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 Site Address	: RED BLUFF SHELL : 58 ANTELOPE Blvd	Owner Owner Address	: GURDEV SINGH & BAL KAUR : 22700 ANTELOPE BLVD
Facility ID	: FA0000980	Inspector	: EE0000017 - Jana Gosselin
Record ID	: PR0001172	Inspector Phone	: Not Specified
License/Permit Number	: 7062-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 5/28/2020	Total Inspection Time	: 30 min.
Inspection Number	: DA0007687	D II	· 03 - Minor Violations
Purpose of Inspection	102 - Routine Inspection	Result	

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	"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 facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have ar food safety certification examination. (113947-113947.1)	o ()	
Corrective Description:		
Inspector Comments: Please have food handler cards available for inspection at all times.		
ALL FOOD SHALL BE LABELED CORRECTLY - 16 32	"Comply by Date" Not Specified	Not In Compliance
Violation Description:		
Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name another food for which a definition and standard of identity has been established by regulation. (1 114093.1)		
Corrective Description:		
Inspector Comments: Please make sure prepared foods (sandwiches and burritos) in refrigerator have "USE BY" date s	tamps on them.	
WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING MATERIALS TO VERIFY CHEMICAL CONC - 16 34	"Comply by Date" Not Specified	Not In Compliance
Violation Description:		
Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 11410		
Corrective Description:		
Inspector Comments: Please have sanitizer test strips available to test the concentration of your sanitizer and use them	daily.	
HANDWASHING AND TOILET FACILITIES MUST BE AVAILABLE WITH CORRECT SIGNAGE - 16 47	"Comply by Date" Not Specified	Not In Compliance
Violation Description:		
Handwashing signs shall be posted in each toilet room, directing attention to the need to thorough (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, Consumers shall be notified that clean tableware is to be used when they return to self-service and food facility constructed before January 1, 2004 without public toilet facilities, shall prominently po	and utensil storage areas (113978 eas such as salad bars and buffets	3). (c) 5. (d) Any

area stating that toilet facilities are not provided (113725.1, 114381 (e)).

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: GURDEV SINGH & BAL KAUR

Inspector Comments:

Correct signage needs to be hung in the restroom.

-Overall Inspection Comments

Please make changes as discussed including a thermometer for the refrigerator with the sandwiches. Thank you.

Received By:

Date

Jana Gosselin

Date