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

Owner

Program:

Owner Address



Tim Potanovic, REHS - Director

License/Permit Number

Person in Charge

: LUIGI'S **Facility Name**

: 75 BELLE MILL ROAD Site Address

: 2178-16F-1

Facility ID : FA0000581 Inspector : EE0000017 - Jana Gosselin

: PR0000199 Record ID · Not Specified

Inspector Phone

: Feet-6000 Sq. Feet

: 45 min.

: LUIGIS

: 75 BELLE MILL RD

: 1624 - Restaurant 2000 Sq.

Inspection Date : 10/14/2020 **Total Inspection Time** : DA0008279

Inspection Number · 03 - Minor Violations Result Purpose of Inspection 102 - Routine Inspection

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

Inspection Violations

HAND WASHING REQUIRED - 16 5

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

Corrective Description:

Inspector Comments:

Employee washing dishes was observed to blow his nose and then begin touching dishes as they came out of the dishwasher. Inspector made him wash his hands immediately. Please reinforce to all employees that handwashing is one of the best ways to prevent foodborne

Not In Compliance **FOOD TRAINING - 16 1** "Comply by Date" Not

Specified

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:

No one on site holds a food safety certificate (manager's). To be corrected within 30 days.

WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING MATERIALS TO VERIFY CHEMICAL CONC - 16 34

"Comply by Date" Not

Not In Compliance

Specified

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 not delivering to dishwasher (corrected while inspector on site). Don't have correct sanitizer test strips on site. Please get correct sanitizer test strips and teach dishwashing employees the purpose and value of their use.

FOOD SHALL BE KEPT IN APPROVED CONTAINERS, LABELED AND STORED OFF OF FLOOR - 16 30

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6# above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))

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 Corrective De	: LUIGI'S : 75 BELLE MILL ROAD scription:	Owner Owner Address	: LUIGIS : 75 BELLE MILL RD	
Inspector Comments: Brownies and cakes in front display case need to be labeled.				
Restaurant very clean overall. Please implement dating system on cut produce as discussed and give a good cleaning to the dough mixer. Thank you!				
Received By:		Date Jana Gosselin		Date