

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 GUYS AND A GRILL	Owner	: INDERVEER SINGH
Site Address	: 3525 HWY 99W	Owner Address	: 2914 SHASTA VIEW DR
Facility ID	: FA0001718	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0003375	Inspector Phone	: Not Specified
License/Permit Number	: PT0003612	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 8/14/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011405	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All previous violation(s) have been corrected. Mobile is to clear to open! Thank you!

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	: 8/8/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011368	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please print out Managers Food Handlers Certificate for inspections.

Facility looks great and everything in temp! Thank you!

Received By:

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: ABBY'S BAKERY	Owner	: MAYRA AND ISRAEL MADRIGAL
Site Address	: 7889 HIGHWAY 99 E	Owner Address	: 7889 E HWY 99E
Facility ID	: FA0000575	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000193	Inspector Phone	: Not Specified
License/Permit Number	: 2165-16F-1	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 8/10/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011398	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 person on staff obtain a Managers Food Handlers Certificate within 60 days of today's date, 08/10/2023.

Solicite a una persona del personal que obtenga un Certificado de manejo de alimentos para gerentes dentro de los 60 días posteriores a la fecha de hoy, 10/08/2023.

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:

Please have ANSUL system and fire extinguishers serviced if you wish to expand your menu. Last service was 2018.

Solicite el servicio del sistema ANSUL y de los extintores de incendios si desea ampliar su menú. El último servicio fue en 2018.

Overall Inspection Comments

Please see above on how to correct current violation(s). Once violation(s) have been cleared please contact Environmental Health to obtain clearance to expand your menu.

Consulte más arriba sobre cómo corregir las infracciones actuales. Una vez que se hayan eliminado las infracciones, comuníquese con Environmental Health para obtener autorización para expandir su menú.

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OFFICIAL FOOD INSPECTION REPORT



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	: 45 min.
Inspection Date	: 8/22/2023	Result	: 01 - Meets Standards
Inspection Number	: DA0011449		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, keep it up!

Staff were very helpful today, thank you.

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: BARTELS	Owner	: ERIC & VICTORIA BARTELS
Site Address	: 723 WALNUT ST	Owner Address	: 11740 PASKENTA RD
Facility ID	: FA0001204	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002087	Inspector Phone	: Not Specified
License/Permit Number	: PT0002177	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/3/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011359	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks good, thank you!

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: BEST TOWN MARKET	Owner	: GEORGINA LOMELI BARRERA
Site Address	: 1705 WALNUT ST	Owner Address	: 1705 WALNUT ST
Facility ID	: FA0001525	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002680	Inspector Phone	: Not Specified
License/Permit Number	: PT0002898	Program:	: 1616 - Retail Market >15,000 Sq
Person in Charge	:		: Feet No Prep
Inspection Date	: 8/29/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011491	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.

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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	: 8/22/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011448	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, keep it up!

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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	: 8/25/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011475	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks good, thank you.

***Prep line was temped at 51° F with PHF's. Manager says they utilize time as a temperature control and throw out any leftover foods on the line once 4 hour mark has been hit.

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	: 8/8/2023	Result	: 01 - Meets Standards
Inspection Number	: DA0011369		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility was clean/organized and everything was in temp. Thank you!

Received By:

Date

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Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: CARLITO'S MEXICAN RESTAURANT	Owner	: SANTIAGO RODRIGUEZ
Site Address	: 480 ANTELOPE BLVD	Owner Address	: 1109 HARTNELL AVE
Facility ID	: FA0000540	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000153	Inspector Phone	: Not Specified
License/Permit Number	: 2106-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 8/28/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011485	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 make sure all containers have a protective covering, i.e. a lid or plastic wrap, to protect from cross contamination. Multiple food containers in walk-in refrigerator and prep refrigerator had open containers.

Asegúrese de que todos los contenedores tengan una cubierta protectora, es decir, una tapa o una envoltura de plástico, para protegerlos de la contaminación cruzada. Varios contenedores de alimentos en el refrigerador tipo walk-in y en el refrigerador de preparación tenían contenedores abiertos.

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:

Multiple areas throughout the kitchen had puddles of water/liquid. Inspection was conducted right as the restaurant opened at 11am.

Varias áreas de la cocina tenían charcos de agua/líquido. La inspección se realizó justo cuando el restaurante abrió a las 11 a.m.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Prep refrigerator in kitchen was temped at 51° F. This unit needs to be able to hold 41° F or below. Please service or replace immediately.

El refrigerador de preparación en la cocina tenía una temperatura de 51° F. Esta unidad debe poder soportar 41° F o menos. Por favor dé servicio o reemplácelo inmediatamente.

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OFFICIAL FOOD INSPECTION REPORT



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

Owner : SANTIAGO RODRIGUEZ
Owner Address : 1109 HARTNELL AVE

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Paper towels were lacking during time of inspection at hand washing sink in kitchen. Please make sure to replace as necessary to promote healthy hand washing behaviors.

Faltaban toallas de papel durante el tiempo de inspección en el fregadero de la cocina. Asegúrese de reemplazarlo según sea necesario para promover hábitos saludables de lavado de manos.

Overall Inspection Comments

Please see above on how to correct current violation(s). Thank you. If re-inspection is needed after next inspection, re-inspection fees may begin to incur.

Consulte más arriba sobre cómo corregir las infracciones actuales. Gracias. Si es necesaria una nueva inspección después de la siguiente inspección, es posible que se comiencen a generar tarifas de reinspección.

Received By:

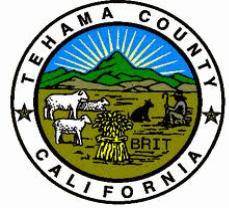
Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: CARNICERIA MARTINEZ	Owner	: PEDRO MARTINEZ
Site Address	: 1311 SOLANO ST	Owner Address	: 688 TOOMES RD
Facility ID	: FA0000045	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002614	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002830	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 8/18/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011435	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 LABELED CORRECTLY - 16 32

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1)

Corrective Description:

Inspector Comments:

All food must have correct labels if grab and go. (Cheese and flour were observed with no labels)

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 MUST MAINTAIN under 41 degree F at all times.

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:

Facility does not have approved ANSUL system. No cooking of foods allowed without properly installed ANSUL system.

Overall Inspection Comments

Re-inspection to take place

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: CHILES HYDROCALIDOS	Owner	: CHILES HYDROCALIDOS
Site Address	: 27155 VINA RD	Owner Address	: PO BOX 5
Facility ID	: FA0001722	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0003380	Inspector Phone	: Not Specified
License/Permit Number	: PT0003617	Program:	: 1655 - Cottage Food Class B
Person in Charge	:		: Indirect Sale/Inspection
Inspection Date	: 8/18/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011738	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Clear to open!

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: CIRCLE 7 DAYS	Owner	: Khinda Gas & Food, INC
Site Address	: 1055 WALNUT St	Owner Address	: 1384 KIRSTEN CT
Facility ID	: FA0000972	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001099	Inspector Phone	: Not Specified
License/Permit Number	: 7039-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 8/29/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011493	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:

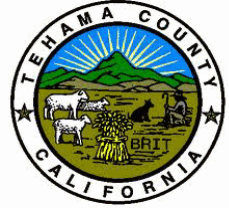
Date

Amanda Young

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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	: EE0000021 - Amanda Young
Record ID	: PR0001241	Inspector Phone	: Not Specified
License/Permit Number	: 7071-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 8/14/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011406	Result	: 03 - Minor Violations
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

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 for one person on staff and Basic Food Handlers for all other staff who handle food with 60 days of today's date, 08/14/2023.

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:

Sanitizer in three compartment sink was tested at 150ppm for quaternary ammonia. This sanitizer must be at a minimum of 200ppm. Please ensure all staff are properly trained to add and read sanitizer concentration levels.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please make a diagonal cut on the creamer nozzle to reduce bacteria growth and contamination.

Overall Inspection Comments

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

Received By: _____

Date _____

Amanda Young

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: DOLLAR GENERAL #14292	Owner	: DOLGEN CALIFORNIA, LLC
Site Address	: 460 ANTELOPE Blvd	Owner Address	: 100 MISSION RDG
Facility ID	: FA0000549	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000163	Inspector Phone	: Not Specified
License/Permit Number	: 2125-16F-1	Program:	: 1620 - Retail Market >15K Sq Feet 1
Person in Charge	:		: Prep
Inspection Date	: 8/16/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011423	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

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

Corrective Description:

Inspector Comments:

Please ensure the outside premises, especially behind the store are kept clean. There was many boxes and pieces of litter behind the store.

