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	: ENJOY THE STORE	Owner	: BRANDON GRISSO	M	
Site Address	: 615 MAIN ST	Owner Address	: 584 SYKES AVE		
Facility ID	: FA0001198	Inspector	: EE0000005 - Tia Brar	nton	
Record ID	PR0002080	Inspector Phone	: (530) 527-8020	-	
License/Permit Number	· PT0002170	•	: 1617 - Retail Market	<6000 Sq Foot	
		Program:		< 6000 Sq Feet	
Person in Charge	: 7/7/2016		: 1 Prep Area		
Inspection Date	: 7/7/2016	Total Inspection Time	: 45 min.		
Inspection Number	: DA0004166	Result	: 01 - Meets Standards		
Purpose of Inspection	: 102 - Routine Inspection				
An inspe	ction of your property revealed the following v	riolations. Please note the date for reins	spection. Thank you for your co	poperation.	
 Inspection Violation 	ons				
FOOD TRAINING - 16 1			"Comply by Date" Not Specified	Not In Compliance	
Violetian Decembrie	••				
Violation Description					
All food employer	 shall have adequate knowledge of and be pare, handle or serve non-prepackaged poten ication examination. (113947-113947.1) 				
All food employer	es shall have adequate knowledge of and be pare, handle or serve non-prepackaged potentication examination. (113947-113947.1)				
All food employer facilities that prep food safety certific Corrective Description Inspector Comments	es shall have adequate knowledge of and be pare, handle or serve non-prepackaged poten ication examination. (113947-113947.1)	rtially hazardous food, shall have an em			
All food employer facilities that prep food safety certific Corrective Description Inspector Comment. All food/beverage	es shall have adequate knowledge of and be pare, handle or serve non-prepackaged potentication examination. (113947-113947.1) on: s:	ntially hazardous food, shall have an emple strain that an emple strain			
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