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

: RED BLUFF GAS : JENNIFER NGUYEN **Facility Name** Owner : 245 ANTELOPE BLVD : 503 DAWN DR Site Address Owner Address

Facility ID FA0000964 Inspector : EE0000017 - Jana Gosselin

PR0001014 Record ID Inspector Phone · Not Specified

7006-16F-1 License/Permit Number Program: : 1614 - Retail Market<6000 Sq. Feet

Person in Charge : No Prep

Inspection Date 5/28/2020 Total Inspection Time : 30 min. DA0007688

Inspection Number · 03 - Minor Violations Result 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

## ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1)

Corrective Description:

Inspector Comments:

Prepared sandwiches in refrigerator MUST HAVE "Use By" date stamp!

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 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114141)

Corrective Description:

Inspector Comments:

Please clean and sanitize soda nozzles more frequently.

**TOILET FACILITY MUST BE CLEAN, SUPPLIED AND PROPERY CONSTRUCTED - 16 43** 

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)

Corrective Description:

Inspector Comments:

Restroom must be better maintained. Toilet paper and paper towels for hand drying must be in dispenser, not placed on top.

## Overall Inspection Comments

Please make changes as discussed, including ensuring the CO2 canisters are chained for tipping security. The sandwiches in the refrigerator need to have dates on them. This is an on-going violation and is not acceptable.

Date Jana Gosselin Date Received By: