County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
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OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility ID : FA0000989 Inspector : EE00 Record ID : PR0001259 Inspector Phone : (530) License/Permit Number : 7073-16F-1 Program: : 1617 Person in Charge : 1 Presention Date : 3/18/2020 Total Inspection Time : 60 m Inspection Number : DA0007505 : DA0007505 : EE00	Meets Standards k you for your cooperation. Date" Not Not In Compliance
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Corrective Description:	
Inspector Comments: Employee restroom shall have hot water for handwashing.	
Overall Inspection Comments	
J. Bao	
Received By: Date Tia Branton	nton