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

Record ID PROMODIOS Inspector Phone Not Specified License/Permit Number 2033-16F-1 Program: 1624 - Restaurant 2000 Sq. Feet Inspection Date 1 Preson in Charge Preson in Charge Program: 1624 - Restaurant 2000 Sq. Feet Inspection Date 1 Preson in Charge Program: 1624 - Restaurant 2000 Sq. Feet Inspection Date 1 Program: 1600 Sq. Feet Inspection Number David Program: 1600 Sq. Feet Purpose of 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 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: Have manager's certificate available for viewing. WALL CEILING AND FLOORS MUST BE APPOVED MATERIAL AND KEPT CLEAN AT ALL "Comply by Date" Not Specified Violation Description: The wells / 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 fluly enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114268, 114268, 114268, 114271, 114272) Corrective Description: Inspector Comments: Floors improving, continue working on their cleaning. Overall Inspection Comments	Facility Name	: BURGER KING	Owner	: BURGER KING COR	PORATION
Record ID PRO00109 Inspector Phone Not Specified License/Permit Number 2033-16F-1 Program: : 1624 - Restaurant 2000 Sq. Person in Charge : Feet-8000 Sq. Feet Inspection Date : 2/13/2015 Total Inspection Time : 60 min. Inspection Date : 2/13/2015 Total Inspection Time : 60 min. Inspection Date : 102 - Routine Inspection : 103 - Minor Violations FOOD TRAINING - 16 1 "Comply by Date" Not Specified 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: Have manager's certificate available for viewing. WALL CEILING AND FLOORS MUST BE APPOVED MATERIAL AND KEPT CLEAN AT ALL "Comply by Date" Not Specified 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 fluly enclosed. All floof dicilities shall be kept clean and in good repair. (114143 (d), 114268, 114268, 114268, 114268, 114268, 114268, 114268, 114268.) Corrective Description: Inspector Comments: Floors improving, continue working on their cleaning.	Site Address	: 210 ANTELOPE BLVD	Owner Address	: 210 ANTELOPE BLV	D
License/Permit Number : 2033-16F-1 Program: : 1624 - Restaurant 2000 Sq. Person in Charge : Feet-6000 Sq. Feet Inspection Date : 2/13/2015 Total Inspection Time : 60 min. Inspection Number : DA0001825 Result : 03 - Minor Violations 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 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: Have manager's certificate available for viewing. WALL CEILING AND FLOORS MUST BE APPOVED MATERIAL AND KEPT CLEAN AT ALL "Comply by Date" Not Specified 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 flood facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272) Corrective Description: Inspector Comments: Floors improving, continue working on their cleaning. Overall Inspection Comments Food safety certification continue working on their cleaning.	Facility ID	: FA0000503	Inspector	: EE0000011 - Lauri Dil	worth
Person in Charge : 2/13/2015	Record ID	: PR0000109	Inspector Phone	: Not Specified	
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