

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>FireHouse Grill</u>		DATE: <u>10/20/23</u>		TIME: <u>1448</u>	
ADDRESS: <u>473-760 Main St, Jonesville CA</u>		RECHECK DATE:			
OWNER/OPERATOR: <u>Erik Skeans</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: <u>E. Skeans 6/17/27</u>			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 <u>corrected</u>	☒
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:

1A. All employees ~~who~~ who handle food shall obtain a food handler's card within 30 days of hire.

7. Refrigeration units observed at 43°F - 47°F. Potentially hazardous food shall be held at or below 41°F. Adjust units to proper temperature.

27. Sanitizer observed at <100 ppm AT. Sanitizer shall be used for warewashing at 200 ppm AT. Corrected at time of inspection.

29. Light bulbs in kitchen area are uncovered, ~~unable~~ unable to verify they are shatterproof. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is non-prepackaged ready-to-eat food, clean equipment, utensils or linens.

R.E.H.S.: <u>[Signature]</u>	RECEIVED BY: <u>[Signature]</u>	Page 1 of: <u>2</u>
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LASSEN COUNTY
ENVIRONMENTAL HEALTH BRANCH

1445 PAUL BUNYAN RD • SUSANVILLE, CA 96130 • PH: (530) 251-8528 • FAX: (530) 251-2668

FOOD FACILITY OFFICIAL INSPECTION REPORT

D.B.A. Firehouse Grill

Date 10/20/23

32. Backflow device must have air gap of at least twice the diameter of inlet tube. Drain from ice machine extends into floor drain with an insufficient air gap. Elevate inlet from ice machine into floor drain to prevent backflow.

35. Doors are open. A food facility shall at all times be constructed, equipped, maintained & operated as to prevent the entrance & harborage of animals, birds, and vermin.

38. No handwash sign in women's room.

Note: Facility does not have food prep sink. No food that requires rinsing or washing may be prepared at this food facility.

Observations: 3-comp. sink: 121.5°F Sanitizer: ~~Corrected~~ corrected to 200 ppm QT
Sauerkraut: 43°F Ketchup: 43°F, 40°F
Roast beef: 43°F, 41.5°F Cheese: 57.5°F, Parmesan: 45°F
Dressings: 43°F, 41°F Mushrooms: 57°F removed from kitchen
Sauce: 37.5°F, 44°F Pork: 162°F, 161.5°F

Note: mop should be able to air dry without contact with walls, equipment, or supplies.

Environmental Health Specialist

Phone Extension: 530-251-8265

Accepted by