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

Site Address : 750 DAVID AVE Owner Address : 1230 ROSECRANS AVE 405 Facility ID : FA0000850 Inspector : EE000017 - Jana Gosselin Record ID : PR0000295 Inspector Phone : Not Specified Record ID : PR0000295 Inspector Phone : Not Specified Record ID : PR0000295 Inspector Phone : Not Specified Record ID : 11/9/2020 Inspection Date : 11/9/2020 Total Inspection Time : 30 min. Inspection Date : 11/9/2020 Total Inspection Time : 30 min. Inspection Number : DA0008353 Result : 01 - Meets Standards Purpose of 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. 1 13953. 1 14067(f)) Corrective Description: Inspector Comments: Please mount single use paper towels at hand washing station. ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14 "Comply by Date" Not Not In Compliance Specified Violetion 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: Can opener dirty - corrected while inspector on site. Overall Inspection Comments Facility looks good. Reminder of other items we discussed; please label and date overflow bags of flour, etc kept in storage, please place dedicated thermometers in all refrigeration units (don't rely on built in ones), and keep all food at least 6" off floor in pantry. Thank youl	N	DED DI LIEE CENIOD LIVINO		TITANI SENIOLIEST	
Facility ID : FA0000650 Inspector : EE0000017 - Jana Gosselin Record ID : PR0000295 Inspector Phone : Not Specified License/Permit Number : 2306-16F-1 Program: : 1624 - Restaurant 2000 Sq. Person in Charge : 1564-000 Sq. Peet Inspection Date : 11/9/2020 Total Inspection Time : 30 min. Inspection Date : 10/9/2033 Result : 01 - Meets Standards Purpose of 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: Please mount single use paper towels at hand washing station. ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14 "Comply by Date" Not Not In Compliance Specified 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 (e-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114141) Corrective Description: Inspector Comments: Can opener dirty - corrected while inspector on site. Overall Inspection Comments Facility looks good. Reminder of other items we discussed: please label and date overflow bags of flour, etc kept in storage, please place dedicated thermometers in all refrigeration units (don't rely on built in ones), and keep all food at least 6" off floor in pantry. Thank you! ACCOMPANY	Facility Name			: TITAN SENQUEST	
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