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 Site Address	: LOS AMIGOS TAQUERIA & MEAT MARKET : 214 S MAIN ST	Owner Owner Address	E LOS AMIGOS TAQUERIA
Facility ID Record ID License/Permit Number Person in Charge	: FA0000573 : PR0000191 : 2163-16F-1	Inspector Inspector Phone Program:	 EE0000011 - Lauri Dilworth Not Specified 1618 - Retail Market <6000 Sq Feet 2 Prep Areas
Inspection Date Inspection Number Purpose of Inspection	: 3/6/2015 : DA0001871 : 102 - Routine Inspection	Total Inspection Time Result	2 55 min. 2 03 - Minor Violations

An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation.

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6	"Comply by Date" Not Specified	Not In Compliance
Violation Description:		
Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall b Adequate facilities shall be provided for hand washing, food preparation and the washing of utensi 114067(f))	e 1 1	,
Corrective Description:		
Inspector Comments: Paper towels dispensers empty at time of inspection. All hand washing areas need paper towels of	or drying device.	
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: Clean microwave as discussed.		
		Not In Compliance
WALL CEILING AND FLOORS MUST BE APPOVED MATERIAL AND KEPT CLEAN AT ALL TIMES - 16 45	"Comply by Date" Not Specified	Not In Compliance
Violation Description:		
The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surface customer service areas, shall be approved, smooth, durable and made of nonabsorbent material the shall be provided in all areas, except customer service areas and where food is stored in original u fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 1142 <i>Corrective Description:</i>	nat is easily cleanable. Approved the nopened containers. Food facilities	base coving

Inspector Comments:

Clean wall behind hand washing sink as discussed

Overall Inspection Comments

1. Dilwan