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



: VISTA PREPARATORY ACADEMY

Tim Potanovic, REHS - Director

Facility Name

: VISTA PREPARATORY ACADEMY

Facility ID : FA0000660 Inspector : EE0000005 - Tia Branton Record ID : PR0000310 Inspector Phone : (530) 527-8020 License/Permit Number : 2324-16F-1 Program : 1635 - School Cafeteria/Senior Person in Charge : Program Inspection Date : 4/20/2018 Total Inspection Time : 60 min. Inspection Number : DA0005845 Result : 01 - Meets Standards Purpose of Inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation.  ### An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation.  ### An inspection Violations  ### WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING "Comply by Date" Not Specified  ### WATERIALS TO VERIETY CHEMICAL CONC - 16 34 Specified  **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:**  Must hand wash all dishes until disinfection problem in warewashing machine is fixed.  **Powerall Inspection Comments**  Facility nice and clean. Thank you.  **Date**  **Tia Branton Date**  **Tia Branton Date**  **Date**  **Tia Branton Date**  **Date**  **Tia Branton Date**  **Date**  **Date**  **Date**  **Tia Branton Date**  **Date**  **D	Site Address	: 1770 S JACKSON ST	Owner Address	: 1770 JACKSON ST		
License/Permit Number : 2324-16F-1 Program: : 1635 - School Cafeteria/Senior Person in Charge : Program	Facility ID	: FA0000660	Inspector	: EE0000005 - Tia Brant	ton	
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