

**LASSEN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**  
 1445 PAUL BUNYAN ROAD, SUITE B - SUSANVILLE, CA 96130 - PH: (530) 251-8528 - FAX: (530) 251-2668  
**FOOD PROGRAM INSPECTION REPORT**

DBA/NAME: <u>Captain Andy's Mountain Market</u> ADDRESS: <u>324 Ash Westwood</u> OWNER/OPERATOR: <u>Andrew Brucker</u>	DATE: <u>4/25/2019</u> TIME: <u>10:25am</u> RECHECK DATE: <u>5/2/2019</u> VIOLATION CORRECTION DATE: _____
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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 ☒ REINSPECTION ( ) COMPLAINT ( ) EVENT ( ) OTHER ( )

DEMONSTRATION OF KNOWLEDGE	MAJ	MIN	GENERAL FOOD SAFETY REQUIREMENTS	OUT
1. Food safety certification Exp. Date:			20. Approved thawing methods used, frozen food maintained frozen	
1A. Food Handler Cards obtained and records on site			21. Food separated and protected	
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>			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			<b>FOOD STORAGE/ DISPLAY /SERVICE</b>	
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			<b>EQUIPMENT / UTENSILS / LINENS</b>	
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>			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	
<b>PROTECTION FROM CONTAMINATION</b>			<b>PHYSICAL FACILITIES</b>	
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	
<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>			34. Toilet facilities properly constructed, supplied, cleaned, maintained	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
<b>WATER &amp; WASTE WATER</b>			37. No unapproved private homes/ living or sleeping quarters	
16. Hot and cold water available from an approved source			<b>MISC. REQUIREMENTS</b>	
17. Sewage and wastewater properly disposed			38. Signs posted	
<b>VERMIN</b>			39. Plan review required for new or remodel construction	
18. No rodents, insects, birds or animals			40. Permits Available	
<b>FACILITY SUPERVISION</b>			41. Impoundment of unsanitary equipment or food, permit suspension	
19. Person in charge present and performs duties			42. Other	

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

(34) Restroom does not have self closing door. Restrooms must have a self closing door. Corrected ✓

(36) Restroom walls have areas that are absorbent. Restroom walls must have smooth, durable, non-absorbent, cleanable walls. Will recheck ~ Bathroom H<sub>2</sub>O 120 F ok. Hummer Freezer 4 F ok. Dairy fridge 35 F ok. Walk-in fridge 35 F ok.

R.E.H.S:

RECEIVED BY:

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