Overall Inspection Comments

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

Please have the fire extinguishers serviced ASAP.

Store looks great inside and everything was in temperature, thank you.

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: DOLLAR GENERAL STORE #17266	Owner	: DOLGEN CALIFORNIA, LLC
Site Address	: 9820 W HWY 99	Owner Address	: 100 MISSION RDG
Facility ID	: FA0001458	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002578	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002788	Program:	: 1615 - Retail Market 6K Sq.
Person in Charge	:		: Feet-15K Sq Feet No Prep
Inspection Date	: 8/18/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011439	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:

Milk cases still VERY DIRTY. REPEAT VIOLATION. All other cold holding units need to be clean as well.

Overall Inspection Comments

Reinspection required.

Tia Branton

Received By: _____

Date _____

Tia Branton _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: DOLLAR TREE #2486	Owner	: NORTH STATE GROCERY, INC.
Site Address	: 1936 SOLANO St	Owner Address	: P O BOX 439
Facility ID	: FA0000524	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000132	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2073-16F-1	Program:	: 1615 - Retail Market 6K Sq.
Person in Charge	:		: Feet-15K Sq Feet No Prep
Inspection Date	: 8/22/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011440	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks good. No violations at this time.

Thank you.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: DOLLAR TREE #01230	Owner	: DOLLAR TREE STORES, INC.
Site Address	: 398 S MAIN St	Owner Address	: 641 FULTON AVE
Facility ID	: FA0000525	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000133	Inspector Phone	: Not Specified
License/Permit Number	: 2074-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 8/16/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011422	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Everything in temperature and looks good, thank you.

Staff were very helpful today, thank you.

Received By: _____

Date _____

Amanda Young _____

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	: 8/16/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011421	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Prep fridge was temped at 50°F. Please make sure fridge can maintain a temperature of 41°F or below. If it cannot maintain that temperature, the fridge must be replaced or repaired.

Overall Inspection Comments

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

Facility looks great, thank you for continuing to upkeep on organization and cleanliness. Thank you!

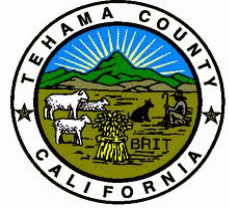
Received By: _____

Date _____

Amanda Young

Date _____

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OFFICIAL FOOD INSPECTION REPORT

Facility Name : EL TACO ASADO	Owner : LUIS LOPEZ
Site Address : FOURTH ST. (BY ALLEY)	Owner Address : 1309 COLUSA ST
Facility ID : FA0001618	Inspector : EE0000005 - Tia Branton
Record ID : PR0003145	Inspector Phone : (530) 527-8020
License/Permit Number : PT0003378	Program: : 1628 - Food Vehicle Prepared Food
Person in Charge :	:
Inspection Date : 8/30/2023	Total Inspection Time : 60 min.
Inspection Number : DA0011507	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

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/ 45øF or at or above 135øF. (113996, 113998, 114037, 114343(a))

Corrective Description:

Inspector Comments:

ALL refrigerations units out of temperature. They must be able to maintain temp under 41" F at all times!

FOOD OR EQUIPMENT MAY BE IMPOUNDED - 16 50

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

An enforcement officer may impound food, equipment or utensils that are found to be unsanitary or in disrepair. (114393)

Corrective Description:

Inspector Comments:

Equipment not approved for use in Commercial Kitchen shall not be used to cook food. All foodstuffs shall be cooked in Permitted mobile.

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 øF 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:

PROPER COOLING METHOD - 16 9

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All potentially hazardous food shall be RAPIDLY cooled from 135øF to 70øF, within 2 hours, and then from 70øF to 41 øF, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

Corrective Description:

Inspector Comments:

Beans are not allowed to be sitting in covered containers in the middle of the back porch. All food stuffs must be cooled properly.

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OFFICIAL FOOD INSPECTION REPORT

Facility Name : EL TACO ASADO
Site Address : FOURTH ST. (BY ALLEY)

Owner : LUIS LOPEZ
Owner Address : 1309 COLUSA ST

Overall Inspection Comments

No food is allowed to be cooked outside of Mobile Food unit unless it is on a approved BBQ.
Mobile unit is using building on same parcel as Mobile. At this time commissary is under construction so all cooking/cleaning/storing of food and equipment must take place on Mobile Unit.

Tia Branton

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: ENJOY THE STORE	Owner	: BRANDON GRISSOM
Site Address	: 615 MAIN ST	Owner Address	: 584 SYKES AVE
Facility ID	: FA0001198	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002080	Inspector Phone	: Not Specified
License/Permit Number	: PT0002170	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 8/24/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011483	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 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:

Please obtain commercial grade equipment for the facility in order to continue with the current menu. Facility will have 90 days from today's date, 08/24/2023, to obtain commercial grade equipment. Thank you.

Overall Inspection Comments

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

Facility is very clean and well organized, thank you!

Received By:

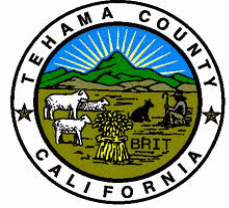
Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: FAST TRACK	Owner	: DAVINDER KOONER
Site Address	: 8099 HWY 99E	Owner Address	: 3196 LA MANTIA DR
Facility ID	: FA0000989	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001259	Inspector Phone	: Not Specified
License/Permit Number	: 7073-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 8/10/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011390	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 person on staff obtain a Managers Food Handlers Certificate within 60 days of today's date, 08/10/2023.

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 for your three compartment sink to make sure correct sanitizer concentration is being achieved. This has been cited as a previous violation and must be corrected ASAP.

Overall Inspection Comments

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

Received By:

Date

Amanda Young

Date

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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	: 8/8/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011370	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please make sure to not over stack in refrigerators, thank you.

Store looks great and everything was in temp. Thank you!

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: GOOD DOGS	Owner	: MEAGGAN YOUNG
Site Address	: 645 ANTELOPE BLVD	Owner Address	: 530 WEST AVE
Facility ID	: FA0001122	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001909	Inspector Phone	: Not Specified
License/Permit Number	: 8477-16F-1	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 8/16/2023	Result	: 01 - Meets Standards
Inspection Number	: DA0011425		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility is very clean and everything in temperature, thank you!

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: IKKYU JAPANESE RESTAURANT	Owner	: MYINT OO
Site Address	: 645 ANTELOPE BLVD	Owner Address	: 410 LANE ST
Facility ID	: FA0001282	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002222	Inspector Phone	: Not Specified
License/Permit Number	: PT0002313	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 8/3/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011360	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 testing strips for your three compartment sink.

Overall Inspection Comments

Facility is looking much better, keep it up! Thank you.

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: INDIAN CURRY CORNER	Owner	: RAJWINDER KAUR METLA
Site Address	: 3094 HWY 99W	Owner Address	: 3094 HWY 99W
Facility ID	: FA0001719	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0003376	Inspector Phone	: Not Specified
License/Permit Number	: PT0003613	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 8/11/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011401	Result	: 01 - Meets Standards
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Truck looks great and everything in temp. Clear to open with our Department.

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: JILL'S FRESHSTOP MARKET & DELI	Owner	: JILL'S FRESHSTOP MARKET & DELI
Site Address	: 11625 HWY 99E	Owner Address	: 11625 HIGHWAY 99
Facility ID	: FA0000991	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001276	Inspector Phone	: Not Specified
License/Permit Number	: 7075-16F-1	Program:	: 1618 - Retail Market <6000 Sq Feet
Person in Charge	:		: 2 Prep Areas
Inspection Date	: 8/28/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011487	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility is very clean and everything is in temp, keep it up! Thank you.

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: KALOCA'S MEXICAN GRILL	Owner	: MARIA CALOCA
Site Address	: 607 MAIN ST	Owner Address	: 73 ELLEN LN
Facility ID	: FA0000533	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000141	Inspector Phone	: Not Specified
License/Permit Number	: 2086-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/24/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011465	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 make sure all food containers are covered with a lid or plastic wrap/etc. Multiple food containers in prep fridge and main fridge had uncovered foodstuffs.

Overall Inspection Comments

Please see above on how to correct current violation.

Facility was clean and in temp otherwise, thank you!

Received By: _____

Date _____

Amanda Young

Date _____

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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	: 8/10/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011396	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.

Las instalaciones se ven geniales, ¡sigan así! ¡Gracias!

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: LEGENDARY	Owner	: MEISHA MANAS
Site Address	: 613 MAIN ST	Owner Address	: 4 ENTERPRISE CT
Facility ID	: FA0001530	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0002687	Inspector Phone	: Not Specified
License/Permit Number	: PT0002905	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 8/24/2023	Result	: 01 - Meets Standards
Inspection Number	: DA0011464		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, keep it up! Thank you.

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: LIQUOR WAREHOUSE	Owner	: KARTAR SINGH
Site Address	: 3070 HIGHWAY 99 W	Owner Address	: 3070 HWY 99W
Facility ID	: FA0000492	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000093	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2012-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/31/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011506	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:

Repeat Violation. All workers who handle food shall have food handler cards on site.

FOOD FACILITY SHALL BE KEPT FREE OF VERMIN - 16 23

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies.(114259.1, 114259.4, 114259.5)

Corrective Description:

Inspector Comments:

Screen door shall be kept shut to keep out vermin

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:

Handwashing sink must have paper towels. Please either move paper towel dispenser or move storage fridge.

Overall Inspection Comments

Re-inspection required.

Tia Branton

Received By: _____

Date _____

Tia Branton

Date _____

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Department of Environmental Health
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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	: 8/30/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011501	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:

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 diversos que no estén siendo utilizados por la instalación. Al deshacerse de los equipos no utilizados, la limpieza profunda será más fácil y ayudará a evitar vectores. Esto ha sido citado como una infracción previa durante múltiples inspecciones consecutivas. Corrija inmediatamente.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

Corrective Description:

Inspector Comments:

Please make sure no boxes are blocking any exits or doorways. This is a huge safety and fire hazard.

Asegúrese de que no haya cajas bloqueando las salidas o puertas. Este es un gran riesgo de seguridad y de incendio.

Overall Inspection Comments

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

*Meat case was temped between 40-43° F. Please keep an eye on this case during hot weather. Thank you.

Consulte más arriba sobre cómo corregir las infracciones actuales.

*La caja de carne se templó entre 40 y 43 °F. Esté atento a esta caja durante el clima cálido. 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	: 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	: 8/17/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011432	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:

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.

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:

Meat case was temped at 46°F. This case needs to be holding at or below 41°F at ALL times throughout the day. Replace or repair immediately. This has been cited as a previous violation during multiple consecutive inspections. Correct immediately.

*Ice was added as a temporary fix while inspector there.

La caja de carne se templó a 46°F. Este caso debe mantenerse a 41 °F o menos en TODO momento durante el día. Reemplace o repare inmediatamente. Esto ha sido citado como una violación anterior durante múltiples inspecciones consecutivas. Corrija inmediatamente.

* Se agregó hielo como una solución temporal mientras el inspector estaba allí.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

Corrective Description:

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:

Please make sure no boxes are blocking any exits or doorways. This is a huge safety and fire hazard.

Asegúrese de que no haya cajas que bloqueen las salidas o entradas. Este es un gran riesgo de seguridad e incendio.

Overall Inspection Comments

Please see above on how to correct current violation(s). A follow-up inspection will be within two weeks of today's date, 08/17/2023 to ensure compliance and all units are below 41°F. If follow-up inspection is needed again after next re-inspection, re-inspection fees will continue to incur.

Consulte más arriba sobre cómo corregir las infracciones actuales. Se realizará una inspección de seguimiento dentro de las dos semanas posteriores a la fecha de hoy, 17/08/2023 para garantizar el cumplimiento y que todas las unidades estén por debajo de 41 °F. Si se necesita una nueva inspección de seguimiento después de la próxima reinspección, se seguirán cobrando 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	: 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	: 8/16/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011420	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks good and in temperature.

All previous violation(s) have been cleared, thank you.

Owner is currently fixing walk-in fridge to help with condensation leak.

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	: MCBRAYERS HOMETOWN CAFE	Owner	: JOI GONZALEZ AND THERON THURSTON
Site Address	: 1081 SOLANO ST A	Owner Address	: 1081 SOLANO ST "A"
Facility ID	: FA0000667	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000318	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2338-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/18/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011437	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

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

All food handler cards shall be available for inspection. Current managers certificate shall be posted. (REPEAT VIOLATION)

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 must be cleaned immediately.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

Corrective Description:

Inspector Comments:

Floors, walls, under equipment dirty. Time to "spring clean"

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:

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 : MCBRAYERS HOMETOWN CAFE
Site Address : 1081 SOLANO ST A

Owner : JOI GONZALEZ AND THERON THURSTON
Owner Address : 1081 SOLANO ST "A"

Inspector Comments:

Two of three refrigeration units not holding temperature. All units must be able to maintain below 41°F at all times. (REPEAT VIOLATION)

Overall Inspection Comments

Re inspection required

Tia Branton

Received By: _____

Date _____

Tia Branton _____

Date _____

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



Facility Name	: MORE FOR LESS #26	Owner	: CONVENIENCE ACQUISITION CO., LLC
Site Address	: 1715 WALNUT St	Owner Address	: 3336 BRADSHAW RD
Facility ID	: FA0001016	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001418	Inspector Phone	: Not Specified
License/Permit Number	: 8083-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 8/29/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011492	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
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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	: 8/22/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011451	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, keep it up!

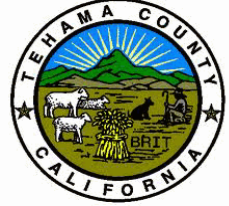
Received By:

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	: NEW ASIAN RESTAURANT	Owner	: CHIN CHUAN CHANG
Site Address	: 628 MAIN ST	Owner Address	: 628 MAIN ST
Facility ID	: FA0000597	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000218	Inspector Phone	: Not Specified
License/Permit Number	: 2206-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/24/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011467	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

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

Inspection Violations

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please cover all food containers. Multiple food containers throughout the facility were missing a cover. This has been cited as a previous violation and must be corrected 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:

Prep refrigerator and refrigerator in kitchen area were temped at 55° F. These fridges need to be able to hold 41° F or lower. Please repair or replace fridges. If they cannot hold temperature they may not be used to cold hold foods. 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).

A re-inspection will take place within 2 weeks of today's date, 08/24/2023. If a re-inspection is needed again after follow-up inspection, re-inspection fees may begin to incur.

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
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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: NU-WAY MARKET	Owner	: BP2 RETAIL INC
Site Address	: 8049 HIGHWAY 99 E	Owner Address	: 8049 HWY 99W
Facility ID	: FA0000598	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000219	Inspector Phone	: Not Specified
License/Permit Number	: 2207-16F-1	Program:	: 1619 - Retail Market 6K Sq Feet-15K
Person in Charge	:		: Sq Feet 2 Prep
Inspection Date	: 8/10/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011397	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Store is very clean and well organized, 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
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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	: 8/18/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011438	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:

All food handler cards shall be available for inspection. Current managers certificate shall be posted.

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:

Soda machine and ice machine very dirty. Cleaned at time of inspection

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:

Floors and walls very dirty in areas. Please clean immediately. May be time to replace kitchen preparation areas floor.

Overall Inspection Comments

Reinspection required.

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	: 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	: 8/22/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011450	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great, keep it up!

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	: PRIME CINEMAS RED BLUFF	Owner	: BRIAN YOUNG
Site Address	: 400 S MAIN ST	Owner Address	: 161 COLLEGE AVE
Facility ID	: FA0000631	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000267	Inspector Phone	: Not Specified
License/Permit Number	: 2266-16F-1	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 8/22/2023	Result	: 03 - Minor Violations
Inspection Number	: DA0011452		
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 for your three compartment sink. The strips will help make sure that sanitizer concentrations are correct.

Overall Inspection Comments

Please see above on how to correct violation.

Facility looks great otherwise 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	: "R" SNACK BAR	Owner	: R-WILD HORSE RANCH
Site Address	: 6700 HWY 36W	Owner Address	: 6700 HIGHWAY 36
Facility ID	: FA0001094	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001829	Inspector Phone	: Not Specified
License/Permit Number	: 8442-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/3/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011354	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great 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	: R-WILD HORSE RANCH	Owner	: R-WILD HORSE RANCH
Site Address	: 6700 HIGHWAY 36 W	Owner Address	: 6700 HIGHWAY 36
Facility ID	: FA0000614	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000239	Inspector Phone	: Not Specified
License/Permit Number	: 2237-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 8/3/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011353	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks great and staff were very helpful today. Thank you!

Received By: _____

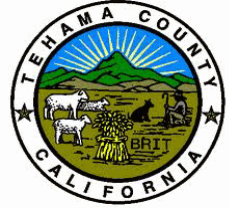
Date _____

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	: RAMON'S GRILLE/WILD WEST TEX MEX	Owner	: RAMON ALVAREZ
Site Address	: 723 MAIN ST	Owner Address	: PO BOX 5279
Facility ID	: FA0001623	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0003152	Inspector Phone	: Not Specified
License/Permit Number	: PT0003385	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/24/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011466	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 deep clean those hard to reach areas. Food debris can be seen throughout facility building up on miscellaneous equipment/items and floors/walls.

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:

Missing service tag on ANSUL system. Please find or replace tag.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Please order sanitizer strips for three compartment sink so staff are able to test sanitizer levels.

Overall Inspection Comments

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

Please print out Food Handler Cards and have available for inspections, thank you.

Thank you for your time today.

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 : RAMON'S GRILLE/WILD WEST TEX MEX
Site Address : 723 MAIN ST

Owner : RAMON ALVAREZ
Owner Address : PO BOX 5279

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	: RANCHERS DELI & MEATS	Owner	: DALE MC FALL
Site Address	: 890 MARGUERITE AVE	Owner Address	: 303 SOLANO ST
Facility ID	: FA0001212	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002103	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002193	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/22/2023	Total Inspection Time	: 30 min.
Inspection Number	: DA0011441	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility 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	: 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	: 8/8/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011371	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 cappuccino machine and bottom tray of smoothie machine. Heavy crystal buildup was noted during inspection.

Overall Inspection Comments

Please see above on how to correct current violation(s). Facility is looking much better overall, keep it up!

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: REITER'S BAKERY, INC.	Owner	: RICHARD REITER
Site Address	: 830 MAIN ST	Owner Address	: 20970 SECOND ST
Facility ID	: FA0001153	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001982	Inspector Phone	: Not Specified
License/Permit Number	: 8528-16F-1	Program:	: 1610 - Bakery
Person in Charge	:		:
Inspection Date	: 8/24/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011462	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

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

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: RICHFIELD SCHOOLHOUSE MARKET	Owner	: ORVILLE FOREMAN
Site Address	: 6124 ALAMEDA ROAD	Owner Address	: 23159 RIVER RD
Facility ID	: FA0000626	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000260	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2260-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 8/18/2023	Total Inspection Time	: 30 min.
Inspection Number	: DA0011436	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	: RINA'S MINI MART #1	Owner	: TEIG RB OIL, INC.
Site Address	: 205 ANTELOPE Blvd	Owner Address	: 1055 S MAIN ST
Facility ID	: FA0000979	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001162	Inspector Phone	: Not Specified
License/Permit Number	: 7056-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 8/16/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011424	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:

Walk-in fridge was temped at 48°F. Please make sure fridge can maintain a temperature of 41°F or below. If it cannot hold temperature please repair or replace ASAP.

Overall Inspection Comments

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

Store was very clean otherwise, thank you.

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: RINA'S MINI MART #2	Owner	: TEIG RB OIL, INC.
Site Address	: 1055 S MAIN St	Owner Address	: 1055 S MAIN ST
Facility ID	: FA0001049	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001617	Inspector Phone	: Not Specified
License/Permit Number	: 8220-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 8/25/2023	Total Inspection Time	: 30 min.
Inspection Number	: DA0011474	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks good and is very clean, thank you.

***Walk-in refrigerator was temped at 57° F. Employee was actively taking out PHF's during inspection.

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	: 8/16/2023	Result	: 01 - Meets Standards
Inspection Number	: DA0011418		
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks good and everything in temperature. Thank you!

Staff were very helpful today, thank you.

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: SPEEDWAY NO. 1999	Owner	: TRMC RETAIL LLC
Site Address	: 782 ANTELOPE Blvd	Owner Address	: 500 SPEEDWAY DR
Facility ID	: FA0000988	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001249	Inspector Phone	: Not Specified
License/Permit Number	: 7072-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 8/28/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011486	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility is very clean and everything in temp, keep it up! Thank you.

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: STARBUCKS #3486 @ I-5 CORNING	Owner	: SKN PROPERTIES
Site Address	: 908 HIGHWAY 99 W A	Owner Address	: 8227 FRES ST
Facility ID	: FA0000648	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000289	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2303-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/30/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011505	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Previous violations corrected.

Tia Branton

Received By:

Date

Tia Branton

Date

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



Facility Name	: 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	: 8/8/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011372	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility is clean/organized and everything is in temp. Thank you!

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	: 8/25/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011473	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility looks good, thank you.

Received By:

Date

Amanda Young

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: TAMALES COLIMA	Owner	: JOSE AND CRISTINA CHAVEZ
Site Address	: 7866 HIGHWAY 99 E	Owner Address	: 7866 HWY 99E CT
Facility ID	: FA0000565	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000179	Inspector Phone	: Not Specified
License/Permit Number	: 2149-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/30/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011502	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

All units in temp and owner is actively working on Manager's Food Handlers. Thank you!

Todas las unidades en régimen temporal y el propietario están trabajando activamente en los manipuladores de alimentos del gerente. ¡Gracias!

Received By: _____

Date _____

Amanda Young _____

Date _____

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



Facility Name	: TAQUERIA MEXICANA	Owner	: JOSE RAMIREZ MADERA
Site Address	: HIGHWAY 99 E	Owner Address	: P O BOX 1092
Facility ID	: FA0000647	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000288	Inspector Phone	: Not Specified
License/Permit Number	: 2300-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/10/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011394	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!

Las instalaciones se ven geniales, ¡sigan así! ¡Gracias!

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT

Facility Name	: THE GALLEY	Owner	: EMANUEL MUELLENBACH
Site Address	: 644 MAIN ST	Owner Address	: 644 MAIN ST
Facility ID	: FA0001676	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0003267	Inspector Phone	: Not Specified
License/Permit Number	: PT0003504	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 8/24/2023	Total Inspection Time	: 20 min.
Inspection Number	: DA0011463	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Prepackaged foods only; store looks great! Thank you!

Received By:

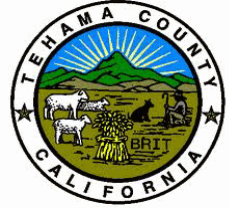
Date

Amanda Young

Date

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633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: VINA MARKET AND DELI	Owner	: MARIA RODRIGUEZ AND BRANDON RODRIGUEZ
Site Address	: 4760 ROWLES ROAD	Owner Address	: P O BOX 173
Facility ID	: FA0000659	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000308	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2323-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 8/18/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011489	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

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:

next time refrigeration cannot meet standards during inspection permit will be revoked. Ice is ONLY a temporary way to keep unit cold.

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:

Continue working on cleanliness through-out facility.

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:

Continue working on cleanliness through-out facility.

Overall Inspection Comments

Facility very close to being shut down for food preparation. Refrigeration units MUST be able to maintain under 41 degrees F at all times.

Received By: _____

Date _____

Tia Branton

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: WILCOX OAKS GOLF CLUB	Owner	: WILCOX OAKS GOLF CLUB
Site Address	: 20995 WILCOX RD	Owner Address	: P O BOX 127
Facility ID	: FA0001050	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0001628	Inspector Phone	: Not Specified
License/Permit Number	: 8227-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/1/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011344	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. All past violations have been cleared, thank you.

Received By: _____

Date _____

Amanda Young _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: WILSON KETTLECORN	Owner	: MELANIE & SEAN WILSON
Site Address	: 738 WALNUT ST	Owner Address	: 4370 VIA VENTURA
Facility ID	: FA0001677	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0003269	Inspector Phone	: Not Specified
License/Permit Number	: PT0003506	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 8/3/2023	Total Inspection Time	: 30 min.
Inspection Number	: DA0011358	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please obtain one Manager's Food Handlers Certificate and all other employees obtain a Basic Food Handlers within 60 days of today's date, 08/03/2023. Thank you.

Area looks great, thank you!

Received By:

Date

Amanda Young

Date