

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>Side Iron BBQ</u>		DATE: <u>10/24/23</u>		TIME: <u>1440</u>	
ADDRESS: <u>724 Main St, Susanville CA</u>		RECHECK DATE:			
OWNER/OPERATOR: <u>Dustin Kelly</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>D. Kelly 5/27/24</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				
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			PHYSICAL FACILITIES	
12. Food condition, cross contamination, no re-service			31. Wiping cloths: properly used and stored	
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:

7. Food held in warmer observed at 110.5°F (Chicken). ^{Hot-held} Potentially hazardous food shall be kept at or above 135°F. Food voluntarily discarded.

21. Open bag of flour found in food prep area. Keep flour covered in a container or closed in the bag. Ice scoop scored in contact with ice. Store ice scoop in an appropriate container.

26. The following areas need to be cleaned: walls & floors, refrigerator handles, prep table

27. Sanitizer in 3-comp. sink measured at 100 ppm QT. Sanitizer shall be 200 ppm QT for warewashing

R.E.H.S.:	RECEIVED BY:	Page 1 of: <u>2</u>
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DATE: 10/24/23

OBSERVATIONS AND CORRECTIVE ACTIONS:

32. Handwash sink downstairs has a drip. Drains were slow to drain in 3-compartment sink downstairs. Repair plumbing fixtures so they do not leak, and drain effectively.

42. New equipment installed without notifying this department (smoker, fryers). Notify this department before installing new equipment.

Observations: Cut tomatoes: 37°F (ok) Salad Dressing: 41°F (ok)
Hot-held chicken: 110.5°F Walk-in: Milk: 27°F, Peppers: 26.5°F, Chicken: 24.5°F
Freezer: 4°F Meats: 26°F

3-comp sink (upstairs): 132°F (ok) Sanitizer: 100ppm Q1
Handwash (upstairs): 100°F (ok)

Handwash sink (Downstairs): 112.5°F (ok) Prep sink: 119.5°F (ok)
3-comp sink (Downstairs): 120°F

1A. Unable to verify food handler's cards at time of inspection
All employees must have food handler's cards within 30 days of hire.

