

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	: LUIGI'S	Owner	: LUIGIS
Site Address	: 75 BELLE MILL ROAD	Owner Address	: 75 BELLE MILL RD
Facility ID	: FA0000581	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000199	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2178-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 2/1/2017	Total Inspection Time	: 60 min.
Inspection Number	: DA0004730	Result	: 03 - Minor Violations
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

HOT HOLDING TEMPERATURE - 16 11

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving shall be brought to a temperature of 165°F. (114014, 114016)

Corrective Description:

Inspector Comments:

Crockpot with meat sauce for Sandwich bar shall be brought to temperature on stove then hot-held above 140 degrees F.

FOOD SHALL BE THAWED CORRECTLY - 16 26

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. (114018, 114020, 114020.1)

Corrective Description:

Inspector Comments:

Meatballs need to be thawed correctly.

Overall Inspection Comments

Facility very clean. Thank you!

Tia Branton

Received By:

Date

Tia Branton

Date