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 | : Flyers #265 | Owner | : Flyers Energy LLC |
|---------------|---------------------|---------------|---------------------|
| Site Address | · 782 Antelope Blvd | Owner Address | : 782 Antelone Blvd |

Facility ID : FA0000988 Inspector : EE0000011 - Lauri Dilworth

: PR0001249 Record ID Inspector Phone · Not Specified

: 7072-16F-1 License/Permit Number Program: : 1617 - Retail Market <6000 Sq Feet

: 1 Prep Area

Inspection Date : 5/21/2015 : 45 min. **Total Inspection Time**

: DA0002068 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

Not In Compliance **FOOD TRAINING - 16 1** "Comply by Date" Not

Specified

Violation Description:

All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

Corrective Description:

Inspector Comments:

Please have proof of food manager training on site within 30 days

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:

Mold in soda dispenser nozzles. Nozzles exchanged with clean ones and previous ones cleaned at time of inspection.

DEDICATED WORKING THERMOMETER SHALL BE AVAILABLE AT ALL TIMES - 16 39

"Comply by Date" Not

Not In Compliance

Specified

1. Diluan

Violation Description:

An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 øF shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

Corrective Description:

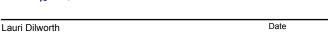
Inspector Comments:

Each refrigerator hold potentially hazardous food shall have a dedicated thermometer.

Overall Inspection Comments

A complaint investigation was conducted at same time of routine inspection. There was no evidence to support the complaint of mold growing behind the soda machine, and the complaint is closed.

Date



5198.rpt rev1 12-12-2014

Received By: