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 : MOOSE LODGE Owner Cowner : MOOSE LODGE Site Address : 11745 HIGHWAY 99 W Owner Address : 11745 HIGHWAY 99 W Facility ID : FA0000595 Inspector : EE0000011 - Lauri Dilworth Record ID : PR0000215 Inspector Phone : Not Specified License/Permit Number : 200-16F-1 Program: : 1623 - Restaurant <2000 Sq. Feet Person in Charge : : : : : : : : : : : : : : : : : : :	
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Inspection Date : 2/24/2015 Total Inspection Time : 45 min. Inspection Number 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 FOOD TRAINING - 16 1 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:	
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At least one employee shall have the "Manager" level of training. Please complete within 60 days.	
Note to the Committee Comm	olianco
WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING "Comply by Date" Not Not In Comply MATERIALS TO VERIFY CHEMICAL CONC - 16 34 Specified	marice
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, 114099, 114101, 114101, 114101, 114101, 114103, 114107, 114125)	
Corrective Description:	
Inspector Comments:	
Replace empty sanitizer for dishwasher.	
- Overall Inspection Comments	
Overall Inspection Comments Wood shelving was clean, but still needs to be lined.	
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L. Diluan	
Received By: Date Lauri Dilworth Date	