

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	: BURGER KING	Owner	: QUIKSERVE RESTAURANTS INC.
Site Address	: 210 ANTELOPE BLVD	Owner Address	: 25 E AIRWAY BLVD
Facility ID	: FA0000503	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000109	Inspector Phone	: Not Specified
License/Permit Number	: 2033-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 5/31/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011116	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks much better and all equipment in temperature.

Clear to open once final wipe down is complete, 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	: CRAVINGS BAKESHOP	Owner	: SARAH WOLF
Site Address	: 419 HICKORY ST	Owner Address	: 1414 4TH ST
Facility ID	: FA0001636	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0003171	Inspector Phone	: Not Specified
License/Permit Number	: PT0003404	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/23/2023	Total Inspection Time	: 30 min.
Inspection Number	: DA0011099	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, keep it up! Thank you.

Received By:

Date

Amanda Young

Date

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	: DEL TACO	Owner	: DEL TACO
Site Address	: 200 ANTELOPE BLVD	Owner Address	: 804 CYPRESS AVE
Facility ID	: FA0000522	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000129	Inspector Phone	: Not Specified
License/Permit Number	: 2071-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 5/23/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011101	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 thoroughly deep clean walls and equipment. Food debris buildup can be seen on the walls and on the sides of equipment. Deep cleaning this will help prevent any future vectors. This has been cited as a previous violation and must be corrected immediately.

Overall Inspection Comments

Please see above on how to correct current violation(s).

Please take the time to deep clean the facility as there was a lot of old food debris stuck to the walls and equipment. 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	: 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	: 5/19/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011073	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

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

Staff were very helpful today, 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	: 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	: 5/23/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011100	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Refrigeration unit was temped at 44°F. Please keep an eye on the temperature with the upcoming summer months. Thank you.

La unidad de refrigeración se templó a 44°F. Está atento a la temperatura con los próximos meses de verano. Gracias.

Overall Inspection Comments

Food truck is looking much better, thank you for your hard work! Please continue to use ice in the bins and in your refrigeration case to maintain proper temperature. Thank you.

El camión de comida se ve mucho mejor, ¡gracias por su arduo trabajo! Continúe usando hielo en los recipientes y en su caja de refrigeración para mantener la temperatura adecuada. Gracias.

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	: ELOTES TEPETZI	Owner	: ERICK GONZALEZ PEREZ
Site Address	: 215 S MAIN ST	Owner Address	: 2005 BLOSSOM AVE
Facility ID	: FA0001526	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002681	Inspector Phone	: Not Specified
License/Permit Number	: PT0002899	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 5/18/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011055	Result	: 03 - Minor Violations
Purpose of Inspection	: 106 - Pre-Opening Inspection		

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

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please obtain a basic food handlers certificate within 60 days of today's date, 05/18/2023.

Obtenga un certificado básico de manipuladores de alimentos dentro de los 60 días posteriores a la fecha de hoy, 18/05/2023.

Overall Inspection Comments

Clear to open. Thank you.

Claro para abrir. Gracias.

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	: GERBER UNION ELEMENTARY SCHOOL DISTRICT	Owner	: SCHOOL DISTRICT
Site Address	: 23014 CHARD Ave	Owner Address	: 23014 CHARD AVE
Facility ID	: FA0001018	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0001442	Inspector Phone	: (530) 527-8020
License/Permit Number	: 8086-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 5/1/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010973	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

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	: GUADALAJARA RESTAURANT	Owner	: A B & C RINCON INC.
Site Address	: 860 MAIN ST	Owner Address	: 860 MAIN ST
Facility ID	: FA0000608	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000232	Inspector Phone	: Not Specified
License/Permit Number	: 2225-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/1/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010975	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, keep it up! Thank you.

Received By: _____

Date _____

Amanda Young _____

Date _____

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	: HACIENDA LINCE	Owner	: MAUNO LINCE
Site Address	: 2551 KIRKWOOD RD	Owner Address	: 2551 KIRKWOOD RD
Facility ID	: FA0001678	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0003271	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0003508	Program:	: 1642 - Caterer/Commissary
Person in Charge	:		:
Inspection Date	: 5/21/2023	Total Inspection Time	: 120 min.
Inspection Number	: DA0011089	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Catering commissary is at La Superior in Glenn County. Catered food stuff look good. Temps are in check. Do suggest a wrap around netting for temporary tent set up.

