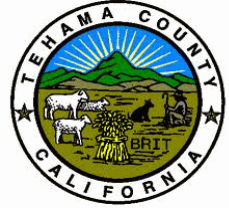


County of Tehama  
Department of Environmental Health  
633 Washington St., Rm 36  
Red Bluff CA 96080  
Phone # (530) 527-8020  
www.co.tehama.ca.us

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: CHINA DOLL	Owner	: HUAN YAN WONG
Site Address	: 182 S MAIN ST	Owner Address	: 182 S MAIN ST
Facility ID	: FA0000653	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000299	Inspector Phone	: Not Specified
License/Permit Number	: 2312-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/20/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007928	Result	: 04 - Major 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

#### FOOD SHALL BE THAWED CORRECTLY - 16 26

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. (114018, 114020, 114020.1)

*Corrective Description:*

*Inspector Comments:*

No thawing of food in the sink!

#### 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:*

Small refrigerator in kitchen not holding temperature. It must be repaired or replaced.

#### LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

All liquid waste must drain to an approved fully functioning sewage disposal system. (114197)

*Corrective Description:*

*Inspector Comments:*

Floor drain not draining properly. Please fix.

#### FOOD TRAINING - 16 1

"Comply by Date" Not Specified

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:*

All employees must complete food training class.

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Site Address : 182 S MAIN ST Owner Address : 182 S MAIN ST

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**Overall Inspection Comments**

Re-inspection required. Please address all items in report. Do not use dishwashing sink for any food prep! Thank you.

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Received By:

Date

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Jana Gosselin

Date