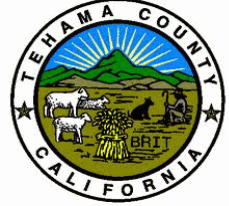


County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: MARCOS PIZZA	Owner	: TAYLOR ENTERPRISES
Site Address	: 2116 SOLANO ST	Owner Address	: 416 STANMAR DR
Facility ID	: FA0000586	Inspector	: EE0000018 - Jay Bhakta
Record ID	: PR0000206	Inspector Phone	: Not Specified
License/Permit Number	: 2185-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/4/2021	Total Inspection Time	: 70 min.
Inspection Number	: DA0008569	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

TIME AS TEMPERATURE CONTROL - 16 8

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained (114000)

Corrective Description:

Inspector Comments:

Hot held pizza (85°F) was noted in the glass display hot holding case across from the Atasa 2 door freezer. Proper documentation (date and time) were noted to be lacking from the display case that was labeled hold for 4 hours only.

TEHAMA COUNTY DEPARTMENT OF ENVIRONMENTAL HEALTH DOES NOT PERMIT TIME AS A PUBLIC HEALTH CONTROL. Please maintain all potentially hazardous food (PHF) at 135°F or higher.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Potentially hazardous foods shall be held at or below 41/ 45°F or at or above 135°F. (113996, 113998, 114037, 114343(a))

Corrective Description:

Inspector Comments:

The pepperoni (49°F) and salami (49°F) were noted in the three bay sandwich top refrigeration unit. Remove the pepperoni and salami from the sandwich top refrigeration unit, place in the walk-in cooler. Maintain all cold held potentially hazardous food (PHF) at 41°F or lower.

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

"Comply by Date" Not Specified

Not In Compliance

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:

The facility was noted to be lacking testing material for the concentration of the sanitizing solution. Please provide the appropriate test strips.

Overall Inspection Comments

Person in Contact: Jacklynn Ramirez
Food Safety Cert.: Steven babo Exp. 3/25

Received By:

Date

Jay Bhakta

Date