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	: 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	: 5/18/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011056	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

A.) A good amount of food debris was noted to be on the walk-in freezer floor. Please move shelves and clean all food debris in the walk-in freezer. Thank you.

B.) Begin to have night crew deep clean those hard to reach areas behind equipment, inside walk-ins, floor and walls so vectors can be avoided during the upcoming hot months. This has been cited as a previous violation, please correct immediately.

Overall Inspection Comments

Please see above on how to correct current violations.

Gabriel and staff were very helpful today, 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	: JACKSON HEIGHTS ELEMENTARY	Owner	: RED BLUFF UNION SCHOOL DIST
Site Address	: 225 S JACKSON ST	Owner Address	: 1535 DOUGLASS ST
Facility ID	: FA0000555	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000169	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2136-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 5/3/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011002	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

no violations noted. Cafeteria very clean. Thank you.

Tia Branton

Received By:

Date

Tia Branton

Date

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

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: JCA ICE CONES	Owner	: PETRA GUTIERREZ
Site Address	: 1585 FIG ST	Owner Address	: 1585 FIG ST
Facility ID	: FA0001172	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002006	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002041	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 5/8/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011031	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

No violations. Please make sure that you have permit to operate on cart when selling food. Okay to set up in both Red Bluff and Corning.
Commissary is La Plaza in Corning.

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	: L.A.V.A. CHARTER SCHOOL	Owner	: ANTELOPE SCHOOL DISTRICT
Site Address	: 1660 MONROE ST	Owner Address	: 22600 ANTELOPE BLVD
Facility ID	: FA0001514	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002665	Inspector Phone	: Not Specified
License/Permit Number	: PT0002883	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 5/1/2023	Total Inspection Time	: 20 min.
Inspection Number	: DA0010977	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Food prepared by RBHS.

Refrigerators were in temp and temperature logs were up to date.

Kitchen area clean, thank you! Have a great summer!

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	: 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	: 5/19/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011072	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:

A.) Please update all Food Handler Cards to show current working employees. Discard cards of employees who no longer work at the facility.
A.) Actualice todas las tarjetas de manipulador de alimentos para mostrar los empleados que trabajan actualmente. Deseche las tarjetas de los empleados que ya no trabajan en la instalación.

B.) Make sure all employees who handle food have a Basic Food Handlers Certificate within 60 days of today's date, 05/19/2023.

B.) Asegúrese de que todos los empleados que manipulan alimentos tengan un Certificado Básico de Manipuladores de Alimentos dentro de los 60 días posteriores a la fecha de hoy, 19/05/2023.

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:

Begin to get rid of any equipment and miscellaneous items that are not being used by the facility. By getting rid of unused equipment, deep cleaning will be easier and will help avoid vectors. This has been cited as a previous violation during multiple consecutive inspections. Correct immediately.

Comience a deshacerse de cualquier equipo y artículos misceláneos que no estén siendo utilizados por la instalación. Al deshacerse de los equipos en desuso, la limpieza profunda será más fácil y ayudará a evitar los vectores. Esto ha sido citado como una violación anterior durante múltiples inspecciones consecutivas. Corrija inmediatamente.

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:

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

Inspector Comments:

Obtain a dedicated meat thermometer for the meat case. This has been cited as a previous violation, please correct immediately.

Consiga un termómetro especial para carnes para la caja de carnes. Esto ha sido citado como una violación anterior, corríjalo de inmediato.

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:

Food boxes were noted to be stored on the ground throughout the whole facility. Food shall be stored at least 6 inches above the floor on approved shelving. This has been cited as a previous violation during multiple consecutive inspections. Correct immediately.

Se notó que las cajas de alimentos estaban almacenadas en el suelo en toda la instalación. Los alimentos deben almacenarse al menos a 6 pulgadas del piso en estanterías aprobadas. Esto ha sido citado como una violación anterior durante múltiples inspecciones consecutivas. Corrija inmediatamente.

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:

A.) Soap was empty at both hand washing stations. Employees MUST be able to wash their hands with proper sanitation. This has been cited as a previous violation during multiple consecutive inspections. Correct immediately.

