

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 | : STARBUCKS COFFEE #10581 | Owner | : STARBUCKS COFFEE #10581 |
| Site Address | : 535 ADOBE ROAD | Owner Address | : 535 ADOBE RD |
| Facility ID | : FA0000673 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0000326 | Inspector Phone | : Not Specified |
| License/Permit Number | : 2362-16F-1 | Program: | : 1623 - Restaurant <2000 Sq. Feet |
| Person in Charge | : | | : |
| Inspection Date | : 1/23/2020 | Total Inspection Time | : 60 min. |
| Inspection Number | : DA0007396 | 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

DEDICATED WORKING THERMOMETER SHALL BE AVAILABLE AT ALL TIMES - 16 39

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 °F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

Corrective Description:

Inspector Comments:

All under-counter refrigerators need thermometers in place.

WALL CEILING AND FLOORS MUST BE APPROVED MATERIAL AND KEPT CLEAN AT ALL TIMES - 16 45

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

Corrective Description:

Inspector Comments:

Floor sink in front area needs to be kept clean. Mop sink are in back to be kept clean with mops, brooms and other cleaning tools stored upright and out of mop buckets.

Overall Inspection Comments

Received By:

Date

Jana Gosselin

Date