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**

Owner



: LAURA MENDOZA

Tim Potanovic, REHS - Director

: TACOS COTIJA FOOD TRUCK

Facility Name

Facility ID : FA0001507   Inspector : EE0000017 - Jana Gosselin   Record ID : PR0002657   Inspector Phone : Not Specified   License/Permit Number : P70002875   Program: : 1628 - Food Vehicle Prepared Food   Person in Charge : : : : : : : : : : : : : : : : : : :	Site Address	: 215 S. MAIN ST		Owner Address	- PO BOX 594		
License/Permit Number : PT0002875 Program: : 1628 - Food Vehicle Prepared Food Person in Charge : Inspection Date : 7/8/2020 Total Inspection Time : 30 min. Inspection Number : DA0007877 Result : 03 - Minor Violations  An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation.  Inspection Violations  POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7 "Comply by Date" Not Specified  Violation Description: Potentially hazardous foods shall be held at or below 41/45øF or at or above 135øF. (113996, 113998, 114037, 114343(a))  Corrective Description: Inspector Comments: Prep counter refrigerator not holding temperature. All food removed. Daily time and temperature logs to be maintained. Inspector will view them in one week. Until then, refrigerator is not to be used to store potentially hazardous food. Large refrigerator has been repaired.  Overall Inspection Comments Thank you for fixing the soap dispenser, repairing the big refrigerator and working on keeping surfaces clean!	Facility ID	: FA0001507		Inspector	: EE0000017 - Jana Go	sselin	
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