

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	: JAVA DETOUR	Owner	: EXCELSIOR JD CO LLC
Site Address	: 550 MAIN ST	Owner Address	: 172 GOLDEN GATE AVE
Facility ID	: FA0000557	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0000171	Inspector Phone	: Not Specified
License/Permit Number	: 2138-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 11/16/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0008367	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**

**ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14** **"Comply by Date" Not Specified**      Not In Compliance

*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:*

The ice machine has mold. Please clean immediately!

**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:*

Red Bull refrigerator not at temperature. All potentially hazardous food pulled at time of inspection. Please repair or replace.

**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:*

No sanitizer in sanitizing water! Please ensure correct sanitizer concentration is used at all times. Have test strips readily available for use!

**TOILET FACILITY MUST BE CLEAN, SUPPLIED AND PROPERLY CONSTRUCTED - 16 43** **"Comply by Date" Not Specified**      Not In Compliance

*Violation Description:*

Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)

*Corrective Description:*

*Inspector Comments:*

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Restroom has numerous bags of trash stored inside it, they are leaking all over the floor, the floor is very sticky and it all smells fermented.  
Employee stated the garbage is cans to be recycled. Please rinse cans before storing and don't let them build up beyond one bag.

### Overall Inspection Comments

Please be a little more attentive to cleanliness and protocols. Thank you.

Received By: \_\_\_\_\_

Date \_\_\_\_\_

Jana Gosselin \_\_\_\_\_

Date \_\_\_\_\_