

County of Tehama
 Department of Environmental Health
 633 Washington St., Rm 36
 Red Bluff CA 96080
 Phone # (530) 527-8020
 www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: 2 BUDS BBQ	Owner	: KENDELL MAYFIELD
Site Address	: 200 S MAIN ST	Owner Address	: 340 KIMBALL RD
Facility ID	: FA0001308	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002285	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0002376	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 3/21/2024	Result	: 02 - Failed To Meet Standards
Inspection Number	: DA0011983		
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

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 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:

Food Managers certificate shall be posted. All others shall have food handlers training certificates on site.

HOT HOLDING TEMPERATURE - 16 11

"Comply by Date" Not Specified Not In Compliance

Violation Description:

Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving shall be brought to a temperature of 165°F. (114014, 114016)

Corrective Description:

Inspector Comments:

Hot holding temps must be kept. Food out of temperature for 4 hours or more shall be discarded.

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not Specified Not In Compliance

Violation Description:

Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1)

Corrective Description:

Inspector Comments:

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

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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:

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OFFICIAL FOOD INSPECTION REPORT

Facility Name : 2 BUDS BBQ Owner : KENDELL MAYFIELD
Site Address : 200 S MAIN ST Owner Address : 340 KIMBALL RD

If test strips for automatic dishwasher are not available ALL dishes shall be washed in three compartment sink in this order: 1)Wash 2)Rinse 3) Sanitize. Sanitizer must be at correct concentrations.

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

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, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

Inspector Comments:

If a piece of equipment is not Commercial Grade or not used in the facility, please remove.

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31 "Comply by Date" Not Specified Not In Compliance

Violation Description:

Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

Corrective Description:

Inspector Comments:

Food serving line shall be protected by sneeze guard. Half of it is missing and shall be replaced immediately.

Overall Inspection Comments

Re-inspection required.

Received By:

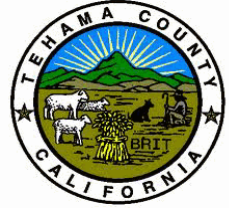
Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name : ALCATRAZ RESTAURANT AND TAQUERIA	Owner : ADELAIDA SOTELO
Site Address : 343 S MAIN ST	Owner Address : 1510 SOLANO ST
Facility ID : FA0000106	Inspector : EE0000026 - Greg Lyon
Record ID : PR0002587	Inspector Phone : Not Specified
License/Permit Number : PT0002797	Program: : 1624 - Restaurant 2000 Sq.
Person in Charge :	: Feet-6000 Sq. Feet
Inspection Date : 3/11/2024	Total Inspection Time : 60 min.
Inspection Number : DA0011931	Result : 02 - Failed To Meet Standards
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

WALL CEILING AND FLOORS MUST BE APPROVED MATERIAL AND KEPT CLEAN AT ALL TIMES - 16 45	"Comply by Date" Not Specified	Not In Compliance
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Violation Description:

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:

Black mold on the walls in the ware washing area. Clean and maintain.

PROPER BACKFLOW PROTECTION - 16 41	"Comply by Date" Not Specified	Not In Compliance
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Violation Description:

The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

Corrective Description:

Inspector Comments:

No anti siphon valve at the mop sink. Provide and maintain.

FOOD SHALL BE KEPT IN APPROVED CONTAINERS, LABELED AND STORED OFF OF FLOOR - 16 30	"Comply by Date" Not Specified	Not In Compliance
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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:

Remove the cardboard covers from the bulk food storage bins and replace with lids that are smooth, easily cleanable, nonporous and durable.

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31	"Comply by Date" Not Specified	Not In Compliance
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Violation Description:

Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

Corrective Description:

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OFFICIAL FOOD INSPECTION REPORT

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

Inspector Comments:

bowls are being used to dispense product from bulk food storage bins. The bowls are to be removed and the product discarded due to contamination.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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:

The floor mop is being stored in the mop bucket. Remove the mop from the bucket and hang up to properly air dry.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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:

No Quat test strips available. Provide and maintain.

Overall Inspection Comments

Juan and Sonia Santillan were easy to work with.
Juan's manager food safety cert expires 4/14/2027

Greg Lyon

Received By: _____

Date _____

Greg Lyon

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: ARCO AM/PM	Owner	: JOHN JOHAL
Site Address	: 1080 S MAIN St	Owner Address	: 1308 KANSAS AVE
Facility ID	: FA0000986	Inspector	: EE0000026 - Greg Lyon
Record ID	: PR0001231	Inspector Phone	: Not Specified
License/Permit Number	: 7070-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 3/6/2024	Total Inspection Time	: 30 min.
Inspection Number	: DA0011915	Result	: 02 - Failed To Meet Standards
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

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not
Specified

Not In Compliance

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:

Paper towel dispenser at the 3 compartment sink is empty. Owner will refill when the key is located.

LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

All liquid waste must drain to an approved fully functioning sewage disposal system. (114197)

Corrective Description:

Inspector Comments:

Both floor sinks at the back room are moldy. Clean and maintain.

Overall Inspection Comments

All food temps good.

Greg Lyon

Received By: _____

Date _____

Greg Lyon _____

Date _____

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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	: EE0000026 - Greg Lyon
Record ID	: PR0000105	Inspector Phone	: Not Specified
License/Permit Number	: 2026-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/5/2024	Total Inspection Time	: 45 min.
Inspection Number	: DA0011912	Result	: 02 - Failed To Meet Standards
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

COMMUNICABLE DISEASE - 16 2

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Employees with a communicable disease shall be excluded from the food facility / preparation of food. Gloves shall be worn if an employee has cuts, wounds, and rashes. No employee shall commit any act that may contaminate or adulterate food, food contact surface, or utensils. (113949.5) The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. (113949.2, 113950, 113950.5, 113973(a))

Corrective Description:

Inspector Comments:

Employee at the cook line wearing a bandage on his finger without glove protection.
Provide glove protection when necessary.

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:

Food accumulation at the bottom of the freezer by the cook line. Clean freezer from all food debris.
food debris on the can opener. clean the can opener

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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:

Formica shelving in the kitchen area is damaged and is to be removed and replaced with shelving that is smooth, easily cleanable, durable and non absorbent.

Overall Inspection Comments

Food temps all good.

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OFFICIAL FOOD INSPECTION REPORT

Facility Name : BREEZYS WINGS & WHEELS
Site Address : 1760 AIRPORT BLVD

Owner : BRIANNA & MATHEW SCOTT
Owner Address : 18820 NEWMAN RD

Greg Lyon

Received By: _____

Date _____

Greg Lyon _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: BUD'S JOLLY KONE	Owner	: J N BLAIR
Site Address	: 455 ANTELOPE BLVD	Owner Address	: P O BOX 1294
Facility ID	: FA0000501	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000107	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2031-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/13/2024	Total Inspection Time	: 45 min.
Inspection Number	: DA0011946	Result	: 01 - Meets Standards
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

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 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 post copy of managers food training.

ALL UTENSILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - 16 35

"Comply by Date" Not
Specified

Not In Compliance

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, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

Inspector Comments:

Please make sure all refrigeration units are NSF or ANSI certified (required in commercial kitchen)

Overall Inspection Comments

Facility very clean thank you.

Received By:

Date

Tia Branton

Date

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: CARNICERIA MARTINEZ	Owner	: PEDRO MARTINEZ
Site Address	: 1311 SOLANO ST	Owner Address	: 688 TOOMES RD
Facility ID	: FA0000045	Inspector	: EE0000026 - Greg Lyon
Record ID	: PR0002614	Inspector Phone	: Not Specified
License/Permit Number	: PT0002830	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 3/18/2024	Total Inspection Time	: 45 min.
Inspection Number	: DA0011965	Result	: 02 - Failed To Meet Standards
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

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

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:

No wall mounted soap or paper towel dispenser present at the hand wash sink or in the bathroom. Provide and maintain.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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:

No sanitizer test strips available. Provide and maintain.

Overall Inspection Comments

Greg Lyon

Received By:

Date

Greg Lyon

Date

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 Red Bluff CA 96080
 Phone # (530) 527-8020
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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: CARNICERIA MI PUEBLO	Owner	: CARNICERIA MI PUEBLO
Site Address	: 1321 SOLANO ST	Owner Address	: 23915 ORANGEWOOD RD
Facility ID	: FA0000679	Inspector	: EE0000026 - Greg Lyon
Record ID	: PR0000332	Inspector Phone	: Not Specified
License/Permit Number	: 2372-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 3/18/2024	Total Inspection Time	: 75 min.
Inspection Number	: DA0011966	Result	: 02 - Failed To Meet Standards
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

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified Not In Compliance

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:

No wall mounted soap dispenser at the hand wash sink. Provide and maintain.

ALL FOOD SHALL BE LABELED CORRECTLY - 16 32

"Comply by Date" Not Specified Not In Compliance

Violation Description:

Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1)

Corrective Description:

Inspector Comments:

Labels missing on repackaged foods, I.E.: Corn,Pumpkin seeds,Peanuts,Wagon wheels, etc. Provide complete labels with list of ingredients and other necessary information.

ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - 16 35

"Comply by Date" Not Specified Not In Compliance

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, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

Inspector Comments:

Broken glass door at the meat display case. Remove and replace.
 The 3 compartment sink legs are sitting on top of wood blocks to get water flow to the floor sink which is also sitting on blocks.
 Remove the wood blocks from under the 3 compartment sink legs and properly plumb the floor sink.

ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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OFFICIAL FOOD INSPECTION REPORT

Facility Name : CARNICERIA MI PUEBLO Owner : CARNICERIA MI PUEBLO
Site Address : 1321 SOLANO ST Owner Address : 23915 ORANGEWOOD RD

Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6# beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1)

Corrective Description:

Inspector Comments:

The rest room has no vent. Provide

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

"Comply by Date" Not Specified

Not In Compliance

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:

Restroom door is not self closing. Provide and maintain.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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:

Painted concrete floors are badly worn. Repaint so that the floor surface is smooth, easily cleanable, nonabsorbent and durable. Cove base is missing in various areas. Provide and maintain. Missing drop ceiling tiles. Provide and maintain.

Overall Inspection Comments

Christian Lince food manager cert. expires 8/01/2028.
Operator owns the building which is very old.

Greg Lyon

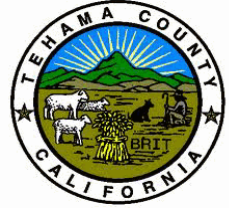
Received By:

Date

Greg Lyon

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OFFICIAL FOOD INSPECTION REPORT

Facility Name : DAISY'S ICE CREAM	Owner : EUSEBIO ROMERO
Site Address : 1309 SOLANO ST	Owner Address : 299 N ALEX LN
Facility ID : FA0000564	Inspector : EE0000026 - Greg Lyon
Record ID : PR0000178	Inspector Phone : Not Specified
License/Permit Number : 2148-16F-1	Program: : 1623 - Restaurant <2000 Sq. Feet
Person in Charge :	:
Inspection Date : 3/27/2024	Total Inspection Time : 90 min.
Inspection Number : DA0011989	Result : 02 - Failed To Meet Standards
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

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

"Comply by Date" Not Specified

Not In Compliance

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:

Towel dispenser empty in the bathroom. Refill and maintain.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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:

Unfinished walls in the food storage room and across from the 3 compartment sink. Finish wall surfaces with FRP as discussed. Repaint the badly worn concrete floor with a durable light colored paint so as to be smooth, easily cleanable, nonabsorbent and durable.

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:

The reach in freezer in the food storage room has food debris on the bottom of the unit and also a large chunk of ice from a leak. Clean the unit, remove the ice and repair as necessary.

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us



OFFICIAL FOOD INSPECTION REPORT

Facility Name : DAISY'S ICE CREAM Owner : EUSEBIO ROMERO
Site Address : 1309 SOLANO ST Owner Address : 299 N ALEX LN

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:

Alex Rodriguez working without a food handler cert. He will acquire the needed cert within 30 days as discussed.

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/ 45°F or at or above 135°F. (113996, 113998, 114037, 114343(a))

Corrective Description:

Inspector Comments:

A large pot of meat was sitting out at 63°F. It was placed back under refrigeration. The explanation was that it had just been defrosted under cold running water.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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:

The 3 compartment sink was not set up during food processing operations even though there were utensils drying. There was no evidence sanitizer was used and there was no sanitizer test strips available.

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 °F 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:

No thermometer present in the refrigerator. Provide and maintain.

ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - 16 35

"Comply by Date" Not Specified

Not In Compliance

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, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

Inspector Comments:

Plastic cutting board is heavily scored and is no longer smooth, easily cleanable. Remove

Overall Inspection Comments

The electrical panel in the storage room has no cover on the face and metal ladders were leaning up against the panel. SHOCK HAZARD !!!

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name : DAISY'S ICE CREAM
Site Address : 1309 SOLANO ST

Owner : EUSEBIO ROMERO
Owner Address : 299 N ALEX LN

Greg Lyon

Received By: _____

Date _____

Greg Lyon _____

Date _____

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
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www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: DOLLAR GENERAL #15653	Owner	: DOLGEN CALIFORNIA, LLC
Site Address	: 530 SOLANO St	Owner Address	: 100 MISSION RIDGE
Facility ID	: FA0001305	Inspector	: EE0000026 - Greg Lyon
Record ID	: PR0002283	Inspector Phone	: Not Specified
License/Permit Number	: PT0002374	Program:	: 1615 - Retail Market 6K Sq.
Person in Charge	:		: Feet-15K Sq Feet No Prep
Inspection Date	: 3/20/2024	Total Inspection Time	: 45 min.
Inspection Number	: DA0011973	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Greg Lyon

Received By:

Date

Greg Lyon

Date

County of Tehama
 Department of Environmental Health
 633 Washington St., Rm 36
 Red Bluff CA 96080
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OFFICIAL FOOD INSPECTION REPORT

Facility Name : EL CHINO TACO'S	Owner : LORENA FUENTES
Site Address : 1723 SOLANO ST	Owner Address : 1146 TOOMES AVE
Facility ID : FA0001244	Inspector : EE0000026 - Greg Lyon
Record ID : PR0002177	Inspector Phone : Not Specified
License/Permit Number : PT0002268	Program: : 1628 - Food Vehicle Prepared Food
Person in Charge :	:
Inspection Date : 3/26/2024	Total Inspection Time : 30 min.
Inspection Number : DA0011985	Result : 02 - Failed To Meet Standards
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

MOBILE SIGNAGE - 16 39B

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

(a) Except as specified in subdivision (c), the business name or name of the operator, city, state, ZIP Code, and name of the permittee, if different from the name of the food facility, shall be legible, clearly visible to consumers, and permanently affixed on the consumer side of the mobile food facility and on a mobile support unit. (114299) (b) The business name shall be in letters at least 3 inches high. Letters and numbers for the city, state, and ZIP Code shall not be less than one inch high. The color of each letter and number shall contrast with its background. (c) Notwithstanding subdivision (a), motorized mobile food facilities and mobile support units shall have the required identification on two sides.

Corrective Description:

Inspector Comments:

No business name on the consumer side of the unit. The owner's son said that the unit has been primed for painting and that the business name will be on the unit this coming Sunday 3/31/2024.

ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - 16 35

"Comply by Date" Not Specified

Not In Compliance

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, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

Inspector Comments:

The prep refrigerator is out of temperature 67°F. The owner says she's ordering a new unit today or have this one fixed.

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 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:

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Department of Environmental Health
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Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us



OFFICIAL FOOD INSPECTION REPORT

Facility Name : EL CHINO TACO'S
Site Address : 1723 SOLANO ST
Owner : LORENA FUENTES
Owner Address : 1146 TOOMES AVE

Repeat violation. No food manager certificate or food handler certs available.
Have the Certifications on site at all times.

Overall Inspection Comments

The commissary: Mariscos Altomar photo taken.

Greg Lyon

Received By:

Date

Greg Lyon

Date

County of Tehama
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 Red Bluff CA 96080
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OFFICIAL FOOD INSPECTION REPORT



Facility Name : EL TACO ASADO	Owner : FRANCISCO LUIS LOPEZ
Site Address : 1515 HWY 99W	Owner Address : 309 COLUSA ST
Facility ID : FA0001733	Inspector : EE0000026 - Greg Lyon
Record ID : PR0003403	Inspector Phone : Not Specified
License/Permit Number : PT0003640	Program : 1623 - Restaurant <2000 Sq. Feet
Person in Charge :	:
Inspection Date : 3/19/2024	Total Inspection Time : 60 min.
Inspection Number : DA0011968	Result : 02 - Failed To Meet Standards
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

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 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:

No food manager certificate or food handler certificate available. Post for verification

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/ 45°F or at or above 135°F. (113996, 113998, 114037, 114343(a))

Corrective Description:

Inspector Comments:

The single door prep refrigerator is at 42°F. Lower temp to 41°F

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

"Comply by Date" Not Specified Not In Compliance

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:

The bathroom door is not self closing. Fix door to be self closing.

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

"Comply by Date" Not Specified Not In Compliance

Violation Description:

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:

County of Tehama
Department of Environmental Health
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Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us



OFFICIAL FOOD INSPECTION REPORT

Facility Name : EL TACO ASADO Owner : FRANCISCO LUIS LOPEZ
Site Address : 1515 HWY 99W Owner Address : 309 COLUSA ST

Inspector Comments:

Holes in the ceiling above the cook stove. Repair the ceiling so as to be smooth, easily cleanable, nonabsorbent and durable.

LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All liquid waste must drain to an approved fully functioning sewage disposal system. (114197)

Corrective Description:

Inspector Comments:

The produce sink and the 3 compartment sink are not properly plumbed to a floor sink. Correct and maintain, Photo's taken

EQUIPMENT, UTENCILS AND LINENS SHALL BE PROTECTED FROM CONTAMINATION AT ALL TIMES - 16 36

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 # 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5)

Corrective Description:

Inspector Comments:

Plastic single serve forks are being stored with food contact surface up. Store all utensils with the food contact surface down.

Overall Inspection Comments

Greg Lyon

Received By: _____

Date _____

Greg Lyon _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: ELK'S LODGE	Owner	: ELKS LODGE
Site Address	: 355 GILMORE RD	Owner Address	: 355 GILMORE RD.
Facility ID	: FA0000531	Inspector	: EE0000026 - Greg Lyon
Record ID	: PR0000139	Inspector Phone	: Not Specified
License/Permit Number	: 2083-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 3/13/2024	Total Inspection Time	: 45 min.
Inspection Number	: DA0011945	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Food mgr certificate: Jennifer B. Perz - expires Oct 17, 2028

Greg Lyon

Received By:

Date

Greg Lyon

Date

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: FIREHOUSE PIZZA	Owner	: FRANCISCO BOBADILLA
Site Address	: 734 MAIN ST	Owner Address	: 216 PINE ST
Facility ID	: FA0000604	Inspector	: EE0000026 - Greg Lyon
Record ID	: PR0000227	Inspector Phone	: Not Specified
License/Permit Number	: 2219-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 3/6/2024	Result	: 02 - Failed To Meet Standards
Inspection Number	: DA0011918		
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

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 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:

Food mgr certificate expired 10/2023. will correct

Overall Inspection Comments

Mgr(Thomas) will renew his certificate.

Mgr states building lease will expire May 1, 2024. At that time the business will close.

All food temps good

Greg Lyon

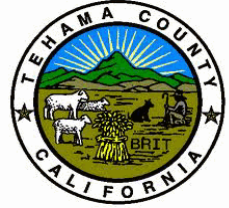
Received By:

Date

Greg Lyon

Date

County of Tehama
 Department of Environmental Health
 633 Washington St., Rm 36
 Red Bluff CA 96080
 Phone # (530) 527-8020
 www.co.tehama.ca.us



OFFICIAL FOOD INSPECTION REPORT

Facility Name : FLYING BOAT	Owner : LI YAN ZHU
Site Address : 1522 SOLANO ST	Owner Address : 1880 AUBURN OAK WAY
Facility ID : FA0000538	Inspector : EE0000026 - Greg Lyon
Record ID : PR0000148	Inspector Phone : Not Specified
License/Permit Number : 2101-16F-1	Program: : 1623 - Restaurant <2000 Sq. Feet
Person in Charge :	:
Inspection Date : 3/18/2024	Total Inspection Time : 90 min.
Inspection Number : DA0011967	Result : 02 - Failed To Meet Standards
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

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:

Food debris accumulation on and around the cook stove and the prep refrigerator. Clean and maintain.
 Grease accumulation at the hood. Clean and maintain.

HOT AND COLD POTABLE WATER AVAILABLE - 16 21

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

Corrective Description:

Inspector Comments:

The faucet at the 3 compartment sink is leaking. Repair/replace and maintain.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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:

Food debris on the walls around the cook stove, on the floor spillage of sticky liquid, dust accumulation at the ceiling vent. Clean all and maintain.
 The painted concrete floor is badly worn. repaint the concrete floor surfaces to be smooth, easily cleanable, nonabsorbent, and durable.

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:

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us



OFFICIAL FOOD INSPECTION REPORT

Facility Name : FLYING BOAT
Site Address : 1522 SOLANO ST
Owner : LI YAN ZHU
Owner Address : 1880 AUBURN OAK WAY

Inspector Comments:

Observed a bowl sitting in the bulk food container of rice. Li Zho said she would throw the rice out as it was contaminated.
Un covered foods observed in the prep refrigerator and the walk in. Cover all stored foods and maintain.

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/ 45°F or at or above 135°F. (113996, 113998, 114037, 114343(a))

Corrective Description:

Inspector Comments:

Raw chicken sitting out at 78°F. Placed back into the walk in.

Overall Inspection Comments

Li Zho mgr cert expires 10/11/2028

Greg Lyon

Received By:

Date

Greg Lyon

Date

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us



OFFICIAL FOOD INSPECTION REPORT

Facility Name	: FOOD MART VALERO	Owner	: REDDING OIL COMPANY
Site Address	: 1 SUTTER ST	Owner Address	: PO BOX 990280
Facility ID	: FA0001572	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0002778	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0003000	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 3/6/2024	Total Inspection Time	: 45 min.
Inspection Number	: DA0011923	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please make sure that all labels for food prepared in house (cookies especially) get attached to products before they are offered for sale.

Tia Branton

Received By:

Date

Tia Branton

Date

County of Tehama
 Department of Environmental Health
 633 Washington St., Rm 36
 Red Bluff CA 96080
 Phone # (530) 527-8020
 www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: FROM THE HEARTH BAKERY & CAFE	Owner	: JOHN DIX
Site Address	: 638 WASHINGTON ST	Owner Address	: 1405 RIDGE DR
Facility ID	: FA0000518	Inspector	: EE0000026 - Greg Lyon
Record ID	: PR0002565	Inspector Phone	: Not Specified
License/Permit Number	: PT0002775	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/11/2024	Total Inspection Time	: 60 min.
Inspection Number	: DA0011930	Result	: 02 - Failed To Meet Standards
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

HAND WASHING REQUIRED - 16 5

"Comply by Date" Not Specified

Not In Compliance

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:

No hand washing sign posted in the womens rest room. Provide and maintain.

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:

Noticed damaged formica counter in the area behind the cash register. Repair and maintain.

Noticed a hole in the wall at the back room entrance where a chair is stored. Remove the chair, repair the hole so the wall area is smooth, easily cleanable, non-absorbent and durable.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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:

Damaged flooring in front of the reach in freezer. Repair and maintain.

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:

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us



OFFICIAL FOOD INSPECTION REPORT

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

Inspector Comments:

A bowl is being used to dispense onion flour from a bulk storage container, which contaminates all the product.
The kitchen mgr (Travis) discarded the product.

NO EATING DRINKING OR SMOKING - 16 4

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

No employees shall eat, drink, or smoke in any work area. (113977)

Corrective Description:

Inspector Comments:

Noticed personal foods being stored in the refrigerator by the ice machine and at work areas.
food consumption and storage only in a designated area.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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:

No sanitizer test strips avail to test for correct concentration. Provide and maintain.

Overall Inspection Comments

Greg Lyon

Received By: _____

Date _____

Greg Lyon _____

Date _____

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: GUADALAJARA RESTAURANT	Owner	: A B & C RINCON INC.
Site Address	: 860 MAIN ST	Owner Address	: 860 MAIN ST
Facility ID	: FA0000608	Inspector	: EE0000026 - Greg Lyon
Record ID	: PR0000232	Inspector Phone	: Not Specified
License/Permit Number	: 2225-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/13/2024	Total Inspection Time	: 45 min.
Inspection Number	: DA0011944	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Facility is very clean. The food mgr cert Juan C. Rincon expires June 5, 2023

Greg Lyon

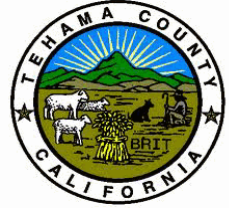
Received By: _____

Date _____

Greg Lyon _____

Date _____

County of Tehama
 Department of Environmental Health
 633 Washington St., Rm 36
 Red Bluff CA 96080
 Phone # (530) 527-8020
 www.co.tehama.ca.us



OFFICIAL FOOD INSPECTION REPORT

Facility Name : HAMPTON INN & SUITES	Owner : FLOYD E DAMSCHEN
Site Address : 520 ADOBE ROAD	Owner Address : 701 LASSEN AVE
Facility ID : FA0000671	Inspector : EE0000026 - Greg Lyon
Record ID : PR0000323	Inspector Phone : Not Specified
License/Permit Number : 2354-16F-1	Program: : 1623 - Restaurant <2000 Sq. Feet
Person in Charge :	:
Inspection Date : 3/11/2024	Total Inspection Time : 45 min.
Inspection Number : DA0011929	Result : 02 - Failed To Meet Standards
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

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 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:

No food mgr cert or food handler certs available. Please post certs or have them available at all times.

HANDWASHING AND TOILET FACILITIES MUST BE AVAILABLE WITH CORRECT SIGNAGE - 16 47

"Comply by Date" Not Specified Not In Compliance

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:

provide hand washing signs in the toilet rooms

LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22

"Comply by Date" Not Specified Not In Compliance

Violation Description:

All liquid waste must drain to an approved fully functioning sewage disposal system. (114197)

Corrective Description:

Inspector Comments:

The floor sink under the counter in the breakfast area has black mold. Clean and maintain.

PROPER BACKFLOW PROTECTION - 16 41

"Comply by Date" Not Specified Not In Compliance

Violation Description:

County of Tehama
Department of Environmental Health
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www.co.tehama.ca.us



OFFICIAL FOOD INSPECTION REPORT

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

The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

Corrective Description:

Inspector Comments:

No anti siphon valve at the hose bib at the mop sink. Provide an anti siphon valve to protect water supply.

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

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, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

Inspector Comments:

2 cast off refrigeration units are being stored in the back room. Remove so as not to encourage vectors.

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:

Bare wood shelving observed in the back room. Paint all bare wood shelving with a white enamel paint so as to be smooth, easily cleanable, non-absorbent, and durable,

Overall Inspection Comments

minor house keeping issues will be corrected

Greg Lyon

Received By:

Date

Greg Lyon

Date

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: HUMAN BEAN	Owner	: ALYSSA MENDONSA
Site Address	: 2135 N MAIN ST	Owner Address	: 19485 ALTA VISTA DR
Facility ID	: FA0000669	Inspector	: EE0000026 - Greg Lyon
Record ID	: PR0000320	Inspector Phone	: Not Specified
License/Permit Number	: 2342-16F-1	Program:	: 1640 - Limited Food Prep (Coffee Stand/Hotel)
Person in Charge	:	Total Inspection Time	: 30 min.
Inspection Date	: 3/6/2024	Result	: 02 - Failed To Meet Standards
Inspection Number	: DA0011919		
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

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:

scoops and bowls used to dispense from bulk food containers.

Owner agreed to discard contaminated products after reviewing possible contamination from bare hand contact.

Overall Inspection Comments

Mikal Ann Hiebert holds the MGR food safety cert. Issue date 1/27/2021
all food temps good.

Greg Lyon

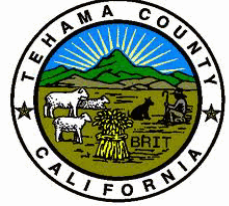
Received By: _____

Date _____

Greg Lyon _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT

Facility Name : IRON SKILLET/PETRO STOPPING CENTERS	Owner : TA OPERATING LLC
Site Address : 2151 SOUTH AVE	Owner Address : P O BOX 451100
Facility ID : FA0000610	Inspector : EE0000026 - Greg Lyon
Record ID : PR0000234	Inspector Phone : Not Specified
License/Permit Number : 2227-16F-1	Program: : 1624 - Restaurant 2000 Sq.
Person in Charge :	: Feet-6000 Sq. Feet
Inspection Date : 3/26/2024	Total Inspection Time : 90 min.
Inspection Number : DA0011986	Result : 02 - Failed To Meet Standards
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

HAND WASHING FACILITIES REQUIRED - 16 6

"Comply by Date" Not Specified

Not In Compliance

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:

Paper towel dispenser at the Hand wash sink behind front counter is empty. Refill and maintain.
 Faucet at the hand wash sink is leaking. Repair or replace.

Cabinet corner of the hand wash sink is damaged. Repair.
 Formica shelf behind the hand wash sink is badly damaged. Repair or replace.

LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All liquid waste must drain to an approved fully functioning sewage disposal system. (114197)

Corrective Description:

Inspector Comments:

Hand wash sink behind the front counter is direct drain to the sewer. Sink is to indirectly drain to a floor sink. Provide and maintain.

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:

Food debris at the bottom of the prep frig by the cook line. Clean and maintain.
 Cloth towels at the bottom of the refrigerator by the cook line. Remove towels and repair unit if necessary.

ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - 16 35

"Comply by Date" Not Specified

Not In Compliance

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, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

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OFFICIAL FOOD INSPECTION REPORT

Facility Name : IRON SKILLET/PETRO STOPPING CENTERS Owner : TA OPERATING LLC
Site Address : 2151 SOUTH AVE Owner Address : P O BOX 451100

Corrective Description:

Inspector Comments:

Plastic cutting boards throughout are badly scored and no longer smooth and easily cleanable. Remove and replace all badly scored cutting boards.

NO ADULTERED FOODS ALLOWED - 16 13

"Comply by Date" Not Specified Not In Compliance

Violation Description:

Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

Corrective Description:

Inspector Comments:

A bulk food container of Fish breeding and another of Bread crumbs have bowls sitting in the product for dispensing. Bare hand contact has contaminated the product and it is to be thrown out. The mgr. Jessica Rayburn confirms the product will be discarded.

ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - 16 35

"Comply by Date" Not Specified Not In Compliance

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, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

Inspector Comments:

A castoff ice machine is being stored in the back room and needs to be removed.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not Specified Not In Compliance

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, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

Corrective Description:

Inspector Comments:

An accumulation of cardboard boxes and bagged trash is sitting by the castoff ice machine. Remove and maintain clean.

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

"Comply by Date" Not Specified Not In Compliance

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 door is not self closing. Repair.
Floor tile is missing/damaged. Repair floor so as to be smooth and easily cleanable.

Overall Inspection Comments

The food manager certificate is in the name of: Gabriel Chavez
expires Oct.4,2028

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OFFICIAL FOOD INSPECTION REPORT

Facility Name : IRON SKILLET/PETRO STOPPING CENTERS
Site Address : 2151 SOUTH AVE

Owner : TA OPERATING LLC
Owner Address : P O BOX 451100

Greg Lyon

Received By: _____

Date _____

Greg Lyon _____

Date _____

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: LIQUOR CABINET #1	Owner	: SUKHWINDER SINGH KULLAR
Site Address	: 2185 SOLANO ST	Owner Address	: 2548 GREG JARVIS AVE
Facility ID	: FA0000576	Inspector	: EE0000026 - Greg Lyon
Record ID	: PR0000194	Inspector Phone	: Not Specified
License/Permit Number	: 2168-16F-1	Program:	: 1613 - Retail Market Prepackaged
Person in Charge	:		: Foods Only
Inspection Date	: 3/27/2024	Total Inspection Time	: 60 min.
Inspection Number	: DA0011990	Result	: 02 - Failed To Meet Standards
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

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

"Comply by Date" Not Specified

Not In Compliance

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:

The bathroom has a hole in the wall, no hot water, empty paper towel dispenser, empty soap dispenser and empty toilet paper holder. Repair the hole, provide hot water and refill the dispensers and holder.

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:

The fans in the walk in have dust accumulation and the ceiling also has dust accumulation from the fans. Clean and maintain.

NO EATING DRINKING OR SMOKING - 16 4

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

No employees shall eat, drink, or smoke in any work area. (113977)

Corrective Description:

Inspector Comments:

Noticed personal food items being stored in the walk in beside foods for sale. Do not Store personal food items in the walk in. Store personal items in an employee break room.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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:

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
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OFFICIAL FOOD INSPECTION REPORT

Facility Name : LIQUOR CABINET #1
Site Address : 2185 SOLANO ST

Owner : SUKHWINDER SINGH KULLAR
Owner Address : 2548 GREG JARVIS AVE

Inspector Comments:

Damaged wall in the back storage room. Repair.

Overall Inspection Comments

Greg Lyon

Received By: _____

Date _____

Greg Lyon

Date _____

County of Tehama
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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: LIQUOR WAREHOUSE	Owner	: KARTAR SINGH
Site Address	: 3070 HIGHWAY 99 W	Owner Address	: 3070 HWY 99W
Facility ID	: FA0000492	Inspector	: EE0000026 - Greg Lyon
Record ID	: PR0003225	Inspector Phone	: Not Specified
License/Permit Number	: PT0003461	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 3/20/2024	Total Inspection Time	: 60 min.
Inspection Number	: DA0011972	Result	: 02 - Failed To Meet Standards
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

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 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:

Repeat violation. The owner was contacted by phone during the inspection and assured me the needed documentation will be emailed to this department.

PROPER COOLING METHOD - 16 9

"Comply by Date" Not Specified Not In Compliance

Violation Description:

All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

Corrective Description:

Inspector Comments:

A large pot of cooked beans was sitting in the refrigerator. After stirring the beans the temperature was recorded at 48°F. The product was thrown out.

FOOD SHALL BE THAWED CORRECTLY - 16 26

"Comply by Date" Not Specified Not In Compliance

Violation Description:

Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. (114018, 114020, 114020.1)

Corrective Description:

Inspector Comments:

Meat defrosting in a deep pot in the 3 compartment sink in cold water, not running. Water must be continuously running during thawing process.

Overall Inspection Comments

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name : LIQUOR WAREHOUSE
Site Address : 3070 HIGHWAY 99 W

Owner : KARTAR SINGH
Owner Address : 3070 HWY 99W

Greg Lyon

Received By: _____ Date _____

Greg Lyon _____ Date _____

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: LOS MARIACHIS	Owner	: ROBERTO REYES
Site Address	: 604 MAIN ST	Owner Address	: 12265 ANGEL CT
Facility ID	: FA0000579	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000197	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2174-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 3/18/2024	Total Inspection Time	: 60 min.
Inspection Number	: DA0011963	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Food facility looks great. Thank you for all of your work.

Tia Branton

Received By:

Date

Tia Branton

Date

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
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www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: PALOMINO ROOM	Owner	: CARLOS ZAPATA
Site Address	: 723 MAIN ST	Owner Address	: 8588 SILVER BRIDGE RD
Facility ID	: FA0000603	Inspector	: EE0000026 - Greg Lyon
Record ID	: PR0000225	Inspector Phone	: Not Specified
License/Permit Number	: 2218-16F-1	Program:	: 1626 - Bar Prepackaged Foods Only
Person in Charge	:		:
Inspection Date	: 3/13/2024	Total Inspection Time	: 30 min.
Inspection Number	: DA0011952	Result	: 02 - Failed To Meet Standards
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

"Comply by Date" Not Specified

Not In Compliance

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:

No sanitizer test strips avail. Provide and maintain.

Overall Inspection Comments

Greg Lyon

Received By: _____

Date _____

Greg Lyon _____

Date _____

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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: RAMOS DONUT HOUSE	Owner	: RAMOS DONUT HOUSE
Site Address	: 545 MAIN ST	Owner Address	: 545 MAIN ST
Facility ID	: FA0000665	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000315	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2331-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/12/2024	Total Inspection Time	: 45 min.
Inspection Number	: DA0011943	Result	: 01 - Meets Standards
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

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 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 post food managers certificate and facility must have copies of all food handler cards on site. Also, please send copy of managers certificate to the TCEH office at 633 Washington Street Rm. 36

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 °F 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 make sure that all refrigeration units have dedicated working thermometers.

Overall Inspection Comments

Thank you for keeping facility clean.

Received By:

Date

Tia Branton

Date

County of Tehama
Department of Environmental Health
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Phone # (530) 527-8020
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OFFICIAL FOOD INSPECTION REPORT



Facility Name	: RED BLUFFAM/PM	Owner	: LOVEDEEP SINGH
Site Address	: 2800 MAIN St	Owner Address	: 2800 MAIN ST
Facility ID	: FA0001118	Inspector	: EE0000026 - Greg Lyon
Record ID	: PR0001890	Inspector Phone	: Not Specified
License/Permit Number	: 8470-16F-1	Program:	: 1617 - Retail Market <6000 Sq Feet
Person in Charge	:		: 1 Prep Area
Inspection Date	: 3/11/2024	Total Inspection Time	: 45 min.
Inspection Number	: DA0011932	Result	: 02 - Failed To Meet Standards
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

PROPER BACKFLOW PROTECTION - 16 41

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

Corrective Description:

Inspector Comments:

No anti siphon valve on the hose bib at the mop sink. Provide and maintain.
Mop being stored in the mop bucket. remove and hang to properly air dry.

Overall Inspection Comments

Greg Lyon

Received By:

Date

Greg Lyon

Date

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 Phone # (530) 527-8020
 www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name : RED BLUFF SHELL	Owner : GURDEV SINGH & BAL KAUR
Site Address : 58 ANTELOPE Blvd	Owner Address : 22700 ANTELOPE BLVD
Facility ID : FA0000980	Inspector : EE0000026 - Greg Lyon
Record ID : PR0001172	Inspector Phone : Not Specified
License/Permit Number : 7062-16F-1	Program: : 1617 - Retail Market <6000 Sq Feet
Person in Charge :	: 1 Prep Area
Inspection Date : 3/12/2024	Total Inspection Time : 45 min.
Inspection Number : DA0011935	Result : 02 - Failed To Meet Standards
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

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 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:

Food managers food safety certificate not available. Please post mgr cert and maintain.

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 °F 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:

No thermometer present in the MAX COLD refrigerator. Provide and maintain.

PROPER BACKFLOW PROTECTION - 16 41

"Comply by Date" Not Specified Not In Compliance

Violation Description:

The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

Corrective Description:

Inspector Comments:

No anti siphon valve at the mop sink. Provide and maintain.

HANDWASHING AND TOILET FACILITIES MUST BE AVAILABLE WITH CORRECT SIGNAGE - 16 47

"Comply by Date" Not Specified Not In Compliance

Violation Description:

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name : RED BLUFF SHELL Owner : GURDEV SINGH & BAL KAUR
Site Address : 58 ANTELOPE Blvd Owner Address : 22700 ANTELOPE BLVD

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:

No hand wash sign in the bathroom. Provide and maintain.

Overall Inspection Comments

Rohit on site during the inspection

Greg Lyon

Received By:

Date

Greg Lyon

Date

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: RED BLUFF SENIOR LIVING	Owner	: TITAN SENQUEST
Site Address	: 750 DAVID AVE	Owner Address	: 1230 ROSECRANS AVE 405
Facility ID	: FA0000650	Inspector	: EE0000026 - Greg Lyon
Record ID	: PR0000295	Inspector Phone	: Not Specified
License/Permit Number	: 2306-16F-1	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 60 min.
Inspection Date	: 3/6/2024	Result	: 02 - Failed To Meet Standards
Inspection Number	: DA0011917		
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

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 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:

Marys food handler permit expired 5/7/2023. She will immediately renew.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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:

Test strips are out of date. New ones will be ordered.

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:

Can opener has food debris accumulation. Opener removed for cleaning.

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:

3 five gallon Bulk food containers had scoops with their handles in the product and 1 small container. All product was thrown out. Contamination from bare hands was reviewed.

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us



OFFICIAL FOOD INSPECTION REPORT

Facility Name : RED BLUFF SENIOR LIVING
Site Address : 750 DAVID AVE

Owner : TITAN SENQUEST
Owner Address : 1230 ROSECRANS AVE 405

Overall Inspection Comments

All food contact surfaces were very clean

Greg Lyon

Received By:

Date

Greg Lyon

Date

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: REEDS CREEK SCHOOL	Owner	: REEDS CREEK SCHOOL
Site Address	: 18335 JOHNSON ROAD	Owner Address	: 18335 JOHNSON RD
Facility ID	: FA0000625	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000258	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2258-16F-1	Program:	: 1635 - School Cafeteria/Senior
Person in Charge	:		: Program
Inspection Date	: 3/15/2024	Total Inspection Time	: 60 min.
Inspection Number	: DA0011969	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Cafeteria looks good. Thanks

Tia Branton

Received By:

Date

Tia Branton

Date

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: ROUND TABLE PIZZA	Owner	: CIRCLE PIZZA LLC
Site Address	: 680 EDITH AVE	Owner Address	: P.O. BOX 1646
Facility ID	: FA0000632	Inspector	: EE0000026 - Greg Lyon
Record ID	: PR0000268	Inspector Phone	: Not Specified
License/Permit Number	: 2268-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 3/26/2024	Total Inspection Time	: 60 min.
Inspection Number	: DA0011987	Result	: 02 - Failed To Meet Standards
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

EMPLOYEES SHALL WEAR GLOVES AND KEEP HAIR CONTAINED - 16 25

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)

Corrective Description:

Inspector Comments:

NOTICED THE PERSON MAKING PIZZA WAS DOING SO WITH HIS BARE HANDS. USE DISPOSABLE GLOVES WHEN PREPARING FOOD

ADEQUATE LIGHTING REQUIRED - 16 38A

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

Corrective Description:

Inspector Comments:

No shatter shields on the overhead lights in the dough room. Provide shatter shields for the overhead lights.

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

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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:

REPEAT VIOLATION: Ceiling panels in the walk in are sagging and are being held in place by bare wood 2x4's. Remove the 2x4's and replace the ceiling panels. see inspection dated 12/9/2021.

FOOD TRAINING - 16 1

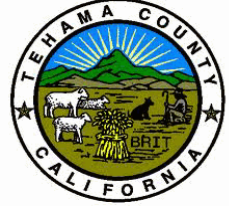
"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All food employees shall have adequate knowledge of and be trained in food safety 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)

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us



OFFICIAL FOOD INSPECTION REPORT

Facility Name : ROUND TABLE PIZZA
Site Address : 680 EDITH AVE

Owner : CIRCLE PIZZA LLC
Owner Address : P.O. BOX 1646

Corrective Description:

Inspector Comments:

Food handler certificate is expired for Deborah Gite 6/19/2023. She was working and will correct immediately.

ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

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 Description:

Inspector Comments:

Plastic cutting boards are heavily scored. Remove and replace with smooth and easily cleanable ones.

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:

The wood shelf across from the 3 compartment sink is badly worn. Repair so as to be smooth, easily cleanable, nonabsorbent and durable.

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

"Comply by Date" Not Specified

Not In Compliance

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:

No hand wash sign in the bathroom. Provide.

Overall Inspection Comments

Food manager certificate issued to: Jinnelle Kvalvik
expires Nov 06,2028

Greg Lyon

Received By:

Date

Greg Lyon

Date

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: SAFEWAY 2295	Owner	: SAFEWAY, INC.
Site Address	: 600 EDITH AVE	Owner Address	: 251 LITTLE FALLS DR
Facility ID	: FA0000634	Inspector	: EE0000026 - Greg Lyon
Record ID	: PR0000270	Inspector Phone	: Not Specified
License/Permit Number	: 2271-16F-1	Program:	: 1622 - Retail Market >15K Sq Feet 3
Person in Charge	:		: Prep
Inspection Date	: 3/27/2024	Total Inspection Time	: 90 min.
Inspection Number	: DA0011991	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Store is clean, all temps good

Greg Lyon

Received By:

Date

Greg Lyon

Date

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: SIP COFFEE BAR	Owner	: ERICA ATWELL
Site Address	: 905 WALNUT ST	Owner Address	: 905 WALNUT ST
Facility ID	: FA0000651	Inspector	: EE0000026 - Greg Lyon
Record ID	: PR0000296	Inspector Phone	: Not Specified
License/Permit Number	: 2308-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/13/2024	Total Inspection Time	: 30 min.
Inspection Number	: DA0011947	Result	: 02 - Failed To Meet Standards
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

LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

All liquid waste must drain to an approved fully functioning sewage disposal system. (114197)

Corrective Description:

Inspector Comments:

Black mold in the floor sink. Clean and maintain.

Overall Inspection Comments

Today is their one year anniversary!
Congratulations Michelle and Erica
Food mgr certificate : Blane Atwell expires Dec. 19, 2027.
All food temps good.

Greg Lyon

Received By: _____

Date _____

Greg Lyon _____

Date _____

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: SOLANO STREET LIQUOR & GROCERY	Owner	: SAYEGH BROTHERS, INC
Site Address	: 2013 SOLANO ST	Owner Address	: 2013 SOLANO ST
Facility ID	: FA0000487	Inspector	: EE0000026 - Greg Lyon
Record ID	: PR0000088	Inspector Phone	: Not Specified
License/Permit Number	: 2003-16F-1	Program:	: 1614 - Retail Market<6000 Sq. Feet
Person in Charge	:		: No Prep
Inspection Date	: 3/20/2024	Total Inspection Time	: 60 min.
Inspection Number	: DA0011974	Result	: 02 - Failed To Meet Standards
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

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

"Comply by Date" Not Specified

Not In Compliance

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: No wall mount soap or toilet paper dispenser. Provide Hole in the wall behind the door. Repair so as to be smooth, easily cleanable, nonabsorbent and durable .Missing electrical plate cover for the light switch. Provide plate cover .Storing rags and other misc items on shelving. Remove all items from storage in the restroom. Open hole in the roof. cover open hole.

Public restroom: No hand wash sign. Provide. Toilet paper dispenser empty. Refill and maintain. Paper towel dispenser empty. Refill and maintain. Storing tools and misc other items. Remove all stored items from the restroom and maintain. Door is not self closing. Repair.

LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All liquid waste must drain to an approved fully functioning sewage disposal system. (114197)

Corrective Description:

Inspector Comments:

The ice machine is not draining to a floor sink. Provide

ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - 16 35

"Comply by Date" Not Specified

Not In Compliance

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, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

Inspector Comments:

Interior wall of ice machine is damaged. Repair or replace

Overall Inspection Comments

Storage rooms are very cluttered. Remove all unnecessary items and organize.

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name : SOLANO STREET LIQUOR & GROCERY
Site Address : 2013 SOLANO ST

Owner : SAYEGH BROTHERS, INC
Owner Address : 2013 SOLANO ST

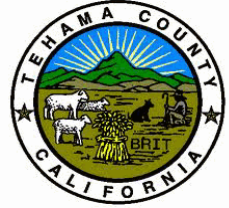
Greg Lyon

Received By: _____ Date _____

Greg Lyon _____ Date _____

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: SUBWAY	Owner	: SUBWAY
Site Address	: 10 GILMORE ST	Owner Address	: 7672 AVIANCA DR C50
Facility ID	: FA0000674	Inspector	: EE0000026 - Greg Lyon
Record ID	: PR0000327	Inspector Phone	: Not Specified
License/Permit Number	: 2363-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/13/2024	Total Inspection Time	: 45 min.
Inspection Number	: DA0011939	Result	: 02 - Failed To Meet Standards
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

PROPER BACKFLOW PROTECTION - 16 41

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

Corrective Description:

Inspector Comments:

No anti siphon valve n the hose bib at the mop sink. Provide and maintain.

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

"Comply by Date" Not Specified

Not In Compliance

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:

The flush valve on the toilet in the employee restroom is broken. Repair and maintain.

Overall Inspection Comments

Greg Lyon

Received By:

Date

Greg Lyon

Date

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: SUBWAY	Owner	: MIKE SHARMA
Site Address	: 951 HIGHWAY 99W 101	Owner Address	: 346 GURDAS CT
Facility ID	: FA0000684	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000339	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2385-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/1/2024	Total Inspection Time	: 60 min.
Inspection Number	: DA0011907	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Okay to open under new ownership.

Tia Branton

Received By:

Date

Tia Branton

Date

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: TACO BELL	Owner	: J A SUTHERLAND INC
Site Address	: 2189 SOLANO ST	Owner Address	: 182 MAIN ST
Facility ID	: FA0000646	Inspector	: EE0000026 - Greg Lyon
Record ID	: PR0000287	Inspector Phone	: Not Specified
License/Permit Number	: 2296-16F-1	Program:	: 1624 - Restaurant 2000 Sq.
Person in Charge	:		: Feet-6000 Sq. Feet
Inspection Date	: 3/26/2024	Total Inspection Time	: 30 min.
Inspection Number	: DA0011984	Result	: 01 - Meets Standards
Purpose of Inspection	: 102 - Routine Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

The manager; Troy says that Food Handlers don't need a certificate because the corporate food training will suffice.

Greg Lyon

Received By:

Date

Greg Lyon

Date

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: TAQUERIA COTIJA	Owner	: JOSE GALVAN
Site Address	: 238 S MAIN ST	Owner Address	: 238 S MAIN ST
Facility ID	: FA0001739	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0003411	Inspector Phone	: (530) 527-8020
License/Permit Number	: PT0003648	Program:	: 1624 - Restaurant 2000 Sq. Feet-6000 Sq. Feet
Person in Charge	:	Total Inspection Time	: 45 min.
Inspection Date	: 3/14/2024	Result	: 01 - Meets Standards
Inspection Number	: DA0011955		
Purpose of Inspection	: 106 - Pre-Opening Inspection		

Inspection Violations

No violations cited.

Overall Inspection Comments

Please post Managers Food training certificate. Facility okay to open.

Tia Branton

Received By:

Date

Tia Branton

Date

County of Tehama
 Department of Environmental Health
 633 Washington St., Rm 36
 Red Bluff CA 96080
 Phone # (530) 527-8020
 www.co.tehama.ca.us



OFFICIAL FOOD INSPECTION REPORT

Facility Name : TREMONT CAFE & CREAMERY	Owner : LAURIE HILL
Site Address : 731 MAIN ST 1A	Owner Address : 19615 DEER CREEK ROAD
Facility ID : FA0000682	Inspector : EE0000026 - Greg Lyon
Record ID : PR0000335	Inspector Phone : Not Specified
License/Permit Number : 2379-16F-1	Program: : 1624 - Restaurant 2000 Sq.
Person in Charge :	: Feet-6000 Sq. Feet
Inspection Date : 3/13/2024	Total Inspection Time : 60 min.
Inspection Number : DA0011949	Result : 02 - Failed To Meet Standards
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

EQUIPMENT, UTENCILS AND LINENS SHALL BE PROTECTED FROM CONTAMINATION AT ALL TIMES - 16 36	"Comply by Date" Not Specified	Not In Compliance
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Violation Description:

All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 # 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5)

Corrective Description:

Inspector Comments:

A cutting knife is being stored between a prep table and the prep refrigerator. Store knives in a sanitary manner. Knife was removed for washing.

ALL UNPACKAGED FOODS SHALL BE PROTECTED FROM CONTAMINATION - 16 31	"Comply by Date" Not Specified	Not In Compliance
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Violation Description:

Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

Corrective Description:

Inspector Comments:

A bowl was noticed sitting in the pancake mix used for dispensing. Bare hand contact contaminates the product. The manager; linda agrees and will throw it out.

ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14	"Comply by Date" Not Specified	Not In Compliance
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Violation Description:

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 Description:

Inspector Comments:

Spoons are being stored with the food contact surface up. Store all utensils with the food contact surface down. Spoons were removed for washing.

Several plates were noticed with chips. Remove from service. All plates shall be smooth, easily cleanable, durable and non-absorbent.

The food mgr cert Linda expires Jan. 24, 2027.

Met Laurie Hill...Owner...very pleasant as was Linda.

Overall Inspection Comments

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name : TREMONT CAFE & CREAMERY
Site Address : 731 MAIN ST 1A

Owner : LAURIE HILL
Owner Address : 19615 DEER CREEK ROAD

Greg Lyon

Received By: _____ Date _____

Greg Lyon _____ Date _____

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Facility Name	: YAYA'S TACO SHOP	Owner	: ROSALBA RIVERA
Site Address	: 615 FOURTH STREET	Owner Address	: PO BOX 431
Facility ID	: FA0000697	Inspector	: EE0000026 - Greg Lyon
Record ID	: PR0000354	Inspector Phone	: Not Specified
License/Permit Number	: 2410-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/19/2024	Total Inspection Time	: 60 min.
Inspection Number	: DA0011970	Result	: 02 - Failed To Meet Standards
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

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:

Bowls were noticed in bulk food containers being used for dispensing. The foods were: Pinto beans, sugar, (2) containers of flour, and rice. The business owner (Rosie) understands the product has ben contaminated due to bare hand contact and will throw away all the contaminated products.

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 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:

Repeat violation: Still no food manager certificate available. Provide within 2 weeks and call this department to verify violation is corrected.

ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - 16 35

"Comply by Date" Not Specified

Not In Compliance

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, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

Inspector Comments:

The door gasket on the upright freezer is damaged and does not allow the door to remain closed on it's own. repair.

EQUIPMENT, UTENCILS AND LINENS SHALL BE PROTECTED FROM CONTAMINATION AT ALL TIMES - 16 36

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 # 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5)

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OFFICIAL FOOD INSPECTION REPORT

Facility Name : YAYA'S TACO SHOP
Site Address : 615 FOURTH STREET

Owner : ROSALBA RIVERA
Owner Address : PO BOX 431

Corrective Description:

Inspector Comments:

Noticed kitchen utensils being stored with the food contact surface up. Store all utensils with the food contact surface down.

LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All liquid waste must drain to an approved fully functioning sewage disposal system. (114197)

Corrective Description:

Inspector Comments:

Noticed the hand wash sink drains very slowly. Repair

Overall Inspection Comments

The owner discussed with the kitchen staff the importance of not using bowls to dispense product.

Greg Lyon

Received By: _____

Date _____

Greg Lyon _____

Date _____