OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	2 GUYS AND A GRILL 2 3525 HWY 99W	Owner Owner Address	E INDERVEER SINGH
Facility ID	: FA0001718	Inspector	EE0000005 - Tia Branton
Record ID	: PR0003375	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0003612	Program:	: 1628 - Food Vehicle Prepared Food
Person in Charge	:		:
Inspection Date	: 7/31/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011338	B It	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	

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

FOOD TRAINING - 16 1	"Comply by Date" Not Specified	Not In Compliance
Violation Description:		
All food employees shall have adequate knowledge of and be trained in food safety facilities that prepare, handle or serve non-prepackaged potentially hazardous food food safety certification examination. (113947-113947.1)	- , ,	
Corrective Description:		
Inspector Comments: Please make sure all employees who are handling food have food handler cards as	ailable for inspection.	
ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B	"Comply by Date" Not Specified	Not In Compliance
Violation Description:		
Exhaust hoods shall be provided to remove toxic gases, heat. grease, vapors and s Canopy-type hoods shall extend 6# beyond all cooking equipment. All areas shall h Toilet rooms shall be vented to the outside air by a screened openable window, an with local building codes. (114149, 114149.1)	ave sufficient ventilation to facilitate proper food	storage.
Corrective Description:		
Inspector Comments: Please confirm that all Ansul/ventilation systems are current on their servicing.		
	"Comply by Date" Not Specified	Not In Complianc
Please confirm that all Ansul/ventilation systems are current on their servicing.		Not In Complianc

identification on two sides.

Corrective Description:

Inspector Comments:

OFFICIAL FOOD INSPECTION REPORT



 Facility Name
 :
 2 GUYS AND A GRILL
 Owner
 :
 INDERVEER SINGH

 Site Address
 :
 3525 HWY 99W
 Owner Address
 :
 2914 SHASTA VIEW DR

 Please move/replace signage to proper side of Mobile Food Vehicle.
 Thank you.
 :
 2914 SHASTA VIEW DR

—Overall Inspection Comments

Please call and schedule pre-opening inspection where permit can be issued. Food truck very clean. Thank you.

Received By:

Date

Tia Branton

Date

Branton

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: ALICIA'S CATERING	Owner	: ALICIA RODRIGUEZ
Site Address	299 N ALEX LN	Owner Address	² 299 N ALEX LN
Facility ID	: FA0001701	Inspector	EE0000005 - Tia Branton
Record ID	: PR0003311	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0003548	Program:	: 1642 - Caterer/Commissary
Person in Charge	:		:
Inspection Date	: 7/21/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011305	D It	· 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection	Result	

Overall Inspection Comments

Okay to start catering events.

Received By:

Date

Tia Branton

2. Branton

Date

OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	EBEST WESTERN 203 ANTELOPE BLVD	Owner Owner Address	: AJIT B PATEL : 203 ANTELOPE BLVD
Facility ID	: FA0000739	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000417	Inspector Phone	· Not Specified
License/Permit Number	: 3643-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/26/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011316	D u sult	· 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection	Result	

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

Inspection Violations

FOOD TRAINING - 16 1

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 print or have available all food handler training cards/certificates.

-Overall Inspection Comments

Please see above on how to correct current violation(s). Thank you.

Facility was very clean and staff were helpful today, thank you.

Received By:

Date

and for

"Comply by Date" Not

Specified

Amanda Young

Date

Not In Compliance

OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	: BURGER KING : 888 HIGHWAY 99 W	Owner Owner Address	2 25 E AIRWAY BLVD
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	 FA0000504 PR0000110 2034-16F-1 7/26/2023 DA0011329 102 - Routine Inspection 	Inspector Inspector Phone Program: Total Inspection Time Result	 EE0000005 - Tia Branton (530) 527-8020 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet 90 min. 01 - Meets Standards
Purpose of Inspection Inspection Violati No violations cited.	ions		
Overall Inspection C Facility okay to reopen			Branton

Received By:

Date

Tia Branton

OFFICIAL FOOD INSPECTION REPORT



Not In Compliance

Facility Name Site Address	: COMFORT INN : 90 SALE LANE	Owner Owner Address	: SINGH HOTEL GROUP : 90 SALE LN
Facility ID	: FA0000710	Inspector	: EE0000021 - Amanda Young
Record ID	: PR0000370	Inspector Phone	: Not Specified
License/Permit Number	: 3606-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/26/2023	Total Inspection Time	: 45 min.
Inspection Number	: DA0011315	D with	· 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection	Result	

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

Inspection Violations

HAND WASHING FACILITIES REQUIRED - 16 6

Violation Description:

Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment. (113953, 113953.1, 114067(f))

Corrective Description:

Inspector Comments:

Please install a permanent paper towel dispenser for BOTH sinks. This has been stated as a previous violation and must be resolved ASAP.

ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY -	"Comply by Date" Not	Not In Compliance
16 35	Specified	

Violation Description:

All utensils and equipment shall be fully operative and in good repair. (114175) All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114165, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

Inspector Comments:

Please install a three compartment sink within 30 days of today's date to continue use of breakfast service.

-Overall Inspection Comments

Please see above on how to correct current violation(s).

Please install a 3 compartment sink within 30 days of today's date to continue breakfast service. If 3 compartment sink is not installed within time frame, only prepackaged foods will be able to be served.

Re-inspection will be within one month of today's date. If re-inspection is needed after follow-up, re-inspection fees may begin to incur.

"Comply by Date" Not

Specified

Received By:

Date

Amanda Young

OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	: DIBBLE CREEK OUTPOST : 19485 HWY 36W	Owner Owner Address	: DIBBLE CREEK OUTPOST : PO BOX 878
Facility ID Record ID	: FA0000033 : PR0003360	Inspector Inspector Phone	: EE0000005 - Tia Branton : (530) 527-8020
License/Permit Number Person in Charge	PT0003597	Program:	: 1624 - Restaurant 2000 Sq. : Feet-6000 Sq. Feet
Inspection Date Inspection Number	: 7/20/2023 : DA0011304	Total Inspection Time	: 60 min.
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

HANDWASHING AND TOILET FACILITIES MUST BE AVAILABLE WITH CORRECT SIGNAGE

- 16 47

Violation Description:

Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)).

Corrective Description:

Inspector Comments:

Please post all signs as discussed.

Overall Inspection Comments

Restaurant and store okay to open. Facility looks great. Thank you! Please make sure that quarterly water quality results are submitted to the TCEH office.

Received By:

Date

Tia Branton

Date

Not In Compliance

"Comply by Date" Not

Specified

2. Branton

OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	: KENNY'S : 19632 LAKE CALIFORNIA DR	Owner Owner Address	 NICOLE & KENNETH EIFFERT 19170 BANNER WAY
Facility ID Record ID License/Permit Number Person in Charge	: FA0000569 : PR0000185 : 2155-16F-1	Inspector Inspector Phone Program:	: EE0000021 - Amanda Young : Not Specified : 1623 - Restaurant <2000 Sq. Feet :
Inspection Date Inspection Number Purpose of Inspection	7/26/2023 DA0011313 102 - Routine Inspection	Total Inspection Time Result	60 min. : 01 - Meets Standards

Inspection Violations

No violations cited.

—Overall Inspection Comments

Facility is clean and well organized, keep it up! Thank you.

Please print out all food handler cards for future inspections, thank you.

Received By:

Date

and for

Amanda Young

OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	:LA CORONA : 914 WALNUT ST	Owner Owner Address	E LAMAR BAYLES
Facility ID Record ID	FA0000566	Inspector Inspector Phone	EE0000021 - Amanda Young Not Specified
License/Permit Number	2150-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 7/25/2023	Total Inspection Time	: 30 min.
Inspection Number	: DA0011307	Decult	· 03 - Minor Violations
Purpose of Inspection	: 104 - Follow-Up Inspection	Result	

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

Inspection Violations

ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

Violation Description:

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

Corrective Description:

Inspector Comments:

Please remove any unused equipment that is currently not being used for the restaurant and deep clean those hard to reach places to avoid old food debris buildup.

-Overall Inspection Comments

Please see above on how to correct current violation(s).

All previous violation(s) for re-inspections have been cleared, thank you.

Received By:

Date

and you

"Comply by Date" Not

Specified

Amanda Young

Date

Not In Compliance

OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	: LA CORONA : 914 WALNUT ST	Owner Owner Address	: LAMAR BAYLES : 900 WALNUT ST
Facility ID Record ID License/Permit Number	: FA0000566 : PR0000180 : 2150-16F-1	Inspector Inspector Phone Program:	: EE0000021 - Amanda Young : Not Specified : 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 7/6/2023	Total Inspection Time	: 60 min.
Inspection Number	: DA0011251	Result	: 03 - Minor Violations
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

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), 1139 114077, 114089.1 (c), 114143 (c))	986, 114060, 114067(a, d, e, j), 114069(a, l	o),
Corrective Description:		
Inspector Comments:		
A.) Please ensure all food items are protected from contamination. Food items in walk-in a containers with no lids/covering. This has been cited as a previous violation on multiple of		e
B.) ALL light bulbs MUST have a cover over them. This is a big safety concern especially previous violation on multiple occasions. Correct immediately.	over food prepping areas. This has been cit	ed as a
ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33	"Comply by Date" Not Specified	Not In Compliance
Violation Description:		
All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))		
Corrective Description:		
Inspector Comments:		
Time to start cleaning those hard to reach areas. Old food debris can be seen on the floor		

equipment.

Overall Inspection Comments

Please see above on how to correct current violation(s). If re-inspection is needed again after follow-up re-inspection, re-inspection fees will continue to incur. Thank you.

Qi yok

Received By:

Date

Amanda Young

OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	: LUCKY CHINESE RESTAURANT : 1137 WALNUT ST	Owner Owner Address	: SHENG LIN CAO : 1137 WALNUT ST
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	 FA0000582 PR0000200 2179-16F-1 7/25/2023 DA0011308 106 - Pre-Opening Inspection 	Inspector Inspector Phone Program: Total Inspection Time Result	 EE0000021 - Amanda Young Not Specified 1623 - Restaurant <2000 Sq. Feet 60 min. 01 - Meets Standards

Inspection Violations

No violations cited.

—Overall Inspection Comments

Facility is clear to open under new owner(s).

Please make sure all food items have a lid/covering and all foodstuffs are at least stored 6 inches off of the ground. Thank you!

1/4 Sit 9

Received By:

Date

Amanda Young

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: MARTITAS MEXICAN FOOD	Owner	: ALEXIA & MARTHA VALDOVINOS
Site Address	: 8051 HWY 99E	Owner Address	: 7780 TINA CT
Facility ID	: FA0000593	Inspector	:EE0000021 - Amanda Young
Record ID	: PR0000213	Inspector Phone	:Not Specified
License/Permit Number	: 2196-16F-1	Program:	:1623 -Restaurant <2000 Sq. Feet
Person in Charge Inspection Date Inspection Number Purpose of Inspection	: 7/19/2023 DA0011299 106 - Pre-Opening Inspection	Total Inspection Time Result	: : 90 min. : 01 - Meets Standards

Inspection Violations

No violations cited.

-Overall Inspection Comments

Facility is clear to open. Thank you and best of luck on opening!

Refrigerator by kitchen door and ANSUL system must be serviced or replaced as holding temperature was temped at 61° F. Once that fridge is able to hold below 41° F, then facility is clear to use.

Received By:

Date

Amanda Young

J.

OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	: NORMA JEAN'S : 18367 BOWMAN RD	Owner Owner Address	E LYNNA GOTT
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number	 FA0000021 PR0003198 PT0003434 7/26/2023 DA0011314 	Inspector Inspector Phone Program: Total Inspection Time	 EE0000021 - Amanda Young Not Specified 1623 - Restaurant <2000 Sq. Feet 60 min.
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards

Inspection Violations

No violations cited.

—Overall Inspection Comments

Facility is clean and well organized, keep it up! Thank you.

Please be aware that your fire extinguishers will be due for their annual inspection. Last inspection per tag was dated July 28th, 2022.

ali for

Received By:

Date

Amanda Young

OFFICIAL FOOD INSPECTION REPORT



Facility Name Site Address	: RED GATE RANCH : 19020 STATE HIGHWAY 36 WEST	Owner Owner Address	: JUDY L. CHAGNON : 4120 CASTERSON CT
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number	: FA0001391 : PR0002441 : PT0002655 : : 7/26/2023 : DA0011328	Inspector Inspector Phone Program: Total Inspection Time	 EE0000005 - Tia Branton (530) 527-8020 1612 - Produce Stand 60 min.
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards

Inspection Violations

No violations cited.

—Overall Inspection Comments

Facility looks great. Thank you!

Received By:

Date

Tia Branton

2. Branton

Date