A.) El jabón estaba vacío en ambas estaciones de lavado de manos. Los empleados DEBEN poder lavarse las manos con un saneamiento adecuado. Esto ha sido citado como una violación anterior durante múltiples inspecciones consecutivas. Corrija inmediatamente.

B.) In the hand washing sink near the kitchen hood, pots and pans were noted to be inside the sink. The hand washing sink is ONLY to be used for hand washing.

B.) En el fregadero para lavarse las manos cerca de la campana de la cocina, se observaron ollas y sartenes dentro del fregadero. El fregadero para lavarse las manos SOLAMENTE debe usarse para lavarse las manos.

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:

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

All refrigeration units were temped above 41° F. All units MUST be able to hold a temperature of 41° F and below. As a temporary fix, place ice in ALL units and monitor temperatures. If these units can not stay below 41° F then it is time to replace/repair. This has been cited as a previous violation during multiple consecutive inspections. Correct immediately.

- Refrigerator located in the back past meat counter: 47° F
- Meat case: 46° F
- Refrigerator by kitchen: 48° F

Todas las unidades de refrigeración tenían una temperatura superior a 41 °F. Todas las unidades DEBEN poder mantener una temperatura de 41 °F o menos. Como solución temporal, coloque hielo en TODAS las unidades y controle las temperaturas. Si estas unidades no pueden permanecer por debajo de los 41 °F, entonces es hora de reemplazarlas o repararlas. Esto ha sido citado como una violación anterior durante múltiples inspecciones consecutivas. Corrija inmediatamente.

- Refrigerador ubicado en la parte trasera pasando el mostrador de carnes: 47° F
- Caja de carne: 46° F
- Refrigerador junto a la cocina: 48° F

Overall Inspection Comments

Please see above on how to correct current violations. A follow up inspection will be within 30 days of today's date, 05/19/2023, to ensure compliance. If re-inspection is needed again after follow-up inspection, re-inspection fees may begin to incur.

Consulte más arriba sobre cómo corregir las infracciones actuales. Se realizará una inspección de seguimiento dentro de los 30 días posteriores a la fecha de hoy, 19/05/2023, para garantizar el cumplimiento. Si se necesita una reinspección nuevamente después de la inspección de seguimiento, es posible que comiencen a incurrir las tarifas de reinspección.

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	: MAIN STREET DELI	Owner	: MORGAN JOHNSON
Site Address	: 2130 MAIN ST A	Owner Address	: 20700 MANTER CT
Facility ID	: FA0001157	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001988	Inspector Phone	: Not Specified
License/Permit Number	: 8532-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/23/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011102	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, thank you!

Received By: _____

Date _____

Amanda Young _____

Date _____

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

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: PLUM VALLEY ELEM SCHOOL	Owner	: PLUM VALLEY ELEM SCHOOL
Site Address	: 29950 PLUM CREEK ROAD	Owner Address	: 29950 PLUM CREEK RD
Facility ID	: FA0000687	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000343	Inspector Phone	: Not Specified
License/Permit Number	: 2388-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 5/2/2023	Total Inspection Time	: 90 min.
Inspection Number	: DA0010991	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Cafeteria looks great, thank you! Have a great summer!

Currently serving between 18-22 students.

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	: RED BLUFF UNION HIGH SCHOOL	Owner	: RED BLUFF JOINT UNION HIGH SCHOOL DIST
Site Address	: 1260 UNION ST	Owner Address	: P.O. BOX 1507 ST
Facility ID	: FA0000623	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000255	Inspector Phone	: Not Specified
License/Permit Number	: 2256-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 5/1/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010982	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Cafeteria looks great, keep it up! Thank you.

Currently serving (including satellite schools):

700 breakfasts

800 lunches

100 suppers

Have a great summer!

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	: RED BLUFF UNION HIGH SCHOOL	Owner	: RED BLUFF JOINT UNION HIGH SCHOOL DIST
Site Address	: 1260 UNION ST	Owner Address	: P.O. BOX 1507 ST
Facility ID	: FA0000623	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002067	Inspector Phone	: Not Specified
License/Permit Number	: PT0002157	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 5/1/2023	Total Inspection Time	: 15 min.
Inspection Number	: DA0010981	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, thank you!

