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<br>Site Address   | : GREEN BARN WHISKEY KITCHEN<br>: 5 CHESTNUT AVE  | Owner<br>Owner Address                   | : BRUCE GEVEDEN<br>: 22162 FISHER RD   |                   |
|---|---|--|--|-------------------|
| Facility ID<br>Record ID<br>License/Permit Number<br>Person in Charge   | : FA0000543<br>: PR0000157<br>: 2115-16F-1  | Inspector<br>Inspector Phone<br>Program: | EE0000015 - Jenna Lo<br>Not Specified<br>1624 - Restaurant 200<br>Feet-6000 Sq. Feet | <b>·</b>          |
| Inspection Date<br>Inspection Number<br>Purpose of Inspection   | : 7/18/2019<br>: DA0006988<br>: 102 - Routine Inspection  | Total Inspection Time<br>Result          | : 60 min.<br>: 03 - Minor Violations   |                   |
| An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation.  |   |  |  |                   |
| — Inspection Violatio   | ns  |  |  |                   |
| POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7  |   |  | "Comply by Date" Not<br>Specified  | Not In Compliance |
| Violation Descriptior   | n:  |  |  |                   |
| Potentially hazar   | dous foods shall be held at or below 41/45øF or at o  | or above 135øF. (113996, 11399           | 8, 114037, 114343(a))  |                   |
| Corrective Description  | on:   |  |  |                   |
| Inspector Comment   | S:  |  |  |                   |
| Walk-in w/ meat, cheese not holding temp at or below 41*; PHF moved out of walk-in at time of inspection; Please repair immediately and do not store PHFs in this walk-in until repaired. |   |  |  |                   |
| ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B  |   |  | "Comply by Date" Not<br>Specified  | Not In Compliance |
| Violation Description   | ) <i>:</i>  |  |  |                   |
| Canopy-type hoo<br>Toilet rooms sha   | hall be provided to remove toxic gases, heat. grease<br>ds shall extend 6# beyond all cooking equipment. A<br>I be vented to the outside air by a screened openabl<br>g codes. (114149, 114149.1) | Il areas shall have sufficient vent      | ilation to facilitate proper food sto  | orage.            |
| Corrective Description  | on:   |  |  |                   |
| -   | s:<br>tes have been removed from exhaust hood; Kitchen<br>replace as soon as possible.  | manager said they were remove            | ed to be cleaned and hood is beir  | ng                |
| -Overall Inspection Co  | mments  |  |  |                   |

Clean and well maintained; Thank you!

Received By:

Date

Jenna Longchamps

9-3-2-C-P

Date