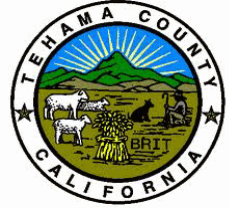


County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: ARBY'S	Owner	: GOLDEN BEAR RESTAURANT GROUP
Site Address	: 1065 S MAIN ST	Owner Address	: 681 LAKE ST
Facility ID	: FA0000491	Inspector	: EE0000015 - Jenna Longchamps
Record ID	: PR0000092	Inspector Phone	: Not Specified
License/Permit Number	: 2010-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/13/2019	Total Inspection Time	: 40 min.
Inspection Number	: DA0006912	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:

General cleanliness.

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 table/fridge has broken door and not maintaining a temp below 41*; Needs repaired immediately; Use time as temp control for condiments on top of table, and do not use refrigerator to store hazardous foods until repaired and maintaining below 41*.

PROPER BACKFLOW PROTECTION - 16 41

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

Corrective Description:

Inspector Comments:

Floor drains are full of food debris; missing covers; Please clean, cover, and maintain.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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

Corrective Description:

Inspector Comments:

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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : ARBY'S
Site Address : 1065 S MAIN ST
General cleanliness.

Owner : GOLDEN BEAR RESTAURANT GROUP
Owner Address : 681 LAKE ST

Overall Inspection Comments

Please be sure to keep all employee food handlers training current; Thank you.

Received By:

Date

Jenna Longchamps

Date