

# 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>Amy's Kopper Kettle</u>                                                                                                  |  | DATE: <u>9/27/23</u>                                           |  | TIME: <u>9:08 AM</u> |  |
| ADDRESS: <u>2535 Main St, Susanville CA</u>                                                                                           |  | RECHECK DATE: <u>10/12/23</u>                                  |  |                      |  |
| OWNER/OPERATOR: <u>AMY LEUNG</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 ( ) 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 <u>Corrected</u>                               |     | ✓   | <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 <u>Corrected</u>                                                            | ✓   |
| <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                                               |     |
| 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                                                                                                        |     |
| <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:**  

1/1A: Unable to verify Food Safety manager and food handler cards at time of inspection. All food facilities that prepare and handle PHLFs must have a food safety manager and all other employees must have food handlers cards. Provide food safety documentation to Env. Health by 10/31/23.

6. Utensil stored inside hand washing sink at time of inspection. Corrected, item removed during inspection. Hand washing sink must be accessible for proper hygiene, and must be used for hand washing only.

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| R.E.H.S.: | RECEIVED BY: | Page 1 of: <u>3</u> |
|-----------|--------------|---------------------|

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DATE: 9/27/23

OBSERVATIONS AND CORRECTIVE ACTIONS:

7. Food prep fridge opposite the flat top holding food above 41°F for cold holding. All cold held food must be kept below 41°F. If time as a public health control is being used records and documentation must be maintained.
8. Inspector observed white rice cooling on counter (68°F) for use in fried rice. No records/documentation in place for time as a public health control. Cool rice in refrigerator if no records are being maintained.
16. No hot water available at ware washing 3-comp sink. Hot water must be available for ware washing and sanitization.
21. Open containers of flour, rice, salt, potato starch kept in dry goods area. Cover containers to protect food from contamination. Use a scoop with a handle to dispense food; the handle shall not be stored inside the food.
24. Sack of potato starch stored less than 6 inches from the floor. Food shall be stored at least 6 inches above the ground to protect it from contamination.
27. No sanitizer detected in dish machine final rinse at time of inspection. No test strips available. Sanitize dishes in 3-comp sink until dish machine is repaired (50 ppm Cl in final rinse). Test strips must be available and used regularly to check equipment.
28. Microwave in Kitchen area and drawer in Kitchen 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 shatter proof construction or protected with light shields.

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R.E.H.S.:



RECEIVED BY:



Page

2

of:

3

DBA/NAME: Amy's Kopper Kettle

DATE: 9/27/23

OBSERVATIONS AND CORRECTIVE ACTIONS:

31. No Sanitizer in wiping cloth cleaning solution at time of inspection.  
Corrected on site, 100 ppm Cl.

32. Floor sink in ware washing area clogged with food, water is spilling onto the floor from floor sink. Unclog floor sink to ensure water drains properly.

36. Floors, especially along edge of walls need thorough cleaning.  
Walk-in freezer needs to be cleared of ice. Floor tiles shall be repaired or replaced where chipped or cracked.

Observations:

Refrigeration:

Prep fridge #1: 41°F

patties: 53°F

Cheese: 52°F

Diced tomato: 52°F

Ham: 51°F

Prep fridge #2: 41°F

Veggies: 38°F

Walk-in Fridge: 38°F

Chicken: 35°F

beef: 38°F

Walk-in freezer: -12°F

Dish machine: 0-10 ppm Cl

Sanitizer cloths: 100 ppm Cl

