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

: MCBRAYERS HOMETOWN CAFE : JOI GONZALEZ AND THERON THURSTON **Facility Name** Owner

: 1081 SOLANO ST A : 1081 SOLANO ST "A" Site Address Owner Address

: EE0000018 - Jay Bhakta Facility ID FA0000667 Inspector

PR0000318 Record ID Inspector Phone : Not Specified

: 2338-16F-1 : 1623 - Restaurant <2000 Sq. Feet License/Permit Number Program:

Person in Charge Inspection Date : 3/5/2021 Total Inspection Time : 60 min.

: DA0008577 Inspection Number

: 05 - Reinspection Required 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 FACILITIES REQUIRED - 16 6

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment. (113953, 113953.1, 114067(f))

Corrective Description:

Inspector Comments:

Paper towels noted to be lacking in towel holders in both restrooms. Fill paper towel holders with paper towel and maintain.

HOT AND COLD POTABLE WATER AVAILABLE - 16 21

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

Corrective Description:

Inspector Comments:

The water temperature was noted at 75°F at the hand wash sink next to the ware washing sink. The water temperature, at the hand wash sink, shall be at 100°F and in no excess of 108°F, Repair equipment to have warm water at all times.

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 165øF. (114014, 114016)

Corrective Description:

Inspector Comments:

The country gravy (99°F) was noted in the on-counter hot holding unit. Reheat the country gravy to 165°F before hot holding 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 tomatoes (55°F) were noted in the sandwich top, three door refrigeration unit. Tomatoes are potentially hazardous foods (PHF), PHF shall be cold held at 41°F or below.

ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY -

"Comply by Date" Not

Specified

Not In Compliance

16 35 5198.rpt rev1 12-12-2014 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

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Date

Tim Potanovic, REHS - Director

Facility Name	: MCBRAYERS HOMETOWN CAFE	Owner	: JOI GONZALEZ AND THERON THURSTON		
Site Address	: 1081 SOLANO ST A	Owner Address	: 1081 SOLANO ST "A"		
Violation Desc	ription:				
meet applic	and equipment shall be fully operative and in good rep able standards. (114130, 114130.1, 114130.2, 114130 4165, 114167, 114169, 114177, 114180, 114182)	` '	•		
Corrective Des	ecription:				
Inspector Com	ments:				
	ch top three door refrigeration unit temperature was no nall be at 41°F or lower.	oted at 43°F, the unit's setting was	s 36°F. Repair or replace the refrig	geration unit. Cold	
EQUIPMENT, UTENCILS AND LINENS SHALL BE PROTECTED FROM CONTAMINATION AT ALL TIMES - 16 36			"Comply by Date" Not Specified	Not In Compliance	
Violation Desc	ription:				
All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 # 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5)					
Corrective Des	ecription:				
Inspector Com	ments:				
The interior	surface of the microwave was noted to stains. Clean a	and maintain the equipment.			
EQUIPMENT, UTENCILS AND LINENS SHALL BE PROTECTED FROM CONTAMINATION AT ALL TIMES - 16 36			"Comply by Date" Not Specified	Not In Compliance	
Violation Desc	ription:				
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Corrective Des	ecription:				
Inspector Com	ments:				
The ice sco	The ice scoop was noted on the soda fountain drainboard. Store the ice scoop in food grade container to protect from contamination.				
FOOD TRAINING	G - 16 1		"Comply by Date" Not Specified	Not In Compliance	
Violation Desc	ription:				
prepare, ha	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 Des	ecription:				
Inspector Comments:					
Food handler's cards and Food Safety Certification were noted to not on premise. have Food handler's cards for all employees in 30 days time as of today (3/5/21) and Food Safety Certification for Managers in 60 days time as of today (3/5/21)					
Overall Inspection	n Comments —				
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Jay Bhakta

Received By: