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 : EXPEDITION COFFEE CO. Owner : KEN ROBINSON
Site Address : 645 ANTELOPE BLVD #57 Owner Address : 605 MAIN ST

Facility ID : FA0001122 Inspector : EE0000017 - Jana Gosselin

Record ID : PR0001909 Inspector Phone : Not Specified

License/Permit Number : 8477-16F-1 Program: : 1640 - Limited Food Prep (Coffee

: Stand/Hotel)

Inspection Date : 5/4/2020 Total Inspection Time : 30 min.

Inspection Number : DA0007587

Result : 03 - Minor Violations

An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation.

Inspection Violations

Person in Charge

Purpose of Inspection

#### 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:

Handwashing sink needs to be functional and USED! Soap dispenser broken, stuff stacked around sink making it difficult to use. Do not use warewashing sink to wash hands!!

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

102 - Routine Inspection

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6# above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))

Corrective Description:

Inspector Comments:

Please label tea pearls stored in refrigerator. Include date and contents.

# WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING MATERIALS TO VERIFY CHEMICAL CONC - 16 34

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

Corrective Description:

Inspector Comments:

Employee had no knowledge of how to sanitize dishes. Dishes need to be sanitized, strips need to be available to ensure adequate concentration of sanitizer in water. Strips to be available at all time and stored within reach of warewashing sink.

### Overall Inspection Comments

Please make sure that handwashing sink is accessible, properly stocked and USED! Also, please ensure employees know proper dishwashing and sanitizing protocols. Thank you!

Received By: Date Jana Gosselin Date