

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>Safeway #1218</u>			DATE: <u>10/20/23</u>		TIME: <u>0843</u>	
ADDRESS: <u>2970 Main St, Susanville CA</u>			RECHECK DATE:			
OWNER/OPERATOR: <u>Safeway Inc</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 (<input checked="" type="checkbox"/>) REINSPECTION () COMPLAINT () EVENT () OTHER ()			

DEMONSTRATION OF KNOWLEDGE	MAJ	MIN	GENERAL FOOD SAFETY REQUIREMENTS	OUT
1. Food safety certification Exp. Date: <u>Zachary Davis 9/20/28</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	<input checked="" type="checkbox"/>
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		<input checked="" type="checkbox"/>	27. Warewashing facilities: Adequate, maintained, properly used, test strips available	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
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:

7. Display cases near deli observed at 46°F + 48°F (cheese + ready meals). Sausages on back display observed at 50°F. Sausages were removed from shelf at time of inspection. Potentially hazardous food shall be stored at or below 41°F.

24. Boxes in receiving area stored on floor, probably due to recent delivery. Food shall be stored at least 6" above the floor on approved shelving.

27. Sanitizer in fruit-cutting room at 100 ppm AT. Maintain sanitizer at 200 ppm AT for proper warewashing.

34. Toilet paper dispenser missing from customer men's room.

R.E.H.S.: <u>[Signature]</u>	RECEIVED BY: <u>[Signature]</u>	Page 1 of: <u>2</u>
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36. Water observed puddling in butcher room walk-in freezer, and in Dry vegetable area. Keep floors dry + clean.

Observations: Slicer/sink: 121.5°F (ok) Customer pick-up: 38.5°F (ok)

Display: Meats: 37°F (ok) Hot-held chicken: 172°F (ok)

Deli: Dishwashing machine (ok) Walk-in freezer: -6.5°F (ok)

Bakery: Handwash: 120°F (ok) 3-comp. sink: 200ppm QT, 120°F (ok)

Milk: 26.5°F

Butcher: Walk-in: 35.5°F (ok) Prep sink: 115°F (ok)

Meats: 19.5°F 23°F (ok) 3-comp. sink: 127°F (ok)

Fruit/cutting: Handwash: 122°F (ok) Sanitizer: 100ppm QT (sec # 27)

Display cases: 35°F, 36°F, 28.5°F

Freezer display: -16°F, -14°F Refrigerator: cheese + eggs: 36°F