Received By:

Date

Amanda Young

Date

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

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: RED BLUFF UNION HIGH SCHOOL	Owner	: RED BLUFF JOINT UNION HIGH SCHOOL DIST
Site Address	: 1260 UNION ST	Owner Address	: P.O. BOX 1507 ST
Facility ID	: FA0000623	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002066	Inspector Phone	: Not Specified
License/Permit Number	: PT0002157	Program:	: 1636 - School Satellite Food
Person in Charge	:		:
Inspection Date	: 5/1/2023	Total Inspection Time	: 15 min.
Inspection Number	: DA0010980	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, thank you!

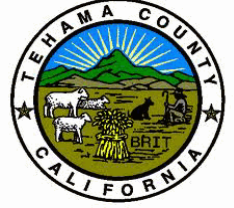
Received By:

Date

Amanda Young

Date

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



OFFICIAL FOOD INSPECTION REPORT

Facility Name	: SIP COFFEE BAR	Owner	: CHERI KIMBERLIN
Site Address	: 905 WALNUT ST	Owner Address	: 10848 CODY DR
Facility ID	: FA0000651	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000296	Inspector Phone	: Not Specified
License/Permit Number	: 2308-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 5/1/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010978	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

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

Please keep an eye on prep refrigerator temperature. Temperature was adjusted while inspector on site.

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	: SUNSHINE FOOD AND GAS	Owner	: GURDEV SINGH & BAL KAUR
Site Address	: 22700 ANTELOPE Blvd	Owner Address	: 22700 ANTELOPE BLVD
Facility ID	: FA0000992	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001287	Inspector Phone	: Not Specified
License/Permit Number	: 7076-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 5/1/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0010974	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 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:

Time to clean the hood in the kitchen. This has been cited as a previous violation and MUST be corrected immediately. Please have serviced within 30 days of inspection date, 05/01/2023.

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 Manager's Food Safety Certificate within 30 days of inspection date, 05/01/2023. This has been cited as a previous violation and MUST be corrected immediately.

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:

In walk in refrigerator, debris and discarded milk were scattered throughout and on the floor. Please keep and organize walk in more efficiently as this can pose a safety hazard as well.

Overall Inspection Comments

Please see above on how to correct violations. A re-inspection of your facility will take place within one month of today's date, 5/1/2023. If a follow up re-inspection is needed after re-inspection, re-inspection fees may begin to incur. Thank you.

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 : SUNSHINE FOOD AND GAS
Site Address : 22700 ANTELOPE Blvd

Owner : GURDEV SINGH & BAL KAUR
Owner Address : 22700 ANTELOPE BLVD

A handwritten signature in blue ink, appearing to be 'Amanda Young', is written above the signature line.

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	: THE LITTLE THINGS BAKERY	Owner	: LYNZEE HATFIELD & TAMARA BERBENA
Site Address	: 419 HICKORY ST	Owner Address	: 419 HICKORY ST
Facility ID	: FA0001645	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0003184	Inspector Phone	: Not Specified
License/Permit Number	: PT0003417	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 5/23/2023	Total Inspection Time	: 30 min.
Inspection Number	: DA0011098	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, keep it up! Thank you.

Received By:

Date

Amanda Young

Date

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	: TREMONT CAFE & CREAMERY	Owner	: LAURIE HILL
Site Address	: 731 MAIN ST 1A	Owner Address	: 19615 DEER CREEK ROAD
Facility ID	: FA0000682	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000335	Inspector Phone	: Not Specified
License/Permit Number	: 2379-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 5/1/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010976	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, keep it up! Thank you.

Received By:

Date

Amanda Young

Date

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	: WALMART #1608	Owner	: WALMART INC.
Site Address	: 608 LUTHER RD	Owner Address	: 508 SW 8TH ST 8916
Facility ID	: FA0001318	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002294	Inspector Phone	: Not Specified
License/Permit Number	: PT0002385	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 5/22/2023	Total Inspection Time	: 90 min.
Inspection Number	: DA0011080	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 clean the bottom of the freezers in the aisles. Multiple units had food debris buildup on the bottom shelves.

Overall Inspection Comments

Please see above on how to correct current violation, thank you.

Store looked great and staff were very helpful today. Thank you!

Received By: _____

Date _____

Amanda Young _____

Date _____