

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	: ONE STOP GAS AND FOOD, INC.	Owner	: One Stop Gas and Food, Inc
Site Address	: 714 WALNUT ST	Owner Address	: 714 WALNUT ST
Facility ID	: FA0000975	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001128	Inspector Phone	: Not Specified
License/Permit Number	: 7045-Surchar	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 1/7/2021	Total Inspection Time	: 30 min.
Inspection Number	: DA0008467	Result	: 05 - Reinspection Required
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 REQUIRED - 16 5

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

Corrective Description:

Inspector Comments:

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:

Hand washing must occur frequently throughout the day. Handwashing facilities must be accessible and properly stocked (soap and single serve paper towels) to enable employees to easily wash their hands. Handwashing sink in kitchen must be properly stocked and accessible immediately.

ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114141)

Corrective Description:

Inspector Comments:

Ice machine dirty. Please clean immediately and routinely.

Overall Inspection Comments

Please make changes as discussed prior to my re-inspection. Thank you.

Received By:

Date

Jana Gosselin

Date