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 | : ROCKIN R RESTAURANT INC. | Owner | : ROCKIN R RESTAURANT INC | |
|----------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------|--------------------------------------------------|---|
| Site Address | : 201 ANTELOPE BLVD | Owner Address | : 201 ANTELOPE BLVD | |
| Facility ID Record ID | : FA0000609 : PR0000233 | Inspector Inspector Phone | : EE0000017 - Jana Gosselin · Not Specified | |
| License/Permit Number | · 2226-16F-1 | Program: | : 1624 - Restaurant 2000 Sq. | |
| Person in Charge | | Fiogram. | : Feet-6000 Sq. Feet | |
| Inspection Date | · · 1/5/2021 | Total Inspection Time | : 30 min. | |
| • | · DA0008457 | Total Inspection Time | . 30 mm. | |
| Inspection Number Purpose of Inspection | : 102 - Routine Inspection | Result | : 01 - Meets Standards | |
| Purpose of inspection | . 102 - Routine inspection | | | — |
| · | ction of your property revealed the following violatio | ons. Please note the date for reinsp | pection. Thank you for your cooperation. | |
| Inspection Violation | ns | | | _ |
| POTENTIALLY HAZA | RDOUS FOODS HOLD TEMPERATURES - 16 7 | | "Comply by Date" Not Not In Compliance Specified | |
| Violation Description | ı: | | | |
| Potentially hazard | dous foods shall be held at or below 41/ 45øF or at | or above 135øF. (113996, 113998 | , 114037, 114343(a)) | |
| Corrective Description | on: | | | |
| • | | | | |
| Inspector Comments | 3 . | | | |
| Please keep an e | s: eye on kitchen line-prep refrigerator and large walk- walk-in temp just holding at 41F. A temp log will he | | rator likely in defrost mode when | |
| Please keep an e | eye on kitchen line-prep refrigerator and large walk-walk-in temp just holding at 41F. A temp log will hemments | | rator likely in defrost mode when | _ |
| Please keep an e inspector on-site, | eye on kitchen line-prep refrigerator and large walk-walk-in temp just holding at 41F. A temp log will hemments | elp identify any potential problems. | rator likely in defrost mode when | _ |
| Please keep an e inspector on-site, | eye on kitchen line-prep refrigerator and large walk-walk-in temp just holding at 41F. A temp log will hemments | elp identify any potential problems. | , | _ |
| Please keep an e inspector on-site, Overall Inspection Co . The restaurant looks gre | eye on kitchen line-prep refrigerator and large walk- walk-in temp just holding at 41F. A temp log will he mments eat, thank you! | elp identify any potential problems. | L Sof. | _ |