

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	: CROSSROADS MARKET	Owner	: HERMELINDA GARCIA
Site Address	: 7185 HWY 99 W	Owner Address	: 23975 BLACKBURN AVE
Facility ID	: FA0000594	Inspector	: EE0000015 - Jenna Longchamps
Record ID	: PR0000214	Inspector Phone	: Not Specified
License/Permit Number	: 2198-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 8/6/2019	Total Inspection Time	: 40 min.
Inspection Number	: DA0007032	Result	: 03 - Minor 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

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2)
Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment. (113953, 113953.1, 114067(f))

Corrective Description:

Inspector Comments:

No paper towels in dispenser at handwashing sink; Please provide at all times.

PROPER DISPOSAL OF FOOD WASTE AND RUBBISH - 16 42

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

Corrective Description:

Inspector Comments:

If facility is no longer going to be preparing hot foods (breakfast burritos, etc) then all unpackaged foods still remaining in prep table need to be removed and disposed of immediately.

Overall Inspection Comments

Received By:

Date

Jenna Longchamps

Date