

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 | : FROM THE HEARTH BAKERY & CAFE | Owner | : JOHN DIX |
| Site Address | : 638 WASHINGTON ST | Owner Address | : 1405 RIDGE DR |
| Facility ID | : FA0000518 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0002565 | Inspector Phone | : Not Specified |
| License/Permit Number | : PT0002775 | Program: | : 1623 - Restaurant <2000 Sq. Feet |
| Person in Charge | : | | : |
| Inspection Date | : 5/7/2020 | Total Inspection Time | : 45 min. |
| Inspection Number | : DA0007602 | Result | : 03 - Minor Violations |
| 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

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/ 45°F or at or above 135°F. (113996, 113998, 114037, 114343(a))

Corrective Description:

Inspector Comments:

Counter-top salad unit not holding temperature and thermostat on unit not accurate. Unit must be used as a time as temperature control. Please add a recording log at unit to note time that food is added. Food must be discarded after 4 hours. This situation has been noted on previous inspections. Unit either needs to be repaired, replaced or food can only set there 4 hours.

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

"Comply by Date" Not Specified

Not In Compliance

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:

Please make sure sanitizing test strips are available and are USED! Do not place dirty hood vents in sanitizing sink.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

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 update files to ensure food handler cards are on-site and available for review.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

Corrective Description:

Inspector Comments:

Time to scrub walls in kitchen. Also clean up food debris on floor in cooking area.

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Site Address : 638 WASHINGTON ST

Owner : JOHN DIX
Owner Address : 1405 RIDGE DR

Overall Inspection Comments

Please watch temperatures of potentially hazardous foods! Salad unit in kitchen needs the temperature monitored as it is not cooling to the temperature the thermostat on the front of the unit reads. If it can't hold food below 41F then time as a control must be used and a log must be in place beside the unit! Also review proper cooling methods for foods. Time to do some cleaning of walls and floors in kitchen. Thank you!

Received By:

Date

Jana Gosselin

Date