

# 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>SUSANVILLE BEACON (VALERO)</u>			DATE: <u>8/24/23</u>		TIME: <u>1500</u>	
ADDRESS: <u>1001 MAIN ST, SUSANVILLE CA</u>			RECHECK DATE:			
OWNER/OPERATOR: <u>RAJBIR SINGH</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:			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	<input checked="" type="checkbox"/>
6. Adequate handwashing facilities supplied & accessible		<input checked="" type="checkbox"/>	<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		<input checked="" type="checkbox"/>	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	<input checked="" type="checkbox"/>
<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	
<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	<input checked="" type="checkbox"/>
<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:**  

⑥ 2-compartment sink is inaccessible, blocked by delivery. Paper towels not in single-use dispenser. Must be in dispenser for proper hygiene.

⑦ Fridge with sandwiches 45°F Milk 44.5°F (at front of case). Must be 41°F or below for cold holding

⑮ Capuccino machine needs to be cleaned.

⑤③ Lid open on dumpster outside. Must be closed to exclude vermin.

③④ No soap in bathroom. Soap must be available in a dispenser for handwashing.

③⑧ Sign about handwashing absent. Provided at time of inspection.

R.E.H.S.: <u>[Signature]</u>	RECEIVED BY: <u>[Signature]</u>	Page 1 of: <u>2</u>
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DBA/NAME: Beacon (Vakro)

DATE: 8/24/23

OBSERVATIONS AND CORRECTIVE ACTIONS:

Sandwiches: 45°F Monster Fridge: 36.5°F 41°F (OK)  
Milk: 44.5°F (at front) in back: from walk-in: 34.5°F (OK)  
2-comp. sink: 120°F (OK) Freezer: -4°F (OK)  
F'Real: 32.5°F (OK) Ice Cream: 25°F (OK)

Notes: Wood wall in walk-in fridge needs paint or finishing so that it is non-absorbant and easily cleanable  
-Freezer in back room has lots of ice build-up

