OFFICIAL FOOD INSPECTION REPORT



: ADOBE MINIMART : NITYAM LLC **Facility Name** Owner 2370 MAIN St : 2370 N MAIN DR Site Address Owner Address

Facility ID FA0000981 Inspector EE0000021 - Amanda Young

PR0001182 Record ID Inspector Phone · Not Specified

7063-16F-1 License/Permit Number Program: : 1618 - Retail Market <6000 Sq Feet

: 2 Prep Areas

6/5/2023 Total Inspection Time : 45 min. DA0011145

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

Inspection Date

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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:

Please obtain a metal probe thermometer to be able to take temperature of hot holding foods.

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

"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:

Please obtain sanitizer testing strips so sanitizer concentration can be tested throughout the day.

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

"Comply by Date" Not

Not In Compliance

Specified

ali yet

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),

Corrective Description:

Inspector Comments:

Please make sure all food items are stored off of the ground. Multiple food containers/boxes were observed on the floor in the walk-in unit.

−Overall	Inspection	Comments
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Please see above on how to correct current violation(s). Thank you.

Date Amanda Young Date

Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



Date

Facility Name : BARTELS Owner : ERIC & VICTORIA BARTELS

Site Address : 723 WALNUT ST Owner Address : 11740 PASKENTA RD

Facility ID : FA0001204 Inspector : EE0000021 - Amanda Young

Record ID : PR0002087 Inspector Phone : Not Specified

License/Permit Number : PT0002177 Program: : 1623 - Restaurant <2000 Sq. Feet

:

Inspection Date : 6/28/2023 Total Inspection Time : 60 min.

Inspection Number : DA0011236

Inspection Number : DA0011236

Purpose of Inspection : 106 - Pre-Opening Inspection

Result : 01 - Meets Standards

Date

Inspection Violations	
No violations cited.	
Overall Inspection Comments Facility is clear to open with our department. Best of luck on the endeavors!	
r admity is dear to open with our department. Design that on the endeavors:	
	ade for

Amanda Young

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : BASEBALL/SNACK SHACK Owner : RANCHO TEHAMA ASSOCIATION

Site Address : 17155 RANCHO TEHAMA RD Owner Address : P.O. BOX 5111

Facility ID : FA0001495 Inspector : EE0000007 - Tim Potanovic

Record ID : PR0002640 Inspector Phone : Not Specified

License/Permit Number : PT0002856 Program: : 1640 - Limited Food Prep (Coffee

: Stand/Hotel)

Inspection Date : 6/12/2023 Total Inspection Time : 60 min.

Inspection Number : DA0011184 Purpose of Inspection : 102 - Routine	Inspection	Result	: 01 - Meets Standards	
Inspection Violations No violations cited.				
Overall Inspection Comments No violations observed, thank you.				
Received By:	Date	 Tim Potanovic	Date	

OFFICIAL INSPECTION REPORT



Facility Name : CAMP TEHAMA Owner : TEHAMA COUNTY

Site Address : 40550 HWY 172 : 727 OAK ST Owner Address

: EE0000021 - Amanda Young : FA0000698 Facility ID Inspector

: PR0000355 : Not Specified Record ID Inspector Phone

License/Permit Number : 2901-24H-1 : 2410 - Organized Camp Program:

Inspection Date : 6/8/2023 Total Inspection Time : 60 min. : DA0011173 Inspection Number

: 01 - Meets Standards Result

: 102 - Routine Inspection Purpose of Inspection

Inspection Violations

Person in Charge

Received By:	Date	Amanda Young		Date
		adı y	Set .	
Please give one final wipe down in the	eating area before opening, thank you.			
Facility is clear to open for the season	thank you.			
Overall Inspection Comments				
No violations cited.				

OFFICIAL FOOD INSPECTION REPORT



Date

Facility Name	: CHINA DOLL	Owner	: HUAN YAN WONG	
Site Address	: 182 S MAIN ST	Owner Address	: 182 S MAIN ST	
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number	: FA0000653 : PR0000299 : 2312-16F-1 : 6/28/2023 : DA0011237	Inspector Inspector Phone Program: Total Inspection Time	: EE0000021 - Amanda : Not Specified : 1623 - Restaurant <2 : : 60 min.	· ·
Purpose of Inspection	: 102 - Routine Inspection	Result	: 03 - Minor Violations	
ALL NONFOOD CON	TACT SURFACES SHALL BE KEPT CLE	EAN - 16 33	"Comply by Date" Not Specified	Not In Compliance
•	·· act surfaces of utensils and equipment sh	vall be clean (11/115 (c))		
All Horilood Cortic	act surfaces of dieristis and equipment si	iali be cleari. (114115 (c))		
Corrective Description	on:			
•		to reach areas. This will help deter vectors. I	Γhis has been cited as a previoι	us violation
ALL FOOD SHALL B	E SEPERATED AND PROTECTED FRO	M CONTAMINATION - 16 27	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
	separated and protected from contamina 1 (c), 114143 (c))	tion. (113984 (a, b, c, d, f), 113986, 114060	, 114067(a, d, e, j), 114069(a, l	b),
Corrective Description	on:			
Inspector Comment	s:			
All food containe immediately.	rs MUST be protected to avoid cross con	ntamination. This has been cited as a previou	is violation and must be correct	ed
Overall Inspection Co. Please see above on ho	mments ow to correct current violations, thank you	ı.		

Amanda Young

Date

Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



Facility Name : CIRCLE K Owner : RONALD & MICHELLE SANGUINETTI

Site Address : 315 S JACKSON ST : 3267 N DUNCAN RD Owner Address

: EE0000021 - Amanda Young : FA0000512 Facility ID Inspector

: Not Specified Record ID PR0000119 Inspector Phone

: 2044-16F-1 : 1617 - Retail Market <6000 Sq Feet License/Permit Number Program:

: 1 Prep Area

Inspection Date 6/16/2023 Total Inspection Time : 45 min. : DA0011201

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

Date

Inspection Violations			
No violations cited.			
—Overall Inspection Comments Store is very clean and well maintaine	ed. Everything in temperature, thank you!		
		ali yo	,
Received By:	Date	Amanda Young	Date

Amanda Young

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : CORNING SWEETS Owner : KHRYSTIE SHOEMAKER

Site Address : 176 MCLANE AVE Owner Address : 1600 SOLANO ST

Facility ID : FA0001211 Inspector : EE0000021 - Amanda Young

Record ID : PR0002102 Inspector Phone : Not Specified

License/Permit Number : PT0002192 Program: : 1655 - Cottage Food Class B

: Indirect Sale/Inspection

Inspection Date : 6/12/2023 Total Inspection Time : 45 min.

Inspection Number : DA0011182

Inspection Number : DA0011182

Purpose of Inspection : 102 - Routine Inspection

Result : 01 - Meets Standards

Inspection Violations			
No violations cited.			
—Overall Inspection Comments Refrigerator in temperature and kitchen	is very clean, thank you!		
		ade you	,
Received By:	Date	Amanda Young	Date

Person in Charge

: 6/8/2023

: DA0011167

Inspection Date

OFFICIAL FOOD INSPECTION REPORT



Facility Name : FRANKS Owner : KEVIN WILSEY Site Address : 41500 HWY 36E Owner Address : 2850 DEL MAR AVE

: FA0001649 : EE0000021 - Amanda Young Facility ID Inspector

: PR0003191 Record ID Inspector Phone : Not Specified

License/Permit Number : PT0003427 : 1623 - Restaurant <2000 Sq. Feet Program:

> : 45 min. Total Inspection Time

Inspection Number : DA0011167 Purpose of Inspection : 102 - Rou	7 tine Inspection	Result	: 01 - Meets Standards
Inspection Violations			
No violations cited.			
Overall Inspection Comments			
Facility is very clean and well maintaine	ed, keep it up!		
Thank you.			
		as	J.
Received By:	Date	Amanda Young	Date

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : G&K COUNTRY STORE Owner : PAVITER KULLAR

Site Address : 17585 RANCHO TEHAMA RD 1 Owner Address : 17585 RANCHO TEHAMA RD

Facility ID : FA0000984 Inspector : EE0000021 - Amanda Young

Record ID : PR0001213 Inspector Phone : Not Specified

License/Permit Number : 7068-16F-1 Program: : 1614 - Retail Market<6000 Sq. Feet

: No Prep

Inspection Date : 61/2023 Total Inspection Time : 60 min.
Inspection Number : DA0011119

Inspection Number : DA0011119
Purpose of Inspection : 102 - Routine Inspection
Result : 01 - Meets Standards

Inspection Violations			
No violations cited.			
Overall Inspection Comments Facility looks good and everything was in to	emperature, thank you.		
		ade you	
Received By:	Date	Amanda Young	Date

: HARVEST FRUIT & BOBA

Facility Name

100ppm.

Received By:

OFFICIAL FOOD INSPECTION REPORT

Owner

Amanda Young



Date

: BALBINA HERNANDEZ

Site Address	: 333 S MAIN ST F	Owner Address	: 850 KIMBALL RD #11		
Facility ID	: FA0001646	Inspector	: EE0000021 - Amanda Young		
Record ID	: PR0003185	Inspector Phone	: Not Specified		
License/Permit Number	: PT0003418	Program:	: 1623 - Restaurant <2000 Sq. Feet		
Person in Charge	:		:		
Inspection Date	: 6/14/2023	Total Inspection Time	; 45 min.		
Inspection Number	: DA0011193	D It	· 01 - Meets Standards		
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards		
 Inspection Violation No violations cited. 	ons				
Overall Inspection Co	omments				
All units in temperature	range and all food items organized nicely, k	eep it up! Thank you.			
Please keep an eye on sanitizer levels in buckets and change throughout the day to make sure sanitizer is at correct ppm. Chlorine should be at					

Date

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : HARVEY'S HOT DOGS Owner : KELLY SHANE

Site Address : 1920 SOLANO ST : 103 N MARGUERITE AVE Owner Address

: EE0000005 - Tia Branton : FA0001570 Facility ID Inspector

: PR0002751 : (530) 527-8020 Record ID Inspector Phone

License/Permit Number : PT0002969 : 1628 - Food Vehicle Prepared Food Program:

Inspection Date : 6/27/2023 Total Inspection Time : 60 min. : DA0011228

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

— Inspection Violations			
No violations cited.			
Overall Inspection Comments			
No issues noted.			
		J. Bran	ton
Received By:	Date	Tia Branton	Date

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : HIGHLAND RANCH LLC Owner : KEVIN WILSEY
Site Address : 41515 E HWY 36E Owner Address : 1856 YERBA WAY

Facility ID : FA0001361 Inspector : EE0000021 - Amanda Young

Record ID : PR0002390 Inspector Phone : Not Specified

License/Permit Number : PT0002432 Program: : 1624 - Restaurant 2000 Sq.

: Feet-6000 Sq. Feet

Inspection Date : 6/8/2023 Total Inspection Time : 60 min.
Inspection Number : DA0011172

Inspection Number : DA0011172

Purpose of Inspection : 102 - Routine Inspection

Result : 01 - Meets Standards

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

OFFICIAL FOOD INSPECTION REPORT



: HOMETOWN HUB : JOI GONZALES **Facility Name** Owner

955 HWY 99W SUITE 119 : 955 HWY 99W SUITE 119 Site Address Owner Address

Facility ID FA0001621 Inspector : EE0000005 - Tia Branton

PR0003150 (530) 527-8020 Record ID Inspector Phone

PT0003383 License/Permit Number Program: : 1624 - Restaurant 2000 Sq.

: Feet-6000 Sq. Feet

Inspection Date 6/21/2023 Total Inspection Time : 60 min.

Inspection Number : 02 - Failed To Meet Standards 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

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:

A copy of all employees food handler cards shall be available in hard copy at the restaurant.

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

"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:

Workers had no idea where test strips for warewashing machine were to be found.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

DA0011221

"Comply by Date" Not

Specified

Not In Compliance

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:

All refrigeration units MUST maintain below 41 degrees (even during times of use). Please insert thermometers into each unit (integral thermometers don't appear to be working correctly).

Please keep attached food log at least 2x per day.

Overall	Inche	otion	Camp	nntc
Overan	แเจมซ	ะเบบเเ	CUIIIII	IUIILO

Re-inspection in one week. Please call the office at 530-527-8020 if you have any questions.

J. Branton Date Tia Branton

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : ISLAND ICE Owner : J & H VENTURES Site Address : 22510 BRADY CT : 22510 BRADY CT Owner Address

: FA0001644 : EE0000021 - Amanda Young Facility ID Inspector

: PR0003182 : Not Specified Record ID Inspector Phone

License/Permit Number : PT0003415 : 1628 - Food Vehicle Prepared Food Program:

Inspection Date : 6/21/2023 Total Inspection Time : 20 min. : DA0011220

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

Inspection Violations No violations cited.			
Overall Inspection Comments Trailer is very clean and fridge is in temp. Thank yo	u!		
		and you	
Received By:	Date	Amanda Young	Date

OFFICIAL FOOD INSPECTION REPORT



Facility Name : JULIA'S FRUIT STAND : JULIAS FRUIT STAND Owner Site Address : 11475 HIGHWAY 99E : 11475 HIGHWAY 99E Owner Address

FA0000685 : EE0000021 - Amanda Young Facility ID Inspector PR0000340 · Not Specified Record ID Inspector Phone

: 1612 - Produce Stand 2386-16F-1 License/Permit Number Program:

Person in Charge 6/26/2023 : 45 min. Inspection Date

Total Inspection Time : DA0011224 Inspection Number

Date

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

Inspection Violations No violations cited. Overall Inspection Comments Fruit stand looks great and all prepackaged food comes from approved source. Thank you! Amanda Young

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : KENNY'S : NICOLE & KENNETH EIFFERT Owner

Site Address : 19632 LAKE CALIFORNIA DR : 19170 BANNER WAY Owner Address

: FA0000569 : EE0000021 - Amanda Young Facility ID Inspector

: PR0000185 : Not Specified Record ID Inspector Phone

License/Permit Number : 2155-16F-1 : 1623 - Restaurant <2000 Sq. Feet Program:

Inspection Date : 6/2/2023 Total Inspection Time : 60 min. : DA0011128

Inspection Number : 01 - Meets Standards Result Purpose of Inspection · 106 - Pre-Opening Inspection

Inspection Violations No violations cited.			
—Overall Inspection Comments Clear to open! Thank you.			
		ade you	
Received By:	Date	 Amanda Young	Date

OFFICIAL FOOD INSPECTION REPORT



Date

Facility Name	: KEVIN'S DONUTS	Owner	: ELENA SUSTAITA	
Site Address	: 218 S MAIN ST	Owner Address	: 519 ANTELOPE BLVE) #8
Facility ID	: FA0001319	Inspector	: EE0000021 - Amanda	Young
Record ID	PR0002295	Inspector Phone	: Not Specified	
License/Permit Number	PT0002386	Program:	1610 - Bakery	
Person in Charge	•			
Inspection Date	· 6/19/2023	Total Inspection Time	: 45 min.	
Inspection Number	· DA0011206	rotal inoposition Time	•	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 03 - Minor Violations	
─ Inspection Violation	ection of your property revealed the following violations ons BE SEPERATED AND PROTECTED FROM CONTAMI		"Comply by Date" Not	Not In Compliance
			Specified	
Violation Descriptio	n:			
	separated and protected from contamination. (113984.1 (c), 114143 (c))	4 (a, b, c, d, f), 113986, 114060	, 114067(a, d, e, j), 114069(a, l	b),
Corrective Descript	ion:			
Inspector Comment	ts:			
Please place all corrected immed	meat food items on the most bottom shelf in refrigerat liately.	tion units. This has been cited as	s a previous violation and must	be
ALL VENTILATION S	HALL MEET REQUIREMENTS - 16 38B		"Comply by Date" Not Specified	Not In Compliance
Violation Descriptio	n:			
Canopy-type hoo Toilet rooms sha	shall be provided to remove toxic gases, heat. grease, ods shall extend 6# beyond all cooking equipment. All all be vented to the outside air by a screened openable g codes. (114149, 114149.1)	l areas shall have sufficient venti	ilation to facilitate proper food s	torage.
Corrective Descript	ion:			
Inspector Comment	ts:			
Time to have yo	ur fire system re-certified. Please complete within 60 d	days of todays date, 06/19/2023.		
Overall Inspection Co				
Please see above on he	ow to correct current violations, thank you.			
		all	Y.L	
			V \ /	

Amanda Young

Date

: LA CORONA

Facility Name

OFFICIAL FOOD INSPECTION REPORT

Owner



Date

: 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 20	00 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet	
Inspection Date	: 6/2/2023	Total Inspection Time	: 60 min.	
Inspection Number	: DA0011129	Result	· 03 - Minor Violations	
Purpose of Inspection	: 104 - Follow-Up Inspection	Result	. 00 - Willion Violations	
— Inspection Violati	, , , ,	ng violations. Please note the date for reins	pection. Thank you for your co	operation.
ALL FOOD SHALL	BE SEPERATED AND PROTECTED FROM	I CONTAMINATION - 16 27	"Comply by Date" Not Specified	Not In Compliance
Violation Description	on:			
	separated and protected from contaminati 9.1 (c), 114143 (c))	ion. (113984 (a, b, c, d, f), 113986, 114060	, 114067(a, d, e, j), 114069(a, b	p),
Corrective Descript	tion:			
Inspector Commen	its:			
	all food items are protected from contamina s has been cited as a previous violation an	tion. Food items in walk-in refrigerator and pld must be corrected immediately.	prep refrigerator had multiple co	ontainers
Light bulbs MUS must be corrected	· · ·	ey are over food prepping areas. This has b	een cited as a previous violation	n and
Please see above on h incur. Thank you.		ection is needed after follow-up re-inspectio	n, re-inspection fees will begin	to
			0	

Date

Amanda Young

OFFICIAL FOOD INSPECTION REPORT



Date

Facility Name	: LA FORTUNA MARKET	Owner	: JOSE GARCIA & MART	HA MONROY
Site Address	: 17572 STAGECOACH RD	Owner Address	: 7390 OAK PARK RD	
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	: FA0000567 : PR0000181 : 2152-16F-1 : 6/1/2023 : DA0011118 : 102 - Routine Inspection	Inspector Inspector Phone Program: Total Inspection Time Result	: EE0000021 - Amanda Yo : Not Specified : 1614 - Retail Market<60 : No Prep : 60 min. : 03 - Minor Violations	· ·
An inspe	ction of your property revealed the following violations. Pl	ease note the date for reinsp	pection. Thank you for your coop	eration.
 Inspection Violation 	ns —			
POTENTIALLY HAZA	RDOUS FOODS HOLD TEMPERATURES - 16 7		"Comply by Date" Not Specified	Not In Compliance
Violation Description	<i>:</i> :			
Potentially hazar	dous foods shall be held at or below 41/ 45øF or at or abo	ove 135øF. (113996, 113998,	, 114037, 114343(a))	
Corrective Descripti	on:			
Inspector Comment Refrigerator for d	s: airy was temped at 48°F. This unit needs to be able to ho	ld 41°F and below. Please se	ervice or replace ASAP.	
Overall Inspection Co	mments w to correct current violation(s).			
Flease see above on no	w to correct current violation(s).			
During inspection, expir	ed dairy and eggs were found to be in dairy refrigerator. P	erson on duty voluntarily disc	carded.	
Thank you.				
		adi	YX	

Date

Amanda Young

OFFICIAL FOOD INSPECTION REPORT



Date

Facility Name	: LASSEN MINERAL LODGE RESTAURANT/BAR	Owner	; JIM & BETH GLENN
Site Address	: HWY 36E	Owner Address	: PO BOX 160
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number	: FA0001206 : PR0002092 : PT0002182 : : 6/8/2023 : DA0011176	Inspector Inspector Phone Program: Total Inspection Time	 EE0000021 - Amanda Young Not Specified 1623 - Restaurant <2000 Sq. Feet 60 min. 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection	Result	: 03 - Millor Violations
An inspe	ction of your property revealed the following violations. Pl	ease note the date for reinspe	ection. Thank you for your cooperation.
FOOD TRAINING - 16	1		"Comply by Date" Not Not In Compliance Specified
Violation Description	n:		
facilities that pre	es shall have adequate knowledge of and be trained in foo pare, handle or serve non-prepackaged potentially hazard ication examination. (113947-113947.1)	•	, ,
Corrective Descripti	ion:		
violation, please	ood Handlers folder and make sure one person on staff ha correct immediately.	as the Managers Food Handle	ers. This has been cited as a previous
Please see above on ho	mments ow to correct current violation(s).		
Please continue to get r	id of any unused equipment not being used for the restau	rant, thank you.	
All units in temperature,	thank you.		
		ale	J.J.

Date

Amanda Young

Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



Date

Facility Name : LASSEN MINERAL LODGE STORE Owner : JAMES & BETH GLENN

Site Address : HIGHWAY 36 E Owner Address : P O BOX 160

Facility ID : FA0000571 Inspector : EE0000021 - Amanda Young

Record ID : PR0000188 Inspector Phone : Not Specified

License/Permit Number : 2158-16F-1 Program: : 1614 - Retail Market<6000 Sq. Feet

: No Prep

Inspection Date : 6/8/2023 Total Inspection Time : 45 min.

Inspection Number : DA0011175

Inspection Number : DA0011175

Result : 01 - Meets Standards

Date

Inspection Violations	
No violations cited.	
verall Inspection Comments	
Expired yogurt was found to be in refrigerator unit. Violati	tion corrected on site while inspector present.
Expired yogurt was found to be in refrigerator unit. Violati Everything else looked good, thank you!	tion corrected on site while inspector present.
	tion corrected on site while inspector present. Oud Hard

Amanda Young

OFFICIAL FOOD INSPECTION REPORT



: LOS AMIGOS TAQUERIA & MEAT MARKET : LOS AMIGOS TAQUERIA **Facility Name** Owner

: 212 S MAIN ST : 57 ELLEN LN Site Address Owner Address

Facility ID FA0000573 Inspector : EE0000021 - Amanda Young

PR0000191 Record ID Inspector Phone · Not Specified

: 2163-16F-1 License/Permit Number Program: : 1618 - Retail Market <6000 Sq Feet

: 2 Prep Areas

Inspection Date 6/19/2023 : 45 min.

Total Inspection Time : DA0011208

Inspection Number : 03 - Minor Violations Result Purpose of Inspection 104 - Follow-Up 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

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:

Please obtain a Managers Food Handler Certificate within 30 days of todays date, 06/19/2023. One person on staff is required to have this.

Obtenga un certificado de manipulador de alimentos para gerentes dentro de los 30 días posteriores a la fecha de hoy, 19/06/2023. Se requiere una persona en el personal para tener esto.

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:

Begin to get rid of any equipment and miscellaneous items that are not being used by the facility. By getting rid of unused equipment, deep cleaning will be easier and will help avoid vectors. This has been cited as a previous violation during multiple consecutive inspections. Correct

Comience a deshacerse de cualquier equipo y artículos misceláneos que no estén siendo utilizados por la instalación. Al deshacerse de los equipos en desuso, la limpieza profunda será más fácil y ayudará a evitar los vectores. Esto ha sido citado como una violación anterior durante múltiples inspecciones consecutivas. Corrija inmediatamente.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

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:

OFFICIAL FOOD INSPECTION REPORT



Facility Name : LOS AMIGOS TAQUERIA & MEAT MARKET Owner : LOS AMIGOS TAQUERIA

Site Address : 212 S MAIN ST Owner Address : 57 ELLEN LN

Refrigerator located in back past meat counter was temped at 45°F. All units MUST be able to hold a temperature of 41°F and below. Repair or replace immediately. This has been cited as a previous violation during multiple consecutive inspections. Correct immediately.

El refrigerador ubicado en la parte trasera del mostrador de carnes tenía una temperatura de 45 °F. Todas las unidades DEBEN poder mantener una temperatura de 41 °F o menos. Repare o reemplace inmediatamente. Esto ha sido citado como una violación anterior durante múltiples inspecciones consecutivas. Corriia inmediatamente.

inspecciones consecutivas. Corr	ija inmediatamente.			
Overall Inspection Comments				
	rent violations. A follow-up inspection will be. During this time please repair/replace union, re-inspection fees will begin to incur.	, ,	,	on
fecha de hoy, 19/06/2023, para garantiz	ir las infracciones actuales. Se realizará ur zar el cumplimiento y que todas las unidado puedan mantener esta temperatura. Si se o as de reinspección.	es estén por debajo de los 4	11 °F. Durante este tiempo,	
		ale	YX.	
Received By:	Date	Amanda Young		Date

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : MILL CREEK RESORT Owner : MOUNTAIN MOONRISE

Facility ID : FA0000592 Inspector : EE0000021 - Amanda Young

Record ID : PR0000212 Inspector Phone : Not Specified

License/Permit Number : 2195-16F-1 Program: : 1623 - Restaurant <2000 Sq. Feet

:

Inspection Number : DA0011174
Purpose of Inspection : 102 - Routine Inspection
Result : 01 - Meets Standards

Inspection Violations No violations cited.			
—Overall Inspection Comments Not open yet for the season, will open within a	couple of weeks.		
All units in temperature and facility well mainta	ined. Thank you.		
		ad you	,
Received By:	Date	 Amanda Young	Date

Person in Charge

Received By:

OFFICIAL INSPECTION REPORT



Facility Name : MT LASSEN ASSEMBLY OF GOD Owner : MT LASSEN ASSEMBLY OF GOD

Site Address : HIGHWAY 36 E Owner Address : P O BOX 1078

Facility ID : FA0000702 Inspector : EE0000021 - Amanda Young

Record ID : PR0000359 Inspector Phone : Not Specified

License/Permit Number : 2906-24H-1 Program: : 2410 - Organized Camp

:

Inspection Date : 6/8/2023 Total Inspection Time : 90 min.
Inspection Number : DA0011181

Inspection Number : DA0011181

Purpose of Inspection : 102 - Routine Inspection

Result : 01 - Meets Standards

Date

Inspection Violations No violations cited. Overall Inspection Comments Camp looks great and is clear to open for the season. Please send water test results ASAP, thank you. Applications Comments Camp looks great and is clear to open for the season. Applications Comments Applications Comments Camp looks great and is clear to open for the season. Applications Comments Applications Comments Camp looks great and is clear to open for the season. Applications Comments Applications Comments Camp looks great and is clear to open for the season. Applications Comments Applications Comments Camp looks great and is clear to open for the season. Applications Comments Camp looks great and is clear to open for the season.

Amanda Young

OFFICIAL FOOD INSPECTION REPORT



Date

Facility Name	: ONE STOP GAS AND FOOD, INC.	Owner	: One Stop Gas and F	ood, Inc
Site Address	: 714 WALNUT St	Owner Address	714 WALNUT ST	
Facility ID Record ID	: FA0000975 : PR0001128	Inspector Inspector Phone	: EE0000021 - Amanda	a Young
License/Permit Number	· 7045-Surchar	Program:	: 1617 - Retail Market	<6000 Sq Feet
Person in Charge	:	r regram.	: 1 Prep Area	10000 041 001
Inspection Date	: 6/5/2023	Total Inspection Time	: 45 min.	
Inspection Number	: DA0011146	D #	02 Minor Violations	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 03 - Minor Violations	
An inspec	ction of your property revealed the following violat	ions. Please note the date for reins	spection. Thank you for your co	poperation.
FOOD TRAINING - 16	1		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
facilities that prep	es shall have adequate knowledge of and be train pare, handle or serve non-prepackaged potentially cation examination. (113947-113947.1)	•	, ,	
Corrective Description	on:			
Inspector Comments Please obtain a M	s: Managers Food Handlers Certificate. One person (on staff must have one.		
ALL FOOD CONTACT	SURFACES SHALL BE KEPT CLEANED AND S	SANITIZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
	urfaces of utensils and equipment shall be clean a 4109, 114111, 114113, 114115 (a, b, d), 114117,		114099.1, 114099.4, 114099.6	5, 114101
Corrective Description	on:			
Inspector Comments Cappuccino mac	s: hine has heavy crystal buildup. Please increase cl	leaning frequency.		
Overall Inspection Co.	mments			
Please see above on ho	w to correct current violation(s). Thank you.			
Please get ANSUL syste	em re-certified ASAP.			
		ade	HX.	

Amanda Young

Date

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : RED BLUFF FOOD MART Owner : KANWAR SINGH
Site Address : 15 ANTELOPE Blvd Owner Address : 15 ANTELOPE BlvD

Facility ID : FA0000969 Inspector : EE0000021 - Amanda Young

Record ID : PR0002105 Inspector Phone : Not Specified

License/Permit Number : PT0002195 Program: : 1617 - Retail Market <6000 Sq Feet

: 1 Prep Area

Inspection Date : 6/5/2023 Total Inspection Time : 45 min.
Inspection Number : DA0011144

Inspection Number : DA0011144

Purpose of Inspection : 102 - Routine Inspection

Result : 01 - Meets Standards

Inspection Violations No violations cited. Overall Inspection Comments Please give the store a thorough cleaning after replacing and installing new equipment. Thank you. Received By: Date Amanda Young Date

Facility Name

: RED BLUFF GAS

OFFICIAL FOOD INSPECTION REPORT

Owner



Date

: JENNIFER NGUYEN

Site Address	: 245 ANTELOPE BLVD	Owner Address	: 503 DAWN DR	
Facility ID	: FA0000964	Inspector	: EE0000021 - Amanda	Young
Record ID	: PR0001014	Inspector Phone	: Not Specified	
License/Permit Number	: 7006-16F-1	Program:	: 1614 - Retail Market<	6000 Sq. Feet
Person in Charge	:		: No Prep	
Inspection Date	: 6/5/2023	Total Inspection Time	: 45 min.	
Inspection Number	: DA0011143	Desuit	· 03 - Minor Violations	
Purpose of Inspection	: 102 - Routine Inspection	Result	: US - WILLOU VIOLATIONS	
 Inspection Violation 	ction of your property revealed the following v		. , , , , ,	•
ADEQUATE LIGHTIN	G REQUIRED - 16 38A		"Comply by Date" Not Specified	Not In Compliance
Violation Description	n:			
, ,	g shall be provided in all areas to facilitate cle nere utensils are washed shall be of shatterp	0 1 0	• • • • • • • • • • • • • • • • • • • •	,
Corrective Descripti	on:			
Inspector Comment	s:			
Please install a li Thank you.	ght cover over light bulb in walk-in refrigerato	r. This has been cited as a previous viola	ation and must be corrected imr	mediately.
Overall Inspection Co				
Please see above on ho	ow to correct current violation(s). Thank you.			
		ale	J.L	

Date

Amanda Young

OFFICIAL FOOD INSPECTION REPORT



Date

Facility Name	: ROCKIN R RESTAURANT INC.	Owner	: ROCKIN R RESTAURANT INC
Site Address	: 201 ANTELOPE BLVD	Owner Address	: 201 ANTELOPE BLVD
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection An inspec	: FA0000609 : PR0000233 : 2226-16F-1 : : 6/7/2023 : DA0011162 : 003 - Complaint Inspection	Inspector Inspector Phone Program: Total Inspection Time Result	: EE0000021 - Amanda Young : Not Specified : 1624 - Restaurant 2000 Sq. : Feet-6000 Sq. Feet : 60 min. : 03 - Minor Violations
·		lease note the date for remap	podion. Thank you for your dooperation.
 Inspection Violation 	ns -		
ALL NONFOOD CON	TACT SURFACES SHALL BE KEPT CLEAN - 16 33		"Comply by Date" Not Not In Compliance Specified
Violation Description	n:		
All nonfood conta	act surfaces of utensils and equipment shall be clean. (1	14115 (c))	
Corrective Description	on:		
serviced or repla	ubstance in the walk-in and have serviced. Keep an eye ced if problem continues.	on moisture in the walk-in dur	ring the summer month and have
Overall Inspection Co.	mments by to correct current violation(s).		
	ce they are received, thank you.		
All equipment and units	in temperature. Thank you.		
		\bigcirc \bigcirc .	

Date

Amanda Young

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : SPEEDWAY #4964 Owner : TESORO MARKETING WESTERN REFINING RE

Site Address : 440 S MAIN ST Owner Address : 19100 RIDGEWOOD PARKWAY

Facility ID : FA0001342 Inspector : EE0000021 - Amanda Young

Record ID : PR0001002 Inspector Phone : Not Specified

License/Permit Number : PT0002403 Program: : 1617 - Retail Market <6000 Sq Feet

: 1 Prep Area

Inspection Date : 6/7/2023 Total Inspection Time : 45 min.

Inspection Number : DA0011160

Result : 01 - Meets Standards

Purpose of Inspection : 102 - Routine Inspection Inspection Violations No violations cited. Overall Inspection Comments Facility looked great and very clean, keep it up! Staff were very helpful today, thank you. Received By: Date Amanda Young Date

OFFICIAL FOOD INSPECTION REPORT



Date

Facility Name	: SUNSHINE FOOD AND GAS	Owner	: GURDEV SINGH & BAL KAUR		
Site Address	: 22700 ANTELOPE Blvd	Owner Address	: 22700 ANTELOPE BLVD		
Facility ID	: FA0000992	Inspector	: EE0000021 - Amanda Young		
Record ID	: PR0001287	Inspector Phone	: Not Specified		
License/Permit Number	: 7076-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet		
Person in Charge	:		: 1 Prep Area		
Inspection Date	: 6/2/2023	Total Inspection Time	: 45 min.		
Inspection Number	: DA0011127	D #	· 03 - Minor Violations		
Purpose of Inspection	: 104 - Follow-Up Inspection	Result	: 03 - Millor Violations		
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 In Compliance Specified		
Violation Description	n:				
facilities that prep	es shall have adequate knowledge of and be train pare, handle or serve non-prepackaged potentially cation examination. (113947-113947.1)	•	, ,		
Corrective Descripti	on:				
	s: Managers Food Handlers Certificate within 2 week ected immediately.	ss of today's date, 06/02/2023. This	has been cited as a previous violation		
—Overall Inspection Co All previous violations h	mments ave been corrected, thank you.				
Re-inspection will be wit to incur.	thin 2 weeks of today's date, 06/02/2023. If follow-	up inspection is needed after re-ins	pection, re-inspection fees will begin		
		ale	GL.		

Date

Amanda Young

: TACOS SANTA CRUZ

: 1020 MAIN ST

Facility Name

Site Address

Received By:

OFFICIAL FOOD INSPECTION REPORT

Owner

Owner Address

Amanda Young



Date

: JESUS BAUTISTA

: 57 ELLEN LN

Facility ID	: FA0001201	Inspector	: EE0000021 - Amanda Young		
Record ID	: PR0002083	Inspector Phone	: Not Specified		
License/Permit Number	: PT0002173	Program:	: 1628 - Food Vehicle Prepared Food		
Person in Charge	:		:		
Inspection Date	: 6/7/2023	Total Inspection Time	; 45 min.		
Inspection Number	: DA0011161	Result	: 01 - Meets Standards		
Purpose of Inspection	: 102 - Routine Inspection				
−Overall Inspection Co	omments —				
Thank you for correcting					
,					
Keep an eye on refriger	ator temperatures as we progress through the sun	nmer months. Time to clean the scre	ens on top of the truck.		
Gracias por corregir la i	nfracción anterior.				
Esté atento a las temperaturas del refrigerador a medida que avanzamos durante los meses de verano. Es hora de limpiar las pantallas en la parte superior del camión.					

Date

Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



Facility Name : THE CHOTHERS DELI : ANGELA & TODD EBENHACK Owner

Site Address : 20767 WALNUT ST : 224 ASPEN WAY Owner Address

: EE0000021 - Amanda Young FA0001657 Facility ID Inspector

PR0003212 · Not Specified Record ID Inspector Phone

: PT0003448 : 1623 - Restaurant <2000 Sq. Feet License/Permit Number Program:

: 45 min. Inspection Date 6/16/2023 Total Inspection Time

: DA0011202 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 everything is in temperature, thank you! Amanda Young

Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



Facility Name : VILLAGE AT THE HIGHLANDS Owner : KENNY WILSEY
Site Address : 41500 HIGHWAY 36 E Owner Address : 41515 HWY 36E HWY

Facility ID : FA0000510 Inspector : EE0000021 - Amanda Young

Record ID : PR0000116 : Inspector Phone : Not Specified

License/Permit Number : 2041-16F-1 Program: : 1614 - Retail Market<6000 Sq. Feet

: No Prep

Inspection Date : 6/8/2023 Total Inspection Time : 30 min.
Inspection Number : DA0011168

Inspection Number : DA0011168

Purpose of Inspection : 102 - Routine Inspection

Result : 01 - Meets Standards

Date

Inspection Violations No violations cited. Overall Inspection Comments All units in temperature and store is well maintained, keep it up! Thank you. And Address Ad

Amanda Young