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	: TRAVEL CENTERS OF AMERICA GENERAL STOF	Owner	: TA OPERATING LLC
Site Address	: 3524 S HWY 99 W	Owner Address	<sup>:</sup> P O BOX 451100
Facility ID	: FA0000657	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000304	Inspector Phone	:
License/Permit Number	: 2317-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/3/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007982	Deput	· 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection	Result	

An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation.

#### Inspection Violations

VAREWASHING 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:		
Each facilities that prepare food shall be equipped with warewashing facilities. Testing equipment	and materials shall be provided to	measure

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:

Faucets at three compartment sink leaking. Piping is leaking underneath sink as well. Please replace/repair.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7	"Comply by Date" Not	Not In Compliance
	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:

Sandwich meat line cooler not holding temperature. Daily log shows temps within correct range. Please temp a minimum of three times per day to reflect hotter temperatures and heavier useage.

### -Overall Inspection Comments

Manager very helpful. Thank you.

Received By:

Date

Tia Branton

2. Branton

Date