

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	: EE0000015 - Jenna Longchamps
Record ID	: PR0000213	Inspector Phone	: Not Specified
License/Permit Number	: 2196-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 1/22/2019	Total Inspection Time	: 60 min.
Inspection Number	: DA0006549	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

#### WALL CEILING AND FLOORS MUST BE APPROVED MATERIAL AND KEPT CLEAN AT ALL TIMES - 16 45

"Comply by Date" Not Specified

Not In Compliance

##### Violation Description:

The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

##### Corrective Description:

##### Inspector Comments:

Base of wall in waitress station has holes in sheetrock/open to inside studs; Please repair immediately- THIS IS A REPEAT VIOLATION.

This is an open hole in wall behind the water heater; Please repair.

Base coving missing throughout the kitchen; repair.

#### FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

##### 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:

Please be sure that all employees have CURRENT food handlers safety certification and that there is at least one holder of a food managers food safety certification; keep current certificates available on-site.

#### HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

##### 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:

