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	: LOS HERMANOS MEXICAN COSINA	Owner	: DAVID MUNOZ	
Site Address	: 414 SAN BENITO	Owner Address	÷ 416 SAN MATEO AVE	Ē
Facility ID	· FA0000112	Inspector	: EE0000005 - Tia Bran	ton
Record ID	PR0002684	Inspector Phone	: (530) 527-8020	
License/Permit Number	• PT0002902		: 1623 - Restaurant <2	2000 Sa Feet
		Program:		
Person in Charge Inspection Date	2/5/2021	Total Inspection Time	: 60 min.	
Inspection Number	· DA0008506	Total Inspection Time	. 00 mm.	
Purpose of Inspection	106 - Pre-Opening Inspection	Result	: 01 - Meets Standards	
An inspec	ction of your property revealed the following violations	. Please note the date for reins	spection. Thank you for your co	ooperation.
FOOD TRAINING - 16	1		"Comply by Date" Not Specified	Not In Compliance
Violation Description	<u>.</u>			
facilities that prep food safety certifi	es shall have adequate knowledge of and be trained in are, handle or serve non-prepackaged potentially haz cation examination. (113947-113947.1)	-		
Corrective Description	on:			
Inspector Comments				
Please make sure	e that one person has managers food training certifica	te before opening for business		
	e that one person has managers food training certifica		"Comply by Date" Not Specified	Not In Compliance
	SURFACES SHALL BE KEPT CLEANED AND SAN		"Comply by Date" Not	Not In Compliance
ALL FOOD CONTACT Violation Description All food contact s	SURFACES SHALL BE KEPT CLEANED AND SAN	TIZED - 16 14 sanitized. (113984(e), 114097,	"Comply by Date" Not Specified	
ALL FOOD CONTACT Violation Description All food contact s	SURFACES SHALL BE KEPT CLEANED AND SAN Urfaces of utensils and equipment shall be clean and 4109, 114111, 114113, 114115 (a, b, d), 114117, 114	TIZED - 16 14 sanitized. (113984(e), 114097,	"Comply by Date" Not Specified	
ALL FOOD CONTACT Violation Description All food contact s (b-d), 114105, 11 Corrective Description Inspector Comments	SURFACES SHALL BE KEPT CLEANED AND SAN p: urfaces of utensils and equipment shall be clean and 4109, 114111, 114113, 114115 (a, b, d), 114117, 114 pn:	ITIZED - 16 14 sanitized. (113984(e), 114097, I125(b), 114141)	"Comply by Date" Not Specified	
ALL FOOD CONTACT Violation Description All food contact s (b-d), 114105, 11 Corrective Description Inspector Comments Please replace al	SURFACES SHALL BE KEPT CLEANED AND SAN urfaces of utensils and equipment shall be clean and 4109, 114111, 114113, 114115 (a, b, d), 114117, 114 on:	TIZED - 16 14 sanitized. (113984(e), 114097, 1125(b), 114141) cleanable materials.	"Comply by Date" Not Specified	
ALL FOOD CONTACT Violation Description All food contact s (b-d), 114105, 11 Corrective Description Inspector Comments Please replace all ALL UTENCILS AND B	SURFACES SHALL BE KEPT CLEANED AND SAN urfaces of utensils and equipment shall be clean and 4109, 114111, 114113, 114115 (a, b, d), 114117, 114 on: s: I wood shelving as discussed with non-porous, easily EQUIPMENT SHALL BE APPROVED, AND FUNCTION	TIZED - 16 14 sanitized. (113984(e), 114097, 1125(b), 114141) cleanable materials.	"Comply by Date" Not Specified 114099.1, 114099.4, 114099.6 "Comply by Date" Not	, 114101
ALL FOOD CONTACT Violation Description All food contact s (b-d), 114105, 11 Corrective Description Inspector Comments Please replace al ALL UTENCILS AND F 16 35 Violation Description All utensils and en and meet applica	SURFACES SHALL BE KEPT CLEANED AND SAN urfaces of utensils and equipment shall be clean and 4109, 114111, 114113, 114115 (a, b, d), 114117, 114 on: s: I wood shelving as discussed with non-porous, easily EQUIPMENT SHALL BE APPROVED, AND FUNCTION	ITIZED - 16 14 sanitized. (113984(e), 114097, 125(b), 114141) cleanable materials. DNING PROPERLY - 114175) All utensils and equipr .3, 114130.4, 114130.5, 11413	"Comply by Date" Not Specified 114099.1, 114099.4, 114099.6 "Comply by Date" Not Specified	, 114101 Not In Compliance d properly,
ALL FOOD CONTACT Violation Description All food contact s (b-d), 114105, 11 Corrective Description Inspector Comments Please replace al ALL UTENCILS AND F 16 35 Violation Description All utensils and en and meet applica	SURFACES SHALL BE KEPT CLEANED AND SAN Surfaces of utensils and equipment shall be clean and 4109, 114111, 114113, 114115 (a, b, d), 114117, 114 Surfaces Surfaces I wood shelving as discussed with non-porous, easily EQUIPMENT SHALL BE APPROVED, AND FUNCTION Surfaces Surfaces And Standards (114130, 114130.1, 114130.2, 114130 114165, 114167, 114169, 114177, 114180, 114182)	ITIZED - 16 14 sanitized. (113984(e), 114097, 125(b), 114141) cleanable materials. DNING PROPERLY - 114175) All utensils and equipr .3, 114130.4, 114130.5, 11413	"Comply by Date" Not Specified 114099.1, 114099.4, 114099.6 "Comply by Date" Not Specified	, 114101 Not In Compliance d properly,
ALL FOOD CONTACT Violation Description All food contact s (b-d), 114105, 11 Corrective Description Inspector Comments Please replace al ALL UTENCILS AND F 16 35 Violation Description All utensils and e and meet applica 114155, 114163, Corrective Description	SURFACES SHALL BE KEPT CLEANED AND SAN Surfaces of utensils and equipment shall be clean and 4109, 114111, 114113, 114115 (a, b, d), 114117, 114 Surfaces Surfaces I wood shelving as discussed with non-porous, easily EQUIPMENT SHALL BE APPROVED, AND FUNCTION Current shall be fully operative and in good repair. ( ble standards. (114130, 114130.1, 114130.2, 114130 114165, 114167, 114169, 114177, 114180, 114182) Surfaces Surf	ITIZED - 16 14 sanitized. (113984(e), 114097, 125(b), 114141) cleanable materials. DNING PROPERLY - 114175) All utensils and equipr .3, 114130.4, 114130.5, 11413	"Comply by Date" Not Specified 114099.1, 114099.4, 114099.6 "Comply by Date" Not Specified	, 114101 Not In Compliance d properly,
ALL FOOD CONTACT Violation Description All food contact s (b-d), 114105, 11 Corrective Description Inspector Comments Please replace al ALL UTENCILS AND F 16 35 Violation Description All utensils and e and meet applica 114155, 114163, Corrective Description All equipment sha WAREWASHING FAC	SURFACES SHALL BE KEPT CLEANED AND SAN SURFACES SHALL BE KEPT CLEANED AND SAN Unifaces of utensils and equipment shall be clean and 4109, 114111, 114113, 114115 (a, b, d), 114117, 114 Son: SUB I wood shelving as discussed with non-porous, easily EQUIPMENT SHALL BE APPROVED, AND FUNCTION CUIPMENT SHALL BE APPROVED, AND FUNCTION 114165, 114167, 114169, 114177, 114180, 114182) SUB SUB SUB SUB SUB SUB SUB SUB	TTIZED - 16 14 sanitized. (113984(e), 114097, 1125(b), 114141) cleanable materials. DNING PROPERLY - 114175) All utensils and equipr .3, 114130.4, 114130.5, 11413	"Comply by Date" Not Specified 114099.1, 114099.4, 114099.6 "Comply by Date" Not Specified	, 114101 Not In Compliance d properly,
ALL FOOD CONTACT Violation Description All food contact s (b-d), 114105, 11 Corrective Description Inspector Comments Please replace al ALL UTENCILS AND F 16 35 Violation Description All utensils and e and meet applica 114155, 114163, Corrective Description All equipment sha WAREWASHING FAC	SURFACES SHALL BE KEPT CLEANED AND SAN SURFACES SHALL BE KEPT CLEANED AND SAN Understand the second state of the second stat	TTIZED - 16 14 sanitized. (113984(e), 114097, 1125(b), 114141) cleanable materials. DNING PROPERLY - 114175) All utensils and equipr .3, 114130.4, 114130.5, 11413	"Comply by Date" Not Specified 114099.1, 114099.4, 114099.6 "Comply by Date" Not Specified nent shall be approved, installed 2, 114133, 114137, 114139, 11	, 114101 Not In Compliance d properly, 4153,

Corrective Description:

Inspector Comments:

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	: LOS HERMANOS MEXICAN COSINA	Owner	: DAVID MUNOZ		
Site Address	: 414 SAN BENITO	Owner Address	÷ 416 SAN MATEO AVE		
Please install divider between three compartment and prep sink as discussed.					

## —Overall Inspection Comments

Facility looks very good. Thank you. Please call to schedule pre-opening inspection when all equipment is up and running and before opening.

Received By:

Date

Tia Branton

Date

Branton