

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

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ADOBE MINIMART	Owner	: NAVENDU PATEL
Site Address	: 2370 MAIN St	Owner Address	: 2370 N MAIN DR
Facility ID	: FA0000981	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0001182	Inspector Phone	: (530) 527-8020
License/Permit Number	: 7063-16F-1	Program:	: 1618 - Retail Market <6000 Sq Feet
Person in Charge	:		: 2 Prep Areas
Inspection Date	: 7/26/2018	Total Inspection Time	: 45 min.
Inspection Number	: DA0006126	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

HANDWASHING AND TOILET FACILITIES MUST BE AVAILABLE WITH CORRECT SIGNAGE - 16 47

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)).

Corrective Description:

Inspector Comments:

Employees must wash hands signs shall be in both restrooms

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

Metal probe thermometer shall be available to check hot holding temperatures.

Overall Inspection Comments

Received By:

Date

Tia Branton

Date