

FOOD PROGRAM INSPECTION REPORT

Date: _____
 Fecha: _____
 Empleado: _____
 Empleado: _____
 PASS WHEN BLUE
 BAR TURNS ORANGE
 ES ACEPTABLE CUANDO LA BARRA
 AZUL CAMBIA A COLORES NARANJA
 160°F / 71°C

DBA/NAME: <u>Lassen Senior Center</u>		DATE: <u>1-14-2020</u>		TIME: <u>11:30 am</u>	
ADDRESS: <u>1700 Sunkist, Susanville</u>		RECHECK DATE: _____			
OWNER/OPERATOR: <u>LSS</u>		VIOLATION CORRECTION DATE: _____			
See reverse side for the California Retail Food Code sections and general requirements that correspond to each violation listed below					
MAJ = Major Violation MIN = Minor Violation OUT = Items out of compliance		ROUTINE <input checked="" type="checkbox"/> REINSPECTION () COMPLAINT () EVENT () OTHER ()			
DEMONSTRATION OF KNOWLEDGE		MAJ	MIN	GENERAL FOOD SAFETY REQUIREMENTS	
1. Food safety certification Exp. Date:			<input checked="" type="checkbox"/>	20. Approved thawing methods used, frozen food maintained frozen	
1A. Food Handler Cards obtained and records on site			<input checked="" type="checkbox"/>	21. Food separated and protected	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				22. Fruits and vegetables washed as required	
2. Communicable disease; reporting, restrictions & exclusions				23. Toxic substances properly identified, stored, used	
3. No discharge from eyes, nose, and/or mouth				FOOD STORAGE/ DISPLAY / SERVICE	
4. Proper hygienic practices				24. Food properly stored, contained, labeled	
5. Hand cleanliness & proper glove use				25. Self-service facilities properly constructed and maintained, food protected, correct temperatures	
6. Adequate handwashing facilities supplied & accessible				EQUIPMENT / UTENSILS / LINENS	
TIME & TEMPERATURE RELATIONSHIPS				26. Nonfood contact surfaces clean and in good repair	
7. Proper hot and cold holding temperatures				27. Warewashing facilities: Adequate, maintained, properly used, test strips available	
8. Time as a public health control: Proper procedures & records				28. Equipment / Utensils approved; properly installed or stored, clean; good condition; linens properly stored and used	
9. Proper cooling methods				29. Ventilation and lighting adequate and as required	
10. Proper cooking time & temperatures				30. Thermometers provided and accurate	
11. Proper reheating procedures for hot holding				31. Wiping cloths: properly used and stored	
PROTECTION FROM CONTAMINATION				PHYSICAL FACILITIES	
12. Food condition, cross contamination, no re-service				32. Plumbing in good repair, proper materials, backflow devices, and janitorial facilities	
13. Food contact surfaces clean and sanitized				33. Garbage and refuse properly disposed; facilities maintained	
APPROVED SOURCE & SPECIAL PROCEDURES				34. Toilet facilities properly constructed, supplied, cleaned, maintained	
14. Food from approved source; shell stock requirements; special procedures followed, Consumer Advisory				35. Facility cleanliness, non-food item storage, vermin-proofing	
15. Specialized food handling				36. Floor, walls and ceilings: properly built, maintained in good repair, and clean	
WATER & WASTE WATER				37. No unapproved private homes/ living or sleeping quarters	
16. Hot and cold water available from an approved source				MISC. REQUIREMENTS	
17. Sewage and wastewater properly disposed				38. Signs posted	
VERMIN				39. Plan review required for new or remodel construction	
18. No rodents, insects, birds or animals				40. Permits Available	
FACILITY SUPERVISION				41. Impoundment of unsanitary equipment or food, permit suspension	
19. Person in charge present and performs duties				42. Other	

OBSERVATIONS AND CORRECTIVE ACTIONS:

① Food Safety Certification expired on 11/11/19. Obtain a food safety manager Certification within two by 3-14-2020.

①A Food handler Cards on site has expired. obtain and maintain food handler Certification by 3-14-2020

Food delivery to Lassen Senior Center on Tuesdays at 10:00 am & Westwood Senior Center on Tuesday & Fridays

Single serviced disposable gloves used (ok), within 31°F (ok), single dr. Refriger 38°F (ok)

Hand washing sink (ok), sanitizer (ok), kept clean (ok), within freezer -19°F (ok)

R.E.H.S.:

RECEIVED BY:

JEFFERY GARNIER

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