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<br>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<br>Specified  | Not In Compliance                                     |
| Violation Description  | <u>.</u>   |  |  |   |
| facilities that prep<br>food safety certifi  | es shall have adequate knowledge of and be trained in<br>are, handle or serve non-prepackaged potentially haz<br>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<br>Specified  | Not In Compliance                                     |
|  | SURFACES SHALL BE KEPT CLEANED AND SAN   |  | "Comply by Date" Not   | Not In Compliance                                     |
| ALL FOOD CONTACT<br>Violation Description<br>All food contact s  | SURFACES SHALL BE KEPT CLEANED AND SAN   | TIZED - 16 14<br>sanitized. (113984(e), 114097,  | "Comply by Date" Not<br>Specified  |   |
| ALL FOOD CONTACT<br>Violation Description<br>All food contact s  | SURFACES SHALL BE KEPT CLEANED AND SAN<br>Urfaces of utensils and equipment shall be clean and<br>4109, 114111, 114113, 114115 (a, b, d), 114117, 114  | TIZED - 16 14<br>sanitized. (113984(e), 114097,  | "Comply by Date" Not<br>Specified  |   |
| ALL FOOD CONTACT<br>Violation Description<br>All food contact s<br>(b-d), 114105, 11<br>Corrective Description<br>Inspector Comments   | SURFACES SHALL BE KEPT CLEANED AND SAN<br>p:<br>urfaces of utensils and equipment shall be clean and<br>4109, 114111, 114113, 114115 (a, b, d), 114117, 114<br>pn:   | ITIZED - 16 14<br>sanitized. (113984(e), 114097,<br>I125(b), 114141)   | "Comply by Date" Not<br>Specified  |   |
| ALL FOOD CONTACT<br>Violation Description<br>All food contact s<br>(b-d), 114105, 11<br>Corrective Description<br>Inspector Comments<br>Please replace al  | SURFACES SHALL BE KEPT CLEANED AND SAN<br>urfaces of utensils and equipment shall be clean and<br>4109, 114111, 114113, 114115 (a, b, d), 114117, 114<br>on:   | TIZED - 16 14<br>sanitized. (113984(e), 114097,<br>1125(b), 114141)<br>cleanable materials.  | "Comply by Date" Not<br>Specified  |   |
| ALL FOOD CONTACT<br>Violation Description<br>All food contact s<br>(b-d), 114105, 11<br>Corrective Description<br>Inspector Comments<br>Please replace all<br>ALL UTENCILS AND B   | SURFACES SHALL BE KEPT CLEANED AND SAN<br>urfaces of utensils and equipment shall be clean and<br>4109, 114111, 114113, 114115 (a, b, d), 114117, 114<br>on:<br>s:<br>I wood shelving as discussed with non-porous, easily<br>EQUIPMENT SHALL BE APPROVED, AND FUNCTION  | TIZED - 16 14<br>sanitized. (113984(e), 114097,<br>1125(b), 114141)<br>cleanable materials.  | "Comply by Date" Not<br>Specified<br>114099.1, 114099.4, 114099.6<br>"Comply by Date" Not  | , 114101  |
| ALL FOOD CONTACT<br>Violation Description<br>All food contact s<br>(b-d), 114105, 11<br>Corrective Description<br>Inspector Comments<br>Please replace al<br>ALL UTENCILS AND F<br>16 35<br>Violation Description<br>All utensils and en<br>and meet applica   | SURFACES SHALL BE KEPT CLEANED AND SAN<br>urfaces of utensils and equipment shall be clean and<br>4109, 114111, 114113, 114115 (a, b, d), 114117, 114<br>on:<br>s:<br>I wood shelving as discussed with non-porous, easily<br>EQUIPMENT SHALL BE APPROVED, AND FUNCTION  | ITIZED - 16 14<br>sanitized. (113984(e), 114097,<br>125(b), 114141)<br>cleanable materials.<br>DNING PROPERLY -<br>114175) All utensils and equipr<br>.3, 114130.4, 114130.5, 11413  | "Comply by Date" Not<br>Specified<br>114099.1, 114099.4, 114099.6<br>"Comply by Date" Not<br>Specified   | , 114101<br>Not In Compliance<br>d properly,          |
| ALL FOOD CONTACT<br>Violation Description<br>All food contact s<br>(b-d), 114105, 11<br>Corrective Description<br>Inspector Comments<br>Please replace al<br>ALL UTENCILS AND F<br>16 35<br>Violation Description<br>All utensils and en<br>and meet applica   | SURFACES SHALL BE KEPT CLEANED AND SAN<br>Surfaces of utensils and equipment shall be clean and<br>4109, 114111, 114113, 114115 (a, b, d), 114117, 114<br>Surfaces<br>Surfaces<br>I wood shelving as discussed with non-porous, easily<br>EQUIPMENT SHALL BE APPROVED, AND FUNCTION<br>Surfaces<br>Surfaces<br>And Standards (114130, 114130.1, 114130.2, 114130<br>114165, 114167, 114169, 114177, 114180, 114182)  | ITIZED - 16 14<br>sanitized. (113984(e), 114097,<br>125(b), 114141)<br>cleanable materials.<br>DNING PROPERLY -<br>114175) All utensils and equipr<br>.3, 114130.4, 114130.5, 11413  | "Comply by Date" Not<br>Specified<br>114099.1, 114099.4, 114099.6<br>"Comply by Date" Not<br>Specified   | , 114101<br>Not In Compliance<br>d properly,          |
| ALL FOOD CONTACT<br>Violation Description<br>All food contact s<br>(b-d), 114105, 11<br>Corrective Description<br>Inspector Comments<br>Please replace al<br>ALL UTENCILS AND F<br>16 35<br>Violation Description<br>All utensils and e<br>and meet applica<br>114155, 114163,<br>Corrective Description   | SURFACES SHALL BE KEPT CLEANED AND SAN<br>Surfaces of utensils and equipment shall be clean and<br>4109, 114111, 114113, 114115 (a, b, d), 114117, 114<br>Surfaces<br>Surfaces<br>I wood shelving as discussed with non-porous, easily<br>EQUIPMENT SHALL BE APPROVED, AND FUNCTION<br>Current shall be fully operative and in good repair. (<br>ble standards. (114130, 114130.1, 114130.2, 114130<br>114165, 114167, 114169, 114177, 114180, 114182)<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surfaces<br>Surf | ITIZED - 16 14<br>sanitized. (113984(e), 114097,<br>125(b), 114141)<br>cleanable materials.<br>DNING PROPERLY -<br>114175) All utensils and equipr<br>.3, 114130.4, 114130.5, 11413  | "Comply by Date" Not<br>Specified<br>114099.1, 114099.4, 114099.6<br>"Comply by Date" Not<br>Specified   | , 114101<br>Not In Compliance<br>d properly,          |
| ALL FOOD CONTACT<br>Violation Description<br>All food contact s<br>(b-d), 114105, 11<br>Corrective Description<br>Inspector Comments<br>Please replace al<br>ALL UTENCILS AND F<br>16 35<br>Violation Description<br>All utensils and e<br>and meet applica<br>114155, 114163,<br>Corrective Description<br>All equipment sha<br>WAREWASHING FAC | SURFACES SHALL BE KEPT CLEANED AND SAN<br>SURFACES SHALL BE KEPT CLEANED AND SAN<br>Unifaces of utensils and equipment shall be clean and<br>4109, 114111, 114113, 114115 (a, b, d), 114117, 114<br>Son:<br>SUB<br>I wood shelving as discussed with non-porous, easily<br>EQUIPMENT SHALL BE APPROVED, AND FUNCTION<br>CUIPMENT SHALL BE APPROVED, AND FUNCTION<br>114165, 114167, 114169, 114177, 114180, 114182)<br>SUB<br>SUB<br>SUB<br>SUB<br>SUB<br>SUB<br>SUB<br>SUB  | TTIZED - 16 14<br>sanitized. (113984(e), 114097,<br>1125(b), 114141)<br>cleanable materials.<br>DNING PROPERLY -<br>114175) All utensils and equipr<br>.3, 114130.4, 114130.5, 11413 | "Comply by Date" Not<br>Specified<br>114099.1, 114099.4, 114099.6<br>"Comply by Date" Not<br>Specified   | , 114101<br>Not In Compliance<br>d properly,          |
| ALL FOOD CONTACT<br>Violation Description<br>All food contact s<br>(b-d), 114105, 11<br>Corrective Description<br>Inspector Comments<br>Please replace al<br>ALL UTENCILS AND F<br>16 35<br>Violation Description<br>All utensils and e<br>and meet applica<br>114155, 114163,<br>Corrective Description<br>All equipment sha<br>WAREWASHING FAC | SURFACES SHALL BE KEPT CLEANED AND SAN<br>SURFACES SHALL BE KEPT CLEANED AND SAN<br>Understand the second state of the second stat   | TTIZED - 16 14<br>sanitized. (113984(e), 114097,<br>1125(b), 114141)<br>cleanable materials.<br>DNING PROPERLY -<br>114175) All utensils and equipr<br>.3, 114130.4, 114130.5, 11413 | "Comply by Date" Not<br>Specified<br>114099.1, 114099.4, 114099.6<br>"Comply by Date" Not<br>Specified<br>nent shall be approved, installed<br>2, 114133, 114137, 114139, 11 | , 114101<br>Not In Compliance<br>d properly,<br>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