

# 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>Mazatlan Grill</u>	DATE: <u>10/27/23</u>	TIME: <u>1446</u>
ADDRESS: <u>1535 Main St, Susanville CA</u>	RECHECK DATE:	
OWNER/OPERATOR: <u>Raul Ibarra</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>R. Ibarra 5/1/28</u>			20. Approved thawing methods used, frozen food maintained frozen	
1A. Food Handler Cards obtained and records on site			21. Food separated and protected	<input checked="" type="checkbox"/>
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
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			<b>FOOD STORAGE/ DISPLAY / SERVICE</b>	
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	
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>			<b>EQUIPMENT / UTENSILS / LINENS</b>	
7. Proper hot and cold holding temperatures			26. Nonfood contact surfaces clean and in good repair	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
11. Proper reheating procedures for hot holding			30. Thermometers provided and accurate	
<b>PROTECTION FROM CONTAMINATION</b>			31. Wiping cloths: properly used and stored	<input checked="" type="checkbox"/>
12. Food condition, cross contamination, no re-service			<b>PHYSICAL FACILITIES</b>	
13. Food contact surfaces clean and sanitized		<input checked="" type="checkbox"/>	32. Plumbing in good repair, proper materials, backflow devices, and janitorial facilities	
<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>			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	
<b>WATER &amp; WASTE WATER</b>			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			<b>MISC. REQUIREMENTS</b>	
<b>VERMIN</b>			38. Signs posted	
18. No rodents, insects, birds or animals			39. Plan review required for new or remodel construction	
<b>FACILITY SUPERVISION</b>			40. Permits Available	
19. Person in charge present and performs duties			41. Impoundment of unsanitary equipment or food, permit suspension	
			42. Other	<input checked="" type="checkbox"/>

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

13. Ice scoop contacting unclean surface, laying on top of machine. Spoon used as sugar dispenser needs cleaning.

21. Food is uncovered in walk-in at time of inspection, racks need cleaning. All food shall be protected and separated from contamination. Sugar & flour need lids on containers.

26. Microwave & ice machine need cleaning. All nonfood contact utensils & equipment shall be clean.

29. Normal, non-shatterproof bulbs uncovered in kitchen area. Light fixtures in

R.E.H.S.:

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LASSEN COUNTY  
ENVIRONMENTAL HEALTH BRANCH

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FOOD FACILITY OFFICIAL INSPECTION REPORT

D.B.A.

Mazatlan Grill

Date

10/27/23

29. (continued)

areas where food is prepared shall be shielded, coated, or otherwise shatter-resistant.

31. Wiping cloths stored on countertops. Wiping cloths, if used repeatedly, shall be held in a sanitizing solution of 200 ppm QT or 100 ppm Cl.

Observations: Handwash: 104.5°F (ok) Sour cream: 40.5°F Fish: 