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

: LOS COSTENOS RESTURANT : ADELAIDA SOTELO **Facility Name** Owner : 1510 SOLANO ST

: 1575 RICE AVE Site Address Owner Address

Facility ID FA0000587 Inspector EE0000004 - Don Shelvock

PR0000207 Record ID Inspector Phone · Not Specified

2187-16F-1

Person in Charge

License/Permit Number

Inspection Number

Inspection Date 5/19/2016 DA0003992

Purpose of Inspection 102 - Routine Inspection

: 1623 - Restaurant <2000 Sq. Feet Program:

: 40 min.

: 03 - Minor Violations Result

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

Total Inspection Time

Inspection Violations

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

"Comply by Date" Not

Not In Compliance

Specified

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:

Keep all food in the walk-in covered at all times.

PROPER BACKFLOW PROTECTION - 16 41

"Comply by Date" Not

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114193, 114193.1, 114199, 114199, 114201, 114269)

Corrective Description:

Inspector Comments:

If a hose is to be used for cleaning, the hose bib must have a vacuum breaker attached.

DEDICATED WORKING THERMOMETER SHALL BE AVAILABLE AT ALL TIMES - 16 39

Not In Compliance

Specified

Violation Description:

An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 øF shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

Corrective Description:

Inspector Comments:

Provide thermometer in front cold unit.

Overall	Inspection	Comments
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Date Don Shelvock Received By: