Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : 2 BUDS BBQ Owner : KENDELL MAYFIELD Site Address : 592 ANTELOPE BLVD : 340 KIMBALL RD Owner Address

: EE0000021 - Amanda Young : FA0000635 Facility ID Inspector

: PR0000271 : Not Specified Record ID Inspector Phone

License/Permit Number : PT0002853 : 1623 - Restaurant <2000 Sq. Feet Program:

: 3/28/2023 Inspection Date Total Inspection Time : 20 min. : DA0010827

Inspection Number : 04 - Major Violations Result · 104 - Follow-Up Inspection Purpose of Inspection

Inspection Violations No violations cited.			
Overall Inspection Comments Facility closed due to leak in roof.			
racility closed due to leak in root.		ade you	
Received By:	Date	Amanda Young	Date

Facility Name

: 2 BUDS BBQ

OFFICIAL FOOD INSPECTION REPORT

Owner



Date

: KENDELL MAYFIELD

Site Address	: 592 ANTELOPE BLVD	Owner Address	: 340 KIMBALL RD	
Facility ID	: FA0000635	Inspector	: EE0000021 - Amanda	Young
Record ID	: PR0000271	Inspector Phone	: Not Specified	
License/Permit Number	: PT0002853	Program:	: 1623 - Restaurant <20	000 Sq. Feet
Person in Charge	:		:	
Inspection Date	: 3/14/2023	Total Inspection Time	: 30 min.	
Inspection Number	: DA0010767	Dogult	: 04 - Major Violations	
Purpose of Inspection	: 104 - Follow-Up Inspection	Result	: 04 - Major Violations	
An inspection Violation	ection of your property revealed the following v	iolations. Please note the date for reinsp	ection. Thank you for your cod	operation.
FOOD FACILITY MA	Y BE CLOSED DUE TO IMMINENT HEALTH H	IAZARD - 16 51	"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
If an imminent h (114409, 11440	ealth hazard is found, an enforcement officer r 5)	nay temporarily suspend the permit and o	order the food facility immediate	ely closed.
Corrective Descript	ion:			
Č	vater throughout multiple parts of the facility in	cluding the prep area in the back kitchen	and dining room where custon	ners eat.
—Overall Inspection Co Due to the water leakin may begin to incur.	mments g throughout the facility, facility was closed. If	re-inspection is continually needed after i	multiple closures, re-inspection	fees
Facility can NOT open	and operate until the roof has been repaired/re	eplaced and the Environmental Health De	epartment has given approval.	
		all	John State of the	

Date

Amanda Young

Received By:

Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



Facility Name : ALCATRAZ RESTAURANT AND TAQUERIA : ADELAIDA SOTELO Owner Site Address : 343 S MAIN ST : 1510 SOLANO ST Owner Address

FA0000106 : EE0000021 - Amanda Young Facility ID Inspector

PR0002587 · Not Specified Record ID Inspector Phone

PT0002797 License/Permit Number Program: : 1624 - Restaurant 2000 Sq.

: Feet-6000 Sq. Feet

3/30/2023 : 60 min. Inspection Date Total Inspection Time

DA0010838

Inspection Number : 01 - Meets Standards Result

Date

102 - Routine Inspection Purpose of Inspection Inspection Violations No violations cited. Overall Inspection Comments All previous violations have been cleared. Facility is clean and well maintained, keep it up! Thank you. Please print out all Food Handler Certificates for next inspection, thank you. Amanda Young

Facility Name

Received By:

: ARCO AM/PM

OFFICIAL FOOD INSPECTION REPORT

Owner



: JOHN JOHAL

Site Address	: 1080 S MAIN St	Owner Address	: 1308 KANSAS AVE	
Facility ID Record ID License/Permit Number Person in Charge Inspection Date	: FA0000986 : PR0001231 : 7070-16F-1 : : 3/27/2023	Inspector Inspector Phone Program: Total Inspection Time	 : EE0000021 - Amanda Young : Not Specified : 1617 - Retail Market <6000 Sq Feet : 1 Prep Area : 45 min. 	
Inspection Number Purpose of Inspection	: DA0010817 : 102 - Routine Inspection	Result	: 01 - Meets Standards	
Inspection Violati No violations cited.	ons			-
Overall Inspection Co All previous violations of				
The facility is looking m	nuch cleaner and well maintained, keep it up!			
Rvan and other staff w	ere verv helpful todav. Thank vou.			

Date

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : BOAR HUNTER BBQ Owner : JEFF TAUSCH

Site Address : 216 SACRAMENTO AVE : 21630 SACRAMENTO AVE Owner Address

: EE0000021 - Amanda Young : FA0001497 Facility ID Inspector

: PR0003256 : Not Specified Record ID Inspector Phone

License/Permit Number : PT0003493 : 1642 - Caterer/Commissary Program:

Inspection Date : 3/29/2023 Total Inspection Time : 20 min. : DA0010842

Inspection Number : 01 - Meets Standards Result : 102 - Routine Inspection Purpose of Inspection

· aiposo oi ilioposioii			
Inspection Violations			
No violations cited.			
Overall Inspection Comments			
Trailer cleared to be a caterer.			
		ade you	
Received By:	Date	Amanda Young	Date

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : BOWMAN MEAT COMPANY Owner : TIM & SERENE NEHLS
Site Address : 19605 BOWMAN RD Owner Address : 19605 BOWMAN RD

Facility ID : FA0001496 Inspector : EE0000021 - Amanda Young

Record ID : PR0002641 Inspector Phone : Not Specified

License/Permit Number : PT0002857 Program: : 1613 - Retail Market Prepackaged

: Foods Only

Inspection Date : 3/13/2023 Total Inspection Time : 45 min.

Inspection Number : DA00 Purpose of Inspection : 102	10755 - Routine Inspection	Result	: 01 - Meets Standards
Inspection Violations No violations cited.			
Overall Inspection Comments All products correctly labeled and	equipment in temp. Thank you.	al i	l d
Received By	Date	Amanda Young	Date

Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



Facility Name : BREEZYS WINGS & WHEELS Owner : BRIANNA & MATHEW SCOTT

Site Address : 1760 AIRPORT BLVD Owner Address : 18820 NEWMAN RD

Facility ID : FA0000499 Inspector : EE0000021 - Amanda Young

Record ID : PR0000105 Inspector Phone : Not Specified

License/Permit Number : 2026-16F-1 Program: : 1623 - Restaurant <2000 Sq. Feet

:

Inspection Date : 3/9/2023 Total Inspection Time : 60 min.
Inspection Number : DA0010750

Inspection Number : DA0010750

Purpose of Inspection : 102 - Routine Inspection

Result : 01 - Meets Standards

Date

Inspection Violations No violations cited. Overall Inspection Comments Facility looks great and all equipment in temp, keep it up! Thank you. Add James Ja

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : BUD'S JOLLY KONE : J N BLAIR Owner Site Address : 455 ANTELOPE BLVD : P O BOX 1294 Owner Address

FA0000501 : EE0000021 - Amanda Young Facility ID Inspector

PR0000107 · Not Specified Record ID Inspector Phone : 1623 - Restaurant <2000 Sq. Feet

2031-16F-1 License/Permit Number Program:

3/27/2023 : 45 min. Inspection Date Total Inspection Time : DA0010819

Inspection Number : 01 - Meets Standards Result 102 - Routine Inspection Purpose of Inspection

Inspection Violations No violations cited. Overall Inspection Comments Facility is well maintained and very organized, keep it up! Thank you. Amanda Young Received By: Date

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : BURGER SHACK Owner : ANAIZA NOVOA Site Address : 7834 HIGHWAY 99 E Owner Address : 7834 HWY 99E

Facility ID : FA0000505 Inspector : EE0000021 - Amanda Young

Record ID : PR0000111 Inspector Phone : Not Specified

License/Permit Number : 2035-16F-1 Program: : 1623 - Restaurant <2000 Sq. Feet

:

Inspection Date : 3/16/2023 Total Inspection Time : 60 min.
Inspection Number : DA0010779

Inspection Number : DA0010779

Purpose of Inspection : 102 - Routine Inspection

Result : 01 - Meets Standards

Inspection Violations No violations cited. Overall Inspection Comments Restaurant is very clean and well organized, keep it up. Thank you! Received By: Date Amanda Young Date

OFFICIAL FOOD INSPECTION REPORT



Date

Facility Name	: COTTONWOOD CHEVRON	Owner	: PAUL RANDHAWA	
Site Address	: 19845 MAIN St	Owner Address	: 723 WOODACRE DR	
Facility ID	· FA0000967	Inspector	: EE0000021 - Amanda	Young
Record ID	PR0001052	Inspector Phone	: Not Specified	3
License/Permit Number	· 7025-16F-1	Program:	: 1623 - Restaurant <2	2000 Sa. Feet
Person in Charge		i rogram.		
Inspection Date	· : 3/13/2023	Total Inspection Time	: 45 min.	
Inspection Number	DA0010758	rotal inspection Time		
Purpose of Inspection	: 102 - Routine Inspection	Result	: 03 - Minor Violations	
1 dipose of mapeonom				
An inspec	ction of your property revealed the following violation	ns. Please note the date for reins	spection. Thank you for your co	ooperation.
Inspection Violatio	ns —			
DOTENTIAL I V HAZA	RDOUS FOODS HOLD TEMPERATURES - 16 7		"Comply by Date" Not	Not In Compliance
FOIENTIALLI HAZA	RDOUS FOODS HOLD TEMPERATURES - 10 7		Specified	
Violation Description				
Violation Description				
Potentially hazard	dous foods shall be held at or below 41/ 45øF or at	or above 135øF. (113996, 11399	8, 114037, 114343(a))	
Corrective Description	on:			
Inspector Comments	s:			
Walk-in refrigerat	or was temped at 60 degrees F. This needs to be a	ble to hold 41 degrees F and belo	ow. As a temporary fix, ice is to	be used
_	nd other prep foods are used for the fast/serve food		•	
Contacted wife's	owner and she will be contacting someone to service	ce the fridge ASAP and will call be	ack with service date.	
FOOD OR EQUIPMEN	IT MAY BE IMPOUNDED - 16 50		"Comply by Date" Not Specified	Not In Compliance
Violation Description):			
An enforcement of	officer may impound food, equipment or utensils tha	at are found to be unsanitary or in	disrepair. (114393)	
Corrective Description	on:			
Inspector Comments	s:			
Multiple sandwich	nes, including tuna and egg, in grab n go refrigerato	or were 2+ days past the expiration	on date. Please keep an eye on	expiration
in all fridges.				
*Inspector pulled	sandwiches and were discarded on site.			
Overall Inspection Co.	mments			
Please see above on ho	w to correct violations.			
Walk-in refrigerator mus	t be serviced immediately. Re-inspection will occur	within one week of todays date. 3	3/13/2023. If re-inspection is ne	eded
-	inspection fees may begin to incur.	,, -	, , , , , , , , , , , , , , , , , , , ,	
		\bigcap		
		Cloud	Yo L	

Amanda Young

Date

Received By:

Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



Facility Name : DOLLAR GENERAL #14507 Owner : DOLGEN CALIFORNIA, LLC

Site Address : 7921 HWY 99E : 5601 GRANITE PKWY 260 Owner Address

: FA0001197 : EE0000021 - Amanda Young Facility ID Inspector

: PR0002079 : Not Specified Record ID Inspector Phone

License/Permit Number : PT0002169 Program: : 1616 - Retail Market >15,000 Sq

: Feet No Prep

Inspection Date : 3/16/2023 Total Inspection Time : 45 min. : DA0010778

Inspection Number : 01 - Meets Standards Result : 102 - Routine Inspection Purpose of Inspection

Date

Inspection Violations No violations cited.			
Overall Inspection Comments			
Facility is well maintained and clean, keep it up. Thanl Staff were very helpful today.	k you.		
		ad you	
Pacaived Ry:	Date	Amanda Young	Date

Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



Facility Name : DUTCH BROS. COFFEE #2 Owner : DUTCH BROS. COFFEE #2

Site Address : 796 ANTELOPE BLVD Owner Address : PO BOX 492526

Facility ID : FA0001464 Inspector : EE0000021 - Amanda Young

Record ID : PR0002588 Inspector Phone : Not Specified

License/Permit Number : PT0002798 Program: : 1640 - Limited Food Prep (Coffee

: Stand/Hotel)

Inspection Date : 3/1/2023 Total Inspection Time : 45 min.
Inspection Number : DA0010741

Inspection Number : DA0010741

Purpose of Inspection : 102 - Routine Inspection

Result : 01 - Meets Standards

Date

Inspection Violations No violations cited. Overall Inspection Comments Facility was very clean and well organized. All food items and equipment in temp. Keep it up, thank you! Staff were very helpful today. Output Outp

Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



: D M MAIN STREET INVESTMENTS INC Facility Name : DUTCH BROS. COFFEE Owner

Site Address : 430 S MAIN ST : P O BOX 492526 Owner Address

FA0000677 : EE0000021 - Amanda Young Facility ID Inspector

Record ID PR0000330 Inspector Phone · Not Specified

: 2370-16F-1 : 1640 - Limited Food Prep (Coffee License/Permit Number Program:

: Stand/Hotel)

Inspection Date 3/30/2023 Total Inspection Time : 30 min. : DA0010839 Inspection Number

: 01 - Meets Standards Result 102 - Routine Inspection Purpose of Inspection

Date

Inspection Violations			
•			
No violations cited.			
Overall Inspection Comments			
Facility looks great and is well maintained, ke	ep it up! Thank you.		
Staff were very helpful today, thank you.			
		ade you	
Paceived By:	Date	Amanda Young	Date

Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



Facility Name : EL PINCHE TACO Owner : ADRIANA VALDOVINES
Site Address : 3070 HWY 99W Owner Address : 5101 TOOMES AVE

Facility ID : FA0001582 Inspector : EE0000005 - Tia Branton

Record ID : PR0002769 Inspector Phone : (530) 527-8020

License/Permit Number : PT0002991 Program: : 1628 - Food Vehicle Prepared Food

:

Inspection Date : 3/17/2023 Total Inspection Time : 60 min.
Inspection Number : DA0010782

Inspection Number : DA0010782

Purpose of Inspection : 102 - Routine Inspection

Result : 01 - Meets Standards

Date

No violations cited. **Overall Inspection Comments** Please make sure refrigeration is at proper temperature before placing food inside. **Additional Comments** **Description Comments** **Please make sure refrigeration is at proper temperature before placing food inside.** **Description Comments** **Description Comments** **Description Comments** **Please make sure refrigeration is at proper temperature before placing food inside.** **Description Comments** **Description

Tia Branton

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : FOOD MART VALERO Owner : REDDING OIL COMPANY

Site Address : 1 SUTTER ST Owner Address : PO BOX 990280

Facility ID : FA0001572 Inspector : EE0000021 - Amanda Young

Record ID : PR0002778 Inspector Phone : Not Specified

License/Permit Number : PT0003000 Program: : 1617 - Retail Market <6000 Sq Feet

: 1 Prep Area

Inspection Date : 3/9/2023 Total Inspection Time : 45 min.
Inspection Number : DA0010747

Purpose of Inspection : 102 - Routine Inspection Result : 01 - Meets Standards

Inspection Violations —			
No violations cited.			
verall Inspection Comments			
	aintaineal Josephik on L. Thankovan		
Facility was very clean and well ma	аппапес, кеер п ир! Тпапк уой.		
Facility was very clean and well man	аппалес, кеер п ир! Тпапк уой.	al yet	

: FRANCISCO TACOS

Facility Name

Received By:

OFFICIAL FOOD INSPECTION REPORT

Owner



Date

: FRANCISCO REYES

Site Address : #8 SUTTER ST : 1415 MILLER WAY Owner Address : EE0000021 - Amanda Young FA0001483 Facility ID Inspector PR0002616 · Not Specified Record ID Inspector Phone : 1628 - Food Vehicle Prepared Food PT0002832 License/Permit Number Program: Person in Charge Inspection Date 3/9/2023 Total Inspection Time : 45 min. : DA0010748 Inspection Number : 01 - Meets Standards Result 102 - Routine Inspection Purpose of Inspection Inspection Violations No violations cited. Overall Inspection Comments Mobile looks good, thank you. Please keep an eye on the temperature in the refrigerator as we approach summer months. It needs to be able to stay below 41 F. Thank you. El móvil se ve bien, gracias. Esté atento a la temperatura en el refrigerador a medida que nos acercamos a los meses de verano. Necesita poder mantenerse por debajo de 41 F. Gracias.

Amanda Young

Date

Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



Facility Name : FROM THE HEARTH BAKERY & CAFE Owner : JOHN DIX
Site Address : 638 WASHINGTON ST Owner Address : 1405 RIDGE DR

Facility ID : FA0000518 Inspector : EE0000021 - Amanda Young

Record ID : PR0002565 Inspector Phone : Not Specified

License/Permit Number : PT0002775 Program: : 1623 - Restaurant <2000 Sq. Feet

Inspection Date : 3/29/2023 Total Inspection Time : 45 min.

Inspection Number : DA0010830

Inspection Number : DA0010830

Purpose of Inspection : 102 - Routine Inspection

Result : 01 - Meets Standards

Date

Inspection Violations No violations cited. Overall Inspection Comments Facility was very clean and well organized, keep it up! Thank you. Please return the attached Catering Checklist ASAP. Add Jumps Grant G

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : GOTT COUNTRY STORE Owner : HARTEJ SINGH GREWAL AND RAJINDER SING

Site Address : 18371 BOWMAN RD Owner Address : 317 W WOODHAVEN DR

Facility ID : FA0000965 Inspector : EE0000021 - Amanda Young

Record ID : PR0001022 Inspector Phone : Not Specified

License/Permit Number : 7007-16F-1 Program: : 1613 - Retail Market Prepackaged

: Foods Only

Inspection Date : 3/13/2023 Total Inspection Time : 45 min.
Inspection Number : DA0010756

Inspection Number : DA0010756

Purpose of Inspection : 102 - Routine Inspection

Result : 01 - Meets Standards

'	<u> </u>		
Inspection Violations			
No violations cited.			
—Overall Inspection Comments Facility is very clean and well maintained,	keep it up! Thank you.		
		ade yet	
Received By:	Date	Amanda Young	Date

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : GROCERY OUTLET Owner : DAVID & CHRYSTAL TALLEY

Site Address : 580 S MAIN St Owner Address : 15 KRUEGER CT

Facility ID : FA0001419 Inspector : EE0000021 - Amanda Young

Record ID : PR0002649 Inspector Phone : Not Specified

License/Permit Number : PT0002865 Program: : 1616 - Retail Market >15,000 Sq

: Feet No Prep

Inspection Date : 3/30/2023 Total Inspection Time : 60 min.
Inspection Number : DA0010840

Inspection Number : DA0010840
Purpose of Inspection : 102 - Routine Inspection
Result : 01 - Meets Standards

· · · · · · · · · · · · · · · · · · ·			
Inspection Violations			
No violations cited.			
Overall Inspection Comments			
Facility is very clean and well maintained	, keep it up! Thank you.		
		ade you	
Received By:	Date	Amanda Young	Date

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : HAMPTON INN & SUITES Owner : FLOYD E DAMSCHEN
Site Address : 520 ADOBE ROAD Owner Address : 701 LASSEN AVE

Facility ID : FA0000671 Inspector : EE0000021 - Amanda Young

Record ID : PR0000323 Inspector Phone : Not Specified

License/Permit Number : 2354-16F-1 Program: : 1623 - Restaurant <2000 Sq. Feet

Inspection Date : 3/30/2023 Total Inspection Time : 45 min.
Inspection Number : DA0010837

Inspection Number : DA0010837

Purpose of Inspection : 102 - Routine Inspection

Result : 01 - Meets Standards

Inspection Violations No violations cited. Overall Inspection Comments Facility is very clean and well maintained, keep it up! Thank you. Received By: Date Amanda Young Date

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : HARVEY'S MARKET Owner : HARDEEP SINGH
Site Address : 9975 HIGHWAY 99 W Owner Address : 1931 NORTH ST

Facility ID : FA0000545 Inspector : EE0000007 - Tim Potanovic

Record ID : PR0000159 Inspector Phone : Not Specified

License/Permit Number : 2120-16F-1 Program: : 1613 - Retail Market Prepackaged

: Foods Only

Inspection Date : 3/13/2023 Total Inspection Time : 60 min.

Inspection Number Purpose of Inspection	: DA0010768 : 102 - Routine Inspection	Result	: 01 - Meets Standards	
Inspection Violations cited				
Overall Inspection C	omments —			
Received By:		Date Tim Potanovic		Date

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : HUMAN BEAN : ALYSSA MENDONSA Owner Site Address : 2135 N MAIN ST : 19485 ALTA VISTA DR Owner Address

: EE0000021 - Amanda Young : FA0000669 Facility ID Inspector

: PR0000320 Record ID Inspector Phone : Not Specified

License/Permit Number : 2342-16F-1 : 1640 - Limited Food Prep (Coffee Program:

: Stand/Hotel)

Inspection Date : 3/27/2023 Inspection Number : DA0010820 Total Inspection Time : 45 min.

: 01 - Meets Standards Result 102 - Routine Inspection

Purpose of Inspection : 102 - Rot	durie inspection		
Inspection Violations			
No violations cited.			
Overall Inspection Comments			
Facility was very clean and well mainta	ined, keep it up! Thank you.		
Staff were very helpful today, thank yo	u.		
3 1 37			
		ade you	
Received By:	Date	Amanda Young	Date

OFFICIAL FOOD INSPECTION REPORT



: JACK'S PLACE : ALEX RIVERA **Facility Name** Owner : 7875 HIGHWAY 99 E : 5075 CLARK RD Site Address Owner Address

Facility ID FA0000643 Inspector : EE0000021 - Amanda Young

PR0000284 Record ID Inspector Phone · Not Specified

: 1623 - Restaurant <2000 Sq. Feet 2289-16F-1 License/Permit Number Program:

Inspection Date 3/23/2023 Total Inspection Time : 60 min.

DA0010815 Inspection Number : 03 - Minor Violations Result 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

Person in Charge

ALL FOOD SHALL BE SEPERATED AND PROTECTED FROM CONTAMINATION - 16 27

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c))

Corrective Description:

Inspector Comments:

Please add lids or plastic wrap to all containers in the refrigerators and freezers. This has been cited as a previous violation and must be corrected immediately.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

Corrective Description:

Inspector Comments:

-Walk-in refrigerator needs to be reorganized so food boxes/containers are not falling off of shelves and need to be covered and off the floor.

-Any equipment or utensils currently not being used in restaurant needs to be properly discarded/dumped. Getting rid of unused equipment will help with the cleanliness of the facility.

FOOD SHALL BE KEPT IN APPROVED CONTAINERS, LABELED AND STORED OFF OF FLOOR - 16 30

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6# above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))

Corrective Description:

Inspector Comments:

Food boxes/containers were observed to be on the ground in the walk-in refrigerator. Food shall be stored at least 6 inches off the ground at all times

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Facility Name

Received By:

: JACK'S PLACE

OFFICIAL FOOD INSPECTION REPORT

Owner



Date

: ALEX RIVERA

: 7875 HIGHWAY 99 E : 5075 CLARK RD Site Address Owner Address 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: Time to clean behind those hard to reach places. Black grime is starting to buildup throughout the facility on the floors. Please increase cleaning frequency as this is a huge attraction to vectors/vermin. Overall Inspection Comments Please see above on how to correct violations. Re-inspection will be within one month of today's date, 03/23/2023. If follow-up re-inspection is needed again after next inspection, re-inspection fees may begin to incur. Restaurant needs a good deep cleaning and any equipment not used should be properly discarded. This will help with cleaning and keeping the facility clean. Thank you. ad y

Date

OFFICIAL FOOD INSPECTION REPORT



Facility Name : LA CORONA Owner : LAMAR BAYLES
Site Address : 914 WALNUT ST Owner Address : 900 WALNUT ST

Facility ID : FA0000566 Inspector : EE0000021 - Amanda Young

Record ID : PR0000180 Inspector Phone : Not Specified

License/Permit Number : 2150-16F-1 Program: : 1624 - Restaurant 2000 Sq.

: Feet-6000 Sq. Feet

Inspection Date : 3/1/2023 Total Inspection Time : 60 min.

Inspection Number : DA0010744

Purpose of Inspection : 102 - Routine Inspection : 102 - Routine Inspection : 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

Person in Charge

ALL FOOD SHALL BE SEPERATED AND PROTECTED FROM CONTAMINATION - 16 27

"Comply by Date" Not Specified Not In Compliance

Violation Description:

All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c))

Corrective Description:

Inspector Comments:

Please ensure all food items have protected from contamination. The walk in fridge is looking much better with this but there was a few containers with meat uncovered, thank you.

Light bulbs MUST have a cover over them especially as they are over food prepping areas. Please correct this immediately.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

Corrective Description:

Inspector Comments:

Dust and grime is building up on the air curtain above the door. Please wipe to avoid the possibility of cross contamination.

Grease trap outside needs to be serviced soon.

These have been cited as a previous violation, please resolve asap.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Food debris buildup is starting to greatly accumulate on the bottom of the prep fridge. Please wipe down frequently to help refrigerator keep temperature down.

Heavy food debris can be seen behind the shelf that store the dry beans on the floor. Please occasionally pull equipment away from walls and clean thoroughly as this will attract vectors.

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: LA CORONA	Owner	: LAMAR BAYLES	
Site Address	914 WALNUT ST	Owner Address	: 900 WALNUT ST	
Overall Inspection	on Comments —			
Please see above	on how to correct violations. Re-inspect	ion will be within 3 months of today's date, 03	/01/2023. If re-inspection is needed after	er .
follow-up, re-inspe	ection fees may begin to incur.			
Facility is looking	much better, thank you for continuing to	improve.		
		Odo	2 yrx	
Received By:		Date Amanda Young		Date

Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



Facility Name : LAKE CLUB Owner : LAKE CLUB

Site Address : 22431 RIO ALTO DR Owner Address : 22431 RIO ALTO DR

Facility ID : FA0000562 Inspector : EE0000021 - Amanda Young

Record ID : PR0000176 Inspector Phone : Not Specified

License/Permit Number : 2146-16F-1 Program: : 1623 - Restaurant <2000 Sq. Feet

:

Inspection Date : 3/13/2023 Total Inspection Time : 45 min.

Inspection Number : DA0010757
Purpose of Inspection : 102 - Routine Inspection

Result : 01 - Meets Standards

Date

Inspection Violations No violations cited. Overall Inspection Comments Facility is very clean and well maintained, keep it up! Thank you. Output Description Comments Facility is very clean and well maintained, keep it up! Thank you.

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : LITTLE COUNTRY STORE Owner : JOHN & KEVEL KUCHLE

Site Address : 21931 CHIMNEY ROCK DR Owner Address : 22029 RAINBOW RIDGE PLACE DR

Facility ID : FA0000511 Inspector : EE0000021 - Amanda Young

Record ID : PR0000118 Inspector Phone : Not Specified

License/Permit Number : 2042-16F-1 Program: : 1614 - Retail Market<6000 Sq. Feet

: No Prep

Inspection Date : 3/13/2023 Total Inspection Time : 45 min.
Inspection Number : DA0010754

Inspection Number : DA0010754

Purpose of Inspection : 102 - Routine Inspection

Result : 01 - Meets Standards

Inspection Violations No violations cited. Overall Inspection Comments Facility is very clean and well maintained, keep it up! Thank you. Received By: Date Amanda Young Date

Facility Name

: MCDONALD'S #4969

OFFICIAL FOOD INSPECTION REPORT

Owner



Date

: RODCO REDDING LP

Site Address	: 215 ANTELOPE BLVD	Owner Address	950 MASON ST #292	
Facility ID	: FA0000589	Inspector	: EE0000021 - Amanda Yo	ung
Record ID	: PR0000209	Inspector Phone	: Not Specified	
License/Permit Number	: 2191-16F-1	Program:	: 1624 - Restaurant 2000	Sq.
Person in Charge	:	· ·	: Feet-6000 Sq. Feet	•
Inspection Date	: 3/15/2023	Total Inspection Time	: 45 min.	
Inspection Number	: DA0010771		O2 Min - Violetian -	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 03 - Minor Violations	
An inspe	ection of your property revealed the following violations. Ple	ease note the date for reinsp	pection. Thank you for your coope	eration.
mspection violation	<i>7</i> 113			
ALL NONFOOD CON	ITACT SURFACES SHALL BE KEPT CLEAN - 16 33		"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
All nonfood cont	act surfaces of utensils and equipment shall be clean. (114	115 (c))		
Corrective Descript	ion:			
Inspector Comment Food debris build	ts: dup is accumulating on the bottom of refrigerators and freez	zers. Time to deep clean an	d get old food debris out.	
Please see above on he	omments ow to correct current violations.			
Facility is well organize	d and maintained, keep it up. Thank you! Staff were very he	elpful today.		
		ale	J.L	

Amanda Young

Date

Received By:

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : MELISSA'S MEXICAN FOOD Owner : JOSE M FELIX AISPURO

Site Address : 796 LAY AVE : 796 LAY AVE Owner Address

: FA0001628 : EE0000021 - Amanda Young Facility ID Inspector

: PR0003157 : Not Specified Record ID Inspector Phone

License/Permit Number : PT0003390 : 1628 - Food Vehicle Prepared Food Program:

: 3/29/2023 Inspection Date Total Inspection Time : 45 min. : DA0010833

Inspection Number : 01 - Meets Standards Result · 102 - Routine Inspection Durnose of Inspection

Turpose of mopeoutori :			
Inspection Violations			
No violations cited.			
Overall Inspection Comments			
All equipment in mobile in correct temper	erature ranges.		
	G		
Thank you!			
		\bigcirc \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc	
		ade yet	
Received By:	 Date	Amanda Young	Date

Facility Name

: MOBILE GAS STATION

OFFICIAL FOOD INSPECTION REPORT

Owner

: NMSO INC.



Date

Site Address	: 65 N ANTELOPE BLVD	Owner Address	: 1040 N BENSON AVE	
Facility ID	: FA0001343	Inspector	: EE0000021 - Amanda Y	oung/
Record ID	: PR0001192	Inspector Phone	: Not Specified	
License/Permit Number	: 7064-16F-1	Program:	: 1617 - Retail Market <	6000 Sq Feet
Person in Charge	:		: 1 Prep Area	
Inspection Date	: 3/1/2023	Total Inspection Time	; 45 min.	
Inspection Number	: DA0010743	Result	· 01 - Meets Standards	
Purpose of Inspection	: 102 - Routine Inspection	Result	. OT - Miceta Otandarda	
An inspe	ction of your property revealed the following violations. P	lease note the date for reinsp	pection. Thank you for your coo	peration.
mopection violatio	ms			
,	SURFACES SHALL BE KEPT CLEANED AND SANITIZ	ED - 16 14	"Comply by Date" Not Specified	Not In Compliance
,	F SURFACES SHALL BE KEPT CLEANED AND SANITIZ	ED - 16 14		Not In Compliance
ALL FOOD CONTACT Violation Description All food contact s	F SURFACES SHALL BE KEPT CLEANED AND SANITIZ	itized. (113984(e), 114097, 1	Specified	·
ALL FOOD CONTACT Violation Description All food contact s	r SURFACES SHALL BE KEPT CLEANED AND SANITIZ n: surfaces of utensils and equipment shall be clean and san 14109, 114111, 114113, 114115 (a, b, d), 114117, 11412	itized. (113984(e), 114097, 1	Specified	·
Violation Description All food contact s (b-d), 114105, 11 Corrective Description	r SURFACES SHALL BE KEPT CLEANED AND SANITIZ n: surfaces of utensils and equipment shall be clean and san l4109, 114111, 114113, 114115 (a, b, d), 114117, 11412 on:	itized. (113984(e), 114097, 1 5(b), 114141)	Specified	·

Date

Amanda Young

Received By:

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : PUMPKINLAND Owner : PUMPKINLAND
Site Address : 12000 HIGHWAY 99 E Owner Address : 12000 HIGHWAY 99

Facility ID : FA0000805 Inspector : EE0000021 - Amanda Young

Record ID : PR0000588 Inspector Phone : Not Specified

License/Permit Number : 5153-16F-1 Program: : 1614 - Retail Market<6000 Sq. Feet

: No Prep

Inspection Date : 3/23/2023 Total Inspection Time : 60 min.

: DA0010812 Inspection Number : 01 - Meets Standards Result 102 - Routine Inspection Purpose of Inspection Inspection Violations No violations cited. Overall Inspection Comments Please have one person on staff obtain a Managers Food Handlers Certificate within 30 days of today's date, 03/23/2023. The Managers Food Handlers will be valid for 5 years not 3. Facility is very clean and well maintained, keep it up! Thank you. Date Received By: Amanda Young Date

OFFICIAL FOOD INSPECTION REPORT



Date

Facility Name	: RAMOS DONUT HOUSE	Owner	: RAMOS DONUT HOUSE
Site Address	: 545 MAIN ST	Owner Address	: 545 MAIN ST
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	: FA0000665 : PR0000315 : 2331-16F-1 : : 3/23/2023 : DA0010814 : 104 - Follow-Up Inspection	Inspector Inspector Phone Program: Total Inspection Time Result	EE0000021 - Amanda Young Not Specified 1623 - Restaurant <2000 Sq. Feet 15 min. 03 - Minor Violations
·	ction of your property revealed the following violations.	Please note the date for reinspe	ection. Thank you for your cooperation.
 Inspection Violation 	ns		
HAND WASHING FAC	CILITIES REQUIRED - 16 6		"Comply by Date" Not Not In Compliance Specified
Violation Description	n:		
•	ap and towels or drying device shall be provided in dispsshall be provided for hand washing, food preparation	•	,
Corrective Description	on:		
Inspector Comment Please install pap	s: per towel and soap dispenser by the back sink to correc	t violation.	
Overall Inspection Co			
Re-inspection will be wit	hin 2 weeks of today's date, 03/23/2023.		
Once dispenser are inst	alled, violation will be cleared. Thank you.		
		ade	J.L

Date

Amanda Young

Received By:

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



: LOVEDEEP SINGH Facility Name : RED BLUFFAM/PM Owner Site Address : 2800 MAIN St Owner Address : 2800 MAIN ST

: EE0000021 - Amanda Young : FA0001118 Facility ID Inspector

: PR0001890 Record ID Inspector Phone : Not Specified

License/Permit Number : 8470-16F-1 : 1617 - Retail Market <6000 Sq Feet Program:

: 1 Prep Area

Total Inspection Time Inspection Date : 3/27/2023 : 45 min. : DA0010821

Inspection Number : 01 - Meets Standards Result

Purpose of Inspection : 102 - Routine	Inspection		
Inspection Violations			
No violations cited.			
Overall Inspection Comments —			
Facility was very clean and well maintained	, keep it up! Thank you.		
Elizabeth and staff were very helpful today,	thank you.		
		ali yet	
Received By:	Date	Amanda Young	Date

Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



Facility Name : RED BLUFF SENIOR LIVING Owner : TITAN SENQUEST

Site Address : 750 DAVID AVE Owner Address : 1230 ROSECRANS AVE 405

Facility ID : FA0000650 Inspector : EE0000021 - Amanda Young

Record ID : PR0000295 Inspector Phone : Not Specified

License/Permit Number : 2306-16F-1 Program: : 1624 - Restaurant 2000 Sq.

: Feet-6000 Sq. Feet

Inspection Date : 3/27/2023 Total Inspection Time : 45 min.

Inspection Number : DA0010816
Purpose of Inspection : 102 - Routine Inspection

Result : 01 - Meets Standards

Date

Inspection Violations No violations cited. Overall Inspection Comments Facility was well maintained and very well organized, keep it up! Thank you. Add James Ja

OFFICIAL FOOD INSPECTION REPORT



Date

Facility Name	: RED BLUFF SHELL	Owner	: GURDEV SINGH & B.	AL KAUR
Site Address	: 58 ANTELOPE Blvd	Owner Address	: 22700 ANTELOPE BL	VD
	: FA0000980		. EE0000021 Amanda	Voung
Facility ID	PR0001172	Inspector	: EE0000021 - Amanda Young	
Record ID	•	Inspector Phone	: Not Specified	2000 2 5 4
License/Permit Number	: 7062-16F-1	Program:	: 1617 - Retail Market	<6000 Sq Feet
Person in Charge	:		: 1 Prep Area	
Inspection Date	: 3/30/2023	Total Inspection Time	: 45 min.	
Inspection Number	: DA0010836	Result	: 03 - Minor Violations	
Purpose of Inspection	: 002 - General Food Complaint	rtesuit	, oo miiner vieladerie	
An inspe	ction of your property revealed the following violation	s. Please note the date for reins	spection. Thank you for your co	operation.
FOOD TRAINING - 16	1		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
facilities that prep food safety certifi Corrective Descripti Inspector Comment		azardous food, shall have an em	ployee who has passed an appr	
ALL FOOD SHALL BE	E LABELED CORRECTLY - 16 32		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
	randed if its labeling is false or misleading, if it is offewhich a definition and standard of identity has been e			
Corrective Descripti	on:			
Inspector Comment Please begin to I	s: abel "best buy" or "pulled on" date for chicken in refri	gerator.		
Overall Inspection Co	mments			
Please see above on ho	w to correct current violations.			
Facility is looking much	better and cleaner, keep it up! Thank you.			
Staff working today was	very helpful, thank you.			
		ale	Jos.	

