

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: AMY'S KOPPER KETTLE			DATE: 8/31/2023		TIME: 0925	
ADDRESS: 2535 MAIN ST, SUSANVILLE CA			RECHECK DATE:			
OWNER/OPERATOR: AMY LEUNG			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 ☒ 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	
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:

1/1A) No food Safety Manager certificate. Keep copy in restaurant. Keep copy of food handler cards for workers in the restaurant.

4) Observed employee drinking from a mug in kitchen area. Corrected at time of inspection. No employee shall eat, drink, or smoke in any work area. Also observed paper, pen, & cell phone on cutting board. Personal items shall not be kept on food contact surfaces.

7) Prep fridge at temperature above 41°F Cold-held food must be kept below 41°F. Salad bar at temperature above 41°F. Ice bath needs to be around the level of food being cooled.

R.E.H.S:

RECEIVED BY:

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DBA/NAME: AMY'S Copper Kettle

DATE: 8/31/2023

OBSERVATIONS AND CORRECTIVE ACTIONS:

20) Observed frozen fish defrosting at room temperature on counter. Food shall be thawed under refrigeration, under cold running water, in microwave oven, or during cooking process.

24) Bags of potato starch & rice kept on floor in dry storage area. Food must be stored at least 6 inches off floor or in sealed, food-grade containers. Needs scoops with handles for dry goods. Uncovered foods were observed in contact with non-food contact surface (extension cord). Food must be kept free of contamination.

27) Dishwashing machine final rinse sanitizer at 25 ppm. Repair dishwasher to provide 50 ppm of sanitizer. Use dishwasher for wash & rinse, and then use 3-compartment sink to sanitize at 100 ppm Cl.

28) Microwave in kitchen area & drawer in food prep area need cleaning at time of inspection. Utensils and equipment shall be handled and stored so as to be protected from contamination.

29) No covers on lights in food prep and storage areas. Light fixtures in areas where open food is stored, served, prepared and where utensils are washed shall be of shatterproof construction or protected with light shields.

31) Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. Cloths observed in water with no sanitizer (Open)

36) Floors, especially along edge of wall, walls, ^{need thorough cleaning} walk-in freezer needs to be cleaned at time. Tiles should be repaired or replaced where chipped or cracked.

Obs.: Handwashing sink: 140°F (OK)

Mushrooms: 55°F Sausage Patties: 56.5°F Dressing: 48°F, 36.5°F

Gravy: 160°F (OK) Chili: 145°F (OK) French Fries: 38°F

Walk-in fridge: 39°F, 37.5°F Potatoes: 41°F (OK) Pot Slickers: 39.5°F

Walk-in freezer: -3.5°F - 9°F Dishwasher: 25-50 ppm Cl 3-comp sink: 140°F (OK)

Front: Milk: 36.5°F Russia sanitizer: 0 ppm (Cl) - corrected

Salad Bar: Lettuce: 59°F Beans: 52°F 55°F

Note: Dog kept in office area at time of inspection. Animals must be kept out of food prep and storage areas at all times.