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 : FOOD MART VALERO Owner : REDDING OIL COMPANY

Site Address : 1 SUTTER ST Owner Address : PO BOX 990280

Facility ID : FA0001572 Inspector : EE0000019 - David Lopez

Record ID : PR0002778 Inspector Phone : Not Specified

License/Permit Number : PT0003000 Program: : 1617 - Retail Market <6000 Sq Feet

: 1 Prep Area

Inspection Date : 3/26/2021 Total Inspection Time : 45 min.

Jumber · DA0008617

Inspection Number : DA0008617

Purpose of Inspection : 102 - Routine Inspection 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

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1)

Corrective Description:

Inspector Comments:

Observed unlabeled food products in hot holding area, all foods must be properly labeled and dated for sale.

HANDWASHING AND TOILET FACILITIES MUST BE AVAILABLE WITH CORRECT SIGNAGE

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

- 16 47

Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)).

Corrective Description:

Inspector Comments:

No employee hand washing sign in mens restroom, please ensure proper signage is in both restrooms at all times.

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

"Comply by Date" Not

Not In Compliance

Specified

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:

During inspection of ready to eat sandwich refrigeration unit there was no dedicated thermometer, please ensure every refrigeration unit has a dedicated working thermometer.

Overall Inspection Comments

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Received By:		Date	David Lopez		Date