

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	: MILL CREEK RESTAURANT	Owner	: MILL CREEK RESTAURANT
Site Address	: 8051 E HIGHWAY 99	Owner Address	: 24251 ELECTRIC AVE
Facility ID	: FA0000593	Inspector	: EE0000004 - Don Shellock
Record ID	: PR0000213	Inspector Phone	: Not Specified
License/Permit Number	: 2196-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 6/15/2017	Total Inspection Time	: 45 min.
Inspection Number	: DA0005116	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

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:

Prep cold unit above 41°F. Corrected at time of inspection.

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:

Meat being thawed improperly. Corrected at time of inspection.

Overall Inspection Comments

Received By: _____

Date _____

Don Shellock

Date _____