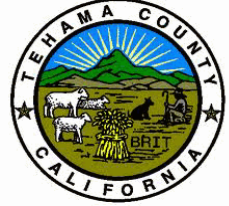


County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: HEART TALK CAFE	Owner	: KARLA STROMAN
Site Address	: 2498 S MAIN ST	Owner Address	: 17750 HIGHWAY 36W
Facility ID	: FA0000546	Inspector	: EE0000019 - David Lopez
Record ID	: PR0000160	Inspector Phone	: Not Specified
License/Permit Number	: 2121-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/25/2021	Total Inspection Time	: 45 min.
Inspection Number	: DA0008614	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

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:

Have at least one person complete food safety course and retain certificate on premise at all times. Please ensure all other employees have a food handlers certificate that is up to date and at the facility at all times.

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:

Observed heavy build up inside microwave, please clean and maintain to minimize potential food contamination.

Overall Inspection Comments

Please ensure all employees know where sanitizer test strips are located and how to test for proper sanitizer concentration. Will be back in 2 weeks from inspection date 3/25/2021 to ensure food handler cards are on premises and up to date.

Received By:

Date

David Lopez

Date