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

: FAST TRACK : DAVINDER KOONER Facility Name Owner : 8099 HWY 99E : 3196 LA MANTIA DR Site Address Owner Address

Facility ID FA0000989 Inspector : EE0000015 - Jenna Longchamps

Record ID PR0001259 Inspector Phone · Not Specified

: 7073-16F-1 License/Permit Number Program: : 1617 - Retail Market <6000 Sq Feet

: 1 Prep Area

Inspection Date : 11/21/2018 Total Inspection Time : 30 min.

: DA0006426

Inspection Number · 03 - Minor Violations Result 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

Person in Charge

ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114141)

Corrective Description:

Inspector Comments:

Soda nozzles show product build-up; Please clean and sanitize soda nozzles daily.

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not

Not In Compliance

Specified

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:

Please provide wall mounted handwashing soap and paper towel dispensers in food prep area.

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 41/45øF or at or above 135øF. (113996, 113998, 114037, 114343(a))

Corrective Description:

Inspector Comments:

Hot dogs in roller were temped well below 135\*; Please hold all potentially hazardous foods at or above 135\*.

FOOD FACILITY SHALL BE KEPT FREE OF VERMIN - 16 23

"Comply by Date" Not

Specified

Not In Compliance

Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies.( 114259.1, 114259.4, 114259.5)

Corrective Description:

Violation Description:

Inspector Comments:

Droppings in cabinets under Pepsi machine; Please increase frequency of pest/rodent control services.

Overall Inspection Comments

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Received By:		Date	Jenna Longchamps		Date