

# LASSEN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

707 Nevada Street, Suite 5 – SUSANVILLE, CA 96130 – PH: (530) 251-8528 – FAX: (530) 251-2668

## FOOD PROGRAM INSPECTION REPORT

DBA/NAME: <u>Dollar General #14816</u>		DATE: <u>7/13/23</u>		TIME: <u>10:46 am</u>	
ADDRESS: <u>2450 Main Street Susanville</u>		RECHECK DATE:			
OWNER/OPERATOR: <u>Dolgen CA LLC</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	OUT
1. Food safety certification Exp. Date: <u>N/A</u>			20. Approved thawing methods used, frozen food maintained frozen	
1A. Food Handler Cards obtained and records on site			21. Food separated and protected	<input checked="" type="checkbox"/>
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
2. Communicable disease; reporting, restrictions & exclusions			22. Fruits and vegetables washed as required	
3. No discharge from eyes, nose, and/or mouth			23. Toxic substances properly identified, stored, used	
4. Proper hygienic practices			<b>FOOD STORAGE/ DISPLAY / SERVICE</b>	
5. Hand cleanliness & proper glove use			24. Food properly stored, contained, labeled	
6. Adequate handwashing facilities supplied & accessible		<input checked="" type="checkbox"/>	25. Self-service facilities properly constructed and maintained, food protected, correct temperatures	
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>			<b>EQUIPMENT / UTENSILS / LINENS</b>	
7. Proper hot and cold holding temperatures			26. Nonfood contact surfaces clean and in good repair	
8. Time as a public health control: Proper procedures & records			27. Warewashing facilities: Adequate, maintained, properly used, test strips available	
9. Proper cooling methods			28. Equipment / Utensils approved; properly installed or stored, clean; good condition; linens properly stored and used	
10. Proper cooking time & temperatures			29. Ventilation and lighting adequate and as required	
11. Proper reheating procedures for hot holding			30. Thermometers provided and accurate	
<b>PROTECTION FROM CONTAMINATION</b>			31. Wiping cloths: properly used and stored	
12. Food condition, cross contamination, no re-service			<b>PHYSICAL FACILITIES</b>	
13. Food contact surfaces clean and sanitized			32. Plumbing in good repair, proper materials, backflow devices, and janitorial facilities	
<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>			33. Garbage and refuse properly disposed; facilities maintained	
14. Food from approved source; shell stock requirements; special procedures followed, Consumer Advisory			34. Toilet facilities properly constructed, supplied, cleaned, maintained	
15. Specialized food handling			35. Facility cleanliness, non-food item storage, vermin-proofing	
<b>WATER &amp; WASTE WATER</b>			36. Floor, walls and ceilings: properly built, maintained in good repair, and clean	
16. Hot and cold water available from an approved source			37. No unapproved private homes/ living or sleeping quarters	
17. Sewage and wastewater properly disposed			<b>MISC. REQUIREMENTS</b>	
<b>VERMIN</b>			38. Signs posted	
18. No rodents, insects, birds or animals			39. Plan review required for new or remodel construction	
<b>FACILITY SUPERVISION</b>			40. Permits Available	
19. Person in charge present and performs duties			41. Impoundment of unsanitary equipment or food, permit suspension	
			42. Other	

**OBSERVATIONS AND CORRECTIVE ACTIONS:**  

6. Paper towels not in single use dispenser. Paper towels must be in a single use dispenser to ensure proper hygiene.

21. Inspector observed frozen raw chicken stored above Ready-to-Eat (RTE) foods. Employee was asked to move raw chicken to below RTE foods. Corrected at time of inspection. Inspector found dental canned goods on shelves. Items were removed from shelves, do not offer for sale dental canned goods. Corrected at time of inspection.

Observations: Refrigeration: 36°F, 40°F, 40°F; Freezers: 6°F, 11°F, -3°F, -10°F; H<sub>2</sub>O Temp: Handsink: 100°F

R.E.H.S.: <u>[Signature]</u>	RECEIVED BY: <u>Cameron [Signature]</u>	Page 1 of: <u>1</u>
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