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 : CARNICERIA DOS AMIGOS Owner : CARNICERIA DOS AMIGOS

Site Address : 2003 SOLANO ST Owner Address : 204 SAMSON AVE

Facility ID : FA0000574 Inspector : EE0000005 - Tia Branton

Record ID : PR0000192 Inspector Phone : (530) 527-8020

License/Permit Number : 2164-16F-1 Program: : 1623 - Restaurant <2000 Sq. Feet

Person in Charge :

Inspection Date : 10/26/2020 Total Inspection Time : 60 min.

Inspection Number : DA0008317

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Purpose of Inspection : 102 - Routine Inspection

Result : 05 - Reinspection Required

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

Not In Compliance

Specified

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), 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114141)

Corrective Description:

Inspector Comments:

Please start to replace all wooden shelves that serve as food storage. Please replace with non-porous and easily cleaned shelving.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

All rough wood edged shelving shall be replaced.

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

"Comply by Date" Not

Not In Compliance

Specified

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:

The refrigeration units shall have dedicated working thermometer. Metal probe thermometer for hot holding shall be available.

FOOD FACILITY SHALL BE KEPT FREE OF VERMIN - 16 23

"Comply by Date" Not

Not In Compliance

Specified

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:

Flies are becoming a problem. Please find a way to keep them out of facility.

"Comply by Date" Not Specified Not In Compliance

FOOD SHALL BE KEPT IN APPROVED CONTAINERS, LABELED AND STORED OFF OF FLOOR - 16 30

5198.rpt rev1 12-12-2014

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Site Address	: 2003 SOLANO ST	Owner Address	: 204 SAMSON AVE	
Violation Descri	ption:			
	e stored in approved containers and labeled as to conte 4049, 114051, 114053, 114055, 114067(h), 114069		st 6# above the floor on approved	shelving.
Corrective Desc	cription:			
Inspector Comn Food SHALL	nents: . NOT be stored on the floor.			
HOT AND COLD POTABLE WATER AVAILABLE - 16 21			"Comply by Date" Not Specified	Not In Compliance
Violation Descri	iption:			
•	e, protected, pressurized, potable supply of hot water an 14189, 114192, 114192.1, 114195)	nd cold water shall be provided at	t all times. (113953(c), 114099.2(l	b)
Corrective Desc	cription:			
<i>Inspector Comn</i> Hand washin	nents: ng sink shall be repaired immediately.			
FOOD TRAINING - 16 1			"Comply by Date" Not Specified	Not In Compliance
Violation Descri	iption:			
facilities that	loyees shall have adequate knowledge of and be traine prepare, handle or serve non-prepackaged potentially letrification examination. (113947-113947.1)	•	• ,	
Corrective Desc	cription:			
Inspector Comn	nents:			
	DLATION. AT LEAST ONE PERSON SHALL HAVE AF E A MINIMUM OF FOOD HANDLER CERTIFICATES.	PPROVED FOOD MANAGER CE	ERTIFICATE. ALL OTHER FOOD	HANDLERS
Overall Inspection Facility may be clos	Comments ed if proper food training is not obtained. Violation has	been in affect since 2019!		
		\mathcal{L}	Baanton	

Tia Branton

Date

Received By: