

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	: LA PERLITA	Owner	: CARMEN FLORES
Site Address	: 1235 W 99 HWY	Owner Address	: 1235 W 99 HWY
Facility ID	: FA0001137	Inspector	: EE0000011 - Lauri Dilworth
Record ID	: PR0001948	Inspector Phone	: Not Specified
License/Permit Number	: 8504-16F-1	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 1/30/2015	Total Inspection Time	: 60 min.
Inspection Number	: DA0001794	Result	: 03 - Minor Violations
Purpose of Inspection	: 106 - Pre-Opening 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:*

All employees must have food training. At least one person must have the Food Manager training, the others must have a food handler's card. This must be obtained within 60 days.

##### ALL FOOD SHALL COME FROM APPROVED SOURCE - 16 15

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

All food shall be obtained from an approved source. (113980, 113982, 114021-114031, 114041)

*Corrective Description:*

*Inspector Comments:*

Food shall not be prepared at home. All food must be prepared in an approved commercial kitchen or in the food vehicle.

##### 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:*

Sanitizer test strips shall be available to test concentration of sanitizer.

##### ALL FOOD SHALL BE SEPERATED AND PROTECTED FROM CONTAMINATION - 16 27

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c))

*Corrective Description:*

*Inspector Comments:*

Do not store uncovered food under paper towels for hand drying

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**Overall Inspection Comments**

*L. Dilworth*

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Received By:

Date

Lauri Dilworth

Date