Amanda Young

Date

Received By:

Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



Facility Name : STARBUCKS COFFEE #6639 Owner : JEFF FARRER

Site Address : 1058 S MAIN ST : 2550 LAKECREST DR Owner Address

: FA0000641 : EE0000021 - Amanda Young Facility ID Inspector

: PR0000282 : Not Specified Record ID Inspector Phone

License/Permit Number : 2286-16F-1 : 1623 - Restaurant <2000 Sq. Feet Program:

Inspection Date : 3/27/2023 Total Inspection Time : 45 min.

: DA0010818 Inspection Number : 01 - Meets Standards Result : 102 - Routine Inspection Purpose of Inspection

Date

Inspection Violations No violations cited.			
140 VIOIALIOTIS GILEU.			
Overall Inspection Comments			
Facility was clean and well maintained, keep	it up! Thank you.		
Angela and staff were very helpful today, tha	nk you.		
		ade you	
Received By:	Date	Amanda Young	Date

Amanda Young

Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



Facility Name : STARBUCKS COFFEE COMPANY #24030 Owner : STARBUCKS COFFEE COMPANY #24030

Site Address : 265 ANTELOPE BLVD Owner Address : 2401 S UTAH AVE SSDIO

Facility ID : FA0001293 Inspector : EE0000021 - Amanda Young

Record ID : PR0002273 Inspector Phone : Not Specified

License/Permit Number : PT0002364 Program: : 1623 - Restaurant <2000 Sq. Feet

:

Inspection Date : 3/1/2023 Total Inspection Time : 45 min.
Inspection Number : DA0010742

Inspection Number : DA0010742

Purpose of Inspection : 102 - Routine Inspection

Result : 01 - Meets Standards

Date

Inspection Violations No violations cited. Overall Inspection Comments Facility was very clean and well organized, keep it up! All food items and equipment were in temp. Thank you. Oward Inspection Comments Facility was very clean and well organized, keep it up! All food items and equipment were in temp. Thank you.

Amanda Young

Facility Name

: STARBUCKS #3486 @ I-5 CORNING

OFFICIAL FOOD INSPECTION REPORT

Owner



Date

: SKN PROPERTIES

Site Address	: 908 HIGHWAY 99 W A	Owner Address	: 8227 FRES ST	
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	: FA0000648 : PR0000289 : 2303-16F-1 : : 3/22/2023 : DA0010807 : 102 - Routine Inspection	Inspector Inspector Phone Program: Total Inspection Time Result	 EE0000005 - Tia Branton (530) 527-8020 1623 - Restaurant <2000 Sq. Feet 60 min. 05 - Reinspection Required 	
An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation.				
 Inspection Violation 	ons			
ALL FOOD CONTAC	T SURFACES SHALL BE KEPT CLEANED	AND SANITIZED - 16 14	"Comply by Date" Not Not In Compliance Specified	
Violation Descriptio	n:			
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 Descript	ion:			
Inspector Comments: REPEAT VIOLATION x 3. Wood shelf in coffee prep area moldy. Must be replaced immediately.				
"Overall Inspection Co Re-inspections will now	omments occur every week until problem is resolved	d. An inspection fee of 105.00 will be charg	ed each time.	
	.,		Beanton	

Date

Tia Branton

Received By:

Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



Facility Name : SUBWAY Owner : SUBWAY

Site Address : 1076 S MAIN ST Owner Address : 7672 AVIANCA DR C50

Facility ID : FA0000642 Inspector : EE0000021 - Amanda Young

Record ID : PR0000283 Inspector Phone : Not Specified

License/Permit Number : 2287-16F-1 Program: : 1623 - Restaurant <2000 Sq. Feet

:

Inspection Date : 3/6/2023 Total Inspection Time : 45 min.

Inspection Number : DA0010745
Purpose of Inspection : 106 - Pre-Opening Inspection

Result : 01 - Meets Standards

Date

Inspection Violations No violations cited. Overall Inspection Comments Facility looks great and all equipment is in temp, thank you! Clear to open. Approximately 100 and 10

Amanda Young

OFFICIAL FOOD INSPECTION REPORT



: TONY'S TAKE-N-BAKE : LISA LOMELI **Facility Name** Owner : 8052 HIGHWAY 99E B : 646 FRIPP AVE Site Address Owner Address

Facility ID FA0000656 Inspector : EE0000021 - Amanda Young

PR0000302 Record ID Inspector Phone · Not Specified

: 2315-16F-1 : 1623 - Restaurant <2000 Sq. Feet License/Permit Number Program:

Person in Charge

Inspection Date 3/16/2023 Total Inspection Time : 60 min.

Inspection Number : 03 - Minor Violations Result 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

WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING **MATERIALS TO VERIFY CHEMICAL CONC - 16 34**

DA0010777

"Comply by Date" Not

Not In Compliance

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:

Sanitizer strips were lacking during inspection. Please order sanitizer strips to ensure proper amount of sanitizer is being used for your wash-rinse-sanitize process. This has been cited as a previous violation and must be corrected immediately.

Not In Compliance **FOOD TRAINING - 16 1** "Comply by Date" Not Specified

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:

All food handler certificates were lacking during inspection and could not be found by staff. This has been cited as a previous violation and must be corrected immediately.

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

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

Corrective Description:

Inspector Comments:

Food debris is building up on the bottom of the refrigerator shelf and on the ground throughout the whole facility.

Time to get rid of any unused equipment that is not being used for the restaurant.

This has been cited as a previous violation and must be corrected immediately.

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

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

OFFICIAL FOOD INSPECTION REPORT



Facility Name : TONY'S TAKE-N-BAKE Owner : LISA LOMELI
Site Address : 8052 HIGHWAY 99E B Owner Address : 646 FRIPP AVE

An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 øF 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 refrigeration and freezer units must have a dedicated thermometer placed inside the unit. Please obtain thermometers for all units that are lacking

TOILET FACILITY MUST BE CLEAN, SUPPLIED AND PROPERY CONSTRUCTED - 16 43

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)

Corrective Description:

Inspector Comments:

Employee restroom had trash scattered on the floor. Paper towels and soap were also lacking in the bathroom.

Paper towels and soap MUST be in a permanently installed fixture. This has been cited as a previous violation and must be corrected immediately.

HAND WASHING REQUIRED - 16 5

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

Corrective Description:

Inspector Comments:

Handwashing sink was broken and broken pieces of sink in the bowl. This is extremely unsafe for staff. Paper towels and soap were also lacking.

Paper towels and soap must be in a permanently affixed dispenser. This has been cited as a previous violation and must be corrected immediately.

The sink MUST be replaced.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114259.1, 114259.2, 114259.3, 114279, 114281, 114282)

Corrective Description:

Inspector Comments:

Please de clutter any old and unused equipment that is not being currently used for the restaurant.

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: TONY'S TAKE-N-BAKE	Owner	: LISA LOMELI	
Site Address	: 8052 HIGHWAY 99E B	Owner Address	: 646 FRIPP AVE	
Overall Inspection	n Comments			
Please see above	on how to correct violations. A follow-up inspection	n will take place within one week of toda	ay's date, 03-16-2023.	
All violations must lincur.	be resolved in order to avoid closure of facility. If t	re-inspection is needed after follow-up in	nspection, inspection fees may begin	n to
		a Qu	Y.	
Received By:	Date	Amanda Young		Date

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : TONY'S TAKE-N-BAKE Owner : LISA LOMELI Site Address : 8052 HIGHWAY 99E B Owner Address : 646 FRIPP AVE

Facility ID : FA0000656 Inspector : EE0000021 - Amanda Young

Record ID : PR0000302 Inspector Phone : Not Specified

License/Permit Number : 2315-16F-1 Program: : 1623 - Restaurant <2000 Sq. Feet

:

Inspection Date : 3/23/2023 Total Inspection Time : 60 min.

Inspection Number : DA0010813 Purpose of Inspection : 104 - Follow-Up Inspection Inspection Violations No violations cited. Overall Inspection Comments All previous violations have been cleared. Thank you for working hard to correct. The store is looking much better! Keep it up! Please print out the Managers Food Handlers Certificate and keep in facility, thank you.

Received By: Date Amanda Young Date

Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



Date

Facility Name : TORI TACOS Owner : SIXTOS GOMEZ RANGEL

Site Address : 1205 W HWY 99 Owner Address : 820 KIMBALL RD

Facility ID : FA0001409 Inspector : EE0000005 - Tia Branton

Record ID : PR0002466 Inspector Phone : (530) 527-8020

Date

License/Permit Number : PT0002678 Program: : 1628 - Food Vehicle Prepared Food

:

Inspection Date : 3/1/2023 Total Inspection Time : 60 min.
Inspection Number : DA0010740

Inspection Number : DA0010740

Purpose of Inspection : 102 - Routine Inspection

Result : 01 - Meets Standards

Inspection Violations		
No violations cited.		
Overall Inspection Commen	nts	
•	e remove all non-essential items so the mobile can be less cluttered.	
	J. Branton	
Mobile food looks good. Please		

Tia Branton

Person in Charge

Inspection Date

: 3/9/2023

OFFICIAL FOOD INSPECTION REPORT



Facility Name : WALGREENS #7653 Owner : WALGREEN CO.
Site Address : 1145 S MAIN St Owner Address : 200 WILMOT RD

Facility ID : FA0000649 Inspector : EE0000021 - Amanda Young

Record ID : PR0000290 Inspector Phone : Not Specified

License/Permit Number : 2304-16F-1 Program: : 1615 - Retail Market 6K Sq.

: Feet-15K Sq Feet No Prep

Total Inspection Time : 60 min.

Inspection Number : DA001074 Purpose of Inspection : 102 - Rou	9 utine Inspection	Result	: 01 - Meets Standards	
Inspection Violations No violations cited.				
Overall Inspection Comments Store was well organized and clean, ke	eep it up! Staff were very helpful toda	ay. Thank you.		
		OsQ1	Y.L	
Received By:	Date	Amanda Young		Date

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : WHISK & WILLOW Owner : KAYLA CHANEY
Site Address : 638 WASHINGTON ST Owner Address : 3878 RHONDA RD #1

Facility ID : FA0001651 Inspector : EE0000021 - Amanda Young

Record ID : PR0003193 Inspector Phone : Not Specified

License/Permit Number : PT0003429 Program: : 1623 - Restaurant <2000 Sq. Feet

:

Inspection Date : 3/29/2023 Total Inspection Time : 20 min.
Inspection Number : DA0010832

Inspection Number : DA0010832
Purpose of Inspection : 102 - Routine Inspection
Result : 01 - Meets Standards

Inspection Violations No violations cited. Overall Inspection Comments All food is prepared at From the Hearth Bakery and then transported. No issues during inspection. Thank you. Received By: Date Amanda Young Date

Facility Name

: YAYA'S TACO SHOP

OFFICIAL FOOD INSPECTION REPORT

Owner



Date

: ROSALBA RIVERA

Site Address	: 615 FOURTH STREET	Owner Address	: PO BOX 431
Facility ID	: FA0000697	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000354	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2410-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:	-	:
Inspection Date	: 3/22/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0010808		O4 Marks Okaradanda
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards
An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation. Inspection Violations			
mspection violation	ons.		
FOOD TRAINING - 16	91		Comply by Date" Not Not In Compliance Specified
Violation Description	n:		
facilities that pre	es shall have adequate knowledge of and be trained in for pare, handle or serve non-prepackaged potentially hazar ication examination. (113947-113947.1)	•	, ,
Corrective Descripti	ion:		
Inspector Comment	's:		
Please make sui	re their is a current Food Managers certificate on file for r	estaurant.	
Overall Inspection Co	nmments -		
	r under ANSUL system as discussed.		
Facility VERY clean!! To	hank you.		
		/) . T	Saanton

Date

Tia Branton

Received By: