make to wipe and keep clean frequently to avoid more food debris buildup.

Overall Inspection Comments

Please see above on current violations and how to address.

Facility is looking much cleaner and maintained. Continue to implement cleaning and sanitation standards to continue to improve facility cleanliness.

Thank you for putting in the hard work to continue to improve the restaurant, keep it up! 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	: STARBUCKS COFFEE #10581	Owner	: STARBUCKS COFFEE #10581
Site Address	: 535 ADOBE ROAD	Owner Address	: 535 ADOBE RD
Facility ID	: FA0000673	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000326	Inspector Phone	: Not Specified
License/Permit Number	: 2362-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 2/28/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010737	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Previous violation has been cleared, thank you.

Facility is very clean and well organized and all food and equipment was in temp. Keep it up, thank you!

Received By: _____

Date _____

Amanda Young _____

Date _____

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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
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	: 2/14/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010708	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

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:

Obtain a metal probe thermometer please.

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 in need of a deep cleaning. Scheduled for 2/23/2023 via owner.

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:

Commercial fridge must be able to hold at/below 41 degrees F.

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:

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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

Floors are in need of repair throughout the whole facility. The floor is a health and safety concern and is flaking throughout the facility.

Ceiling is showing copious amounts of water damage. Roof must be repaired to avoid future closure.

Overall Inspection Comments

Please correct all violations cited above before next follow-up re-inspection date. Re-inspection date will be no later than 2/28/23.

If another follow-up re-inspection is needed after next inspection, re-inspection fees may begin to occur and closure of the facility may occur.

The roof and flooring is due for repairs. Both are considered a HIGH health and safety concern and could result in facility closure until both are fixed. Please have landlord call Environmental Health to discuss this pressing issue ASAP.

Received By: _____

Date _____

Amanda Young _____

Date _____

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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
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	: 2/10/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010700	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

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 metal probe thermometer. This has been cited as a previous violation, please correct immediately.

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:

Heavy grease buildup is on exhaust hood pipes and fittings. This has been cited as a previous violation and needs to be cleaned immediately.

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:

Exhaust hood is past due for inspection. It is very dirty and needs to be serviced immediately. Without certification, this can be a safety concern for employees and customers. This has been cited as a previous violation and must be corrected immediately.

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:

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OFFICIAL FOOD INSPECTION REPORT

Facility Name : THAI HOUSE
Site Address : 248 S MAIN ST

Owner : KIRATHI TANATCHASAI
Owner Address : 18809 GERKIN AVE

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. This has been cited as a previous violation and must be corrected immediately.

Overall Inspection Comments

Please see above on how to correct violations. Re-inspection will be within one week of 2/10/2023. If follow up inspection is needed again, closure of the facility may occur.

Received By:

Date

Amanda Young

Date