

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 | : SAFEWAY 2295 | Owner | : SAFEWAY, INC. |
| Site Address | : 600 EDITH AVE | Owner Address | : 14841 BLACK CANYON HWY |
| Facility ID | : FA0000634 | Inspector | : EE0000015 - Jenna Longchamps |
| Record ID | : PR0000270 | Inspector Phone | : Not Specified |
| License/Permit Number | : 2271-16F-1 | Program: | : 1622 - Retail Market >15K Sq Feet 3 |
| Person in Charge | : | | : Prep |
| Inspection Date | : 12/6/2018 | Total Inspection Time | : 60 min. |
| Inspection Number | : DA0006486 | Result | : 03 - Minor Violations |
| 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 UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

Corrective Description:

Inspector Comments:

Observed chicken being stored uncovered in the deli area walk-in; Please keep all foods covered; Corrected at time of inspection.

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 and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

Corrective Description:

Inspector Comments:

Provided sanitizer test strips are expired; Please provide new test strips for sanitizer.

ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - 16 35

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All utensils and equipment shall be fully operative and in good repair. (114175) All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

Inspector Comments:

All equipment shall be fully operative and in good repair; Left wall refrigeration units need attention; gaskets on glass doors/styrofoam insulation strips are loose and coming off.

Overall Inspection Comments

Meat department is very clean and well maintained.

Received By:

Date

Jenna Longchamps

Date