

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>10/12/23</u>		TIME: <u>1:10pm</u>	
ADDRESS: <u>2535 Main St, Susanville CA</u>		RECHECK DATE:			
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	✓
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
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			FOOD STORAGE/ DISPLAY / SERVICE	
5. Hand cleanliness & proper glove use			24. Food properly stored, contained, labeled	✓
6. Adequate handwashing facilities supplied & accessible		✓	25. Self-service facilities properly constructed and maintained, food protected, correct temperatures	
TIME & TEMPERATURE RELATIONSHIPS			EQUIPMENT / UTENSILS / LINENS	
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	
PROTECTION FROM CONTAMINATION			31. Wiping cloths: properly used and stored	
12. Food condition, cross contamination, no re-service			PHYSICAL FACILITIES	
13. Food contact surfaces clean and sanitized			32. Plumbing in good repair, proper materials, backflow devices, and janitorial facilities	✓
APPROVED SOURCE & SPECIAL PROCEDURES			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	
WATER & WASTE WATER			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			MISC. REQUIREMENTS	
VERMIN			38. Signs posted	
18. No rodents, insects, birds or animals			39. Plan review required for new or remodel construction	
FACILITY SUPERVISION			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:

1/1A: Unable to verify Food safety manager and food handler cards at time of inspection. All Food Facilities must prepare and have PHFs must have a food safety manager and all other employees must have food handlers cards. Provide food safety documentation to Environmental Health by 10/13/23, as per previous inspection.

6: Utensil stored inside handwashing sink at time of inspection. Handwashing sink must be accessible for proper hygiene and must be used for handwashing only.

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OBSERVATIONS AND CORRECTIVE ACTIONS:

7. Food prep fridge opposite the flat top grill hold food above 41°F. All cold held food must be 41°F or below. If time as a public health control is being used records and documentation must be maintained. Salad bar not holding temp below 41°F, unit not switched on.
8. Inspector observed noodles cooking on counter at ambient temperature. No records or documentation in place for time as a public health control. Noodles moved to walk-in refrigerator to cool.
21. Observed sheet pan of dumplings on warewashing equipment. Observed potatoes stored underneath warewashing sink. Open containers of dry goods and condiments kept uncovered in dry goods storage area. Store all food to protect them from contamination.
24. Recent delivery stored on floor of walk-in freezer. All foods must be kept 6 inches above the ground.
27. 25 ppm Chlorine detected in dish machine final rinse at time of inspection. Sanitize dishes in 3-compartment sink until dish machine is repaired (50 ppm chlorine in final rinse). Test strips must be available and used regularly to check equipment.
32. 3-comp warewashing sink has no hot water accessible with handle. Repair sink so that it can be operated normally.
36. Floors, especially along edge of walls need cleaning. Walk-in freezer needs to be cleaned at built up ice. Floor tiles shall be replaced or repaired where chipped or cracked.

Observations:

Refrigeration:

Prep fridge #7: 50°F

pickles: 46°F, diced tomato: 54°F

Cheese: 52°F

Prep fridge #2:

Cucumber: 40°F

parrot: 38°F

* Salad bar:

Melon: 53°F

pasta salad: 55°F

* Unit switched off

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OBSERVATIONS AND CORRECTIVE ACTIONS:

Refrigeration:

Walk-in fridge: 40°F

Ranch: 38°F

Bret: 38°F

Salsa: 38°F

Walk-in freezer: 4°F

Note! ice build up on walls, ceilings, floors.

Dish machine: 25 ppm Cl

Ice machine - OK

H₂O Temp:

2-comp prep sink: 122°F

Note! Chicken trimmings kept on counter near food prep areas. Employee stated it was to be saved "for the dog!" Keep such trimmings separate from food prep areas and labeled as not for food facility use.