

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	: TEHAMA ESTATES	Owner	: TEHAMA ESTATES
Site Address	: 750 DAVID AVE	Owner Address	: 750 DAVID AVE
Facility ID	: FA0000650	Inspector	: EE0000011 - Lauri Dilworth
Record ID	: PR0000295	Inspector Phone	: Not Specified
License/Permit Number	: 2306-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 6/23/2015	Result	: 04 - Major Violations
Inspection Number	: DA0002166		
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

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 their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

Corrective Description:

Inspector Comments:

Food workers must have food handler card/certificate; comply withing 60 days. (Kitchen manager has current Food Manager certificate)

ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114141)

Corrective Description:

Inspector Comments:

Can opener very dirty. Corrected at time of inspection. Ice scoop was stored on edge of utility sink. Corrected at time of inspection by placing in labeled container.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

Corrective Description:

Inspector Comments:

Bottom of reach in refrigerator, sides of stove are very dirty and need to be cleaned in timely manner.

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:

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Chlorine sanitizer was measured at a concentration of 50-75 ppm. Concentration should be a minimum of 100 ppm. EcoLab called for emergency service at time of inspection. If EcoLab cannot immediately correct issue, dishes will need to be hand sanitized as discussed.

Overall Inspection Comments

Reinspection required to check for repair of dishwasher. (Note: "Shasta Kombuchua" is an approved source and may be served)

L. Dilworth

Received By: _____

Date _____

Lauri Dilworth _____

Date _____