

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 : CHINA DOLL	Owner : YAN SHUANG REN
Site Address : 182 S MAIN ST	Owner Address : 182 MAIN ST
Facility ID : FA0000653	Inspector : EE0000005 - Tia Branton
Record ID : PR0000299	Inspector Phone : (530) 527-8020
License/Permit Number : 2312-16F-1	Program : 1623 - Restaurant <2000 Sq. Feet
Person in Charge :	:
Inspection Date : 12/1/2016	Total Inspection Time : 60 min.
Inspection Number : DA0004582	Result : 05 - Reinspection Required
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 Date" Not Specified**

Not In Compliance

*Violation Description:*

Potentially hazardous foods shall be held at or below 41/ 45øF or at or above 135øF. (113996, 113998, 114037, 114343(a))

*Corrective Description:*

*Inspector Comments:*

Hot/cold holding temperatures must be maintained at all times.

**WALL CEILING AND FLOORS MUST BE APPROVED MATERIAL AND KEPT CLEAN AT ALL TIMES - 16 45**

**"Comply by Date" Not Specified**

Not In Compliance

*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 food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

*Corrective Description:*

*Inspector Comments:*

Walls/ceilings and vents all badly in need of cleaning.

**FOOD FACILITY SHALL BE KEPT FREE OF VERMIN - 16 23**

**"Comply by Date" Not Specified**

Not In Compliance

*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:*

Please keep back screen door closed so as to keep flies/pest out.

**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:*

Time to replace all cardboard as discussed.

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**Overall Inspection Comments**

Refrigerators very clean! Thank you!

*Tia Branton*

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Received By:

Date

Tia Branton

Date