



SUTTER COUNTY ENVIRONMENTAL HEALTH DIVISION  
 DEVELOPMENT SERVICES DEPARTMENT  
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Date 8-21-2020  
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**RETAIL FOOD FACILITY INSPECTION REPORT**

DBA: Tasty Buffer  
 Address: 840 Gray Avenue City: Yuba City

Re-inspection

OBSERVATIONS AND CORRECTIVE ACTIONS
- Sushi cooled in reach-in refrigerator to $\leq 41^{\circ}\text{F}$ before being taken to salad bar. Staff reports metal <del>trays</del> <sup>containers</sup> will be used to hold sushi, keeping ice all around the <del>trays</del> <sup>containers</sup> . Violation corrected.
<b>NOTE:</b> Do not double-stack <del>trays</del> <sup>containers</sup> .
- Fried shrimp now kept under lid <sup>at hot-holding</sup> at $162^{\circ}\text{F}$ . Violation corrected.
- Managers instructed staff to wash $\rightarrow$ rinse $\rightarrow$ sanitize $\rightarrow$ air dry utensils immediately after any contamination.
3-comp sink was set up with soap+water, water, and sanitizer solution (chlorine). Ensure metal stoppers are used; do not use makeshift stoppers. Ensure 100ppm chlorine is used.
<b>NOTE:</b> Sprayer with garden hose set up at utensil sink area. Staff reports using this sprayer for cleaning the floors. Do not use sprayer for dishes/utensils. Store sprayer and garden hose away from utensil sink area; set up only when cleaning floors.
Re-inspection fees apply to subsequent inspections with repeat violations. Continue to correct violations noted on routine inspection.
Green placard issued.

Owner/Operator Init:

REHS Init: JR