

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	: BURRITO BANDITO	Owner	: PAUL LABARBERA
Site Address	: 525 ADOBE ROAD F	Owner Address	: 3339 DODSON LN
Facility ID	: FA0000692	Inspector	: EE0000017 - Jana Gosselin
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	: 1/7/2021	Result	: 03 - Minor Violations
Inspection Number	: DA0008466		
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 1/21/2021

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:

Front prep refrigerator not at temp. Food removed, food on top can be iced in the short term. Large kitchen refrigerator may also be struggling to maintain food below 41F. Please set up a temperature log to monitor temp. If it is not holding temp, please repair. I will check in in a couple weeks to see the temp log.

FOOD TRAINING - 16 1

Comply by 1/21/2021

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 ensure all employees food handler cards are kept up to date. The on-site manager today had an expired food handler card and the staff member with a food safety card couldn't locate the email that contained her certificate of completion. Please have both available for re-inspection in two weeks. It would probably be easiest if you kept all food handler cards together in a file folder rather than with each individual employee's file. That way they are readily available for inspection and easier to see whose certificate is close to expiration.

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

Comply by 2/11/2021

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:

Please place an "employees must wash hands before returning to work" sign in the men's restroom.

Overall Inspection Comments

Overall cleanliness of store is good. Collin was very polite and helpful during the inspection. Thank you.

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Paul Labarbera

Received By: _____ Date _____

Jana Gosselin _____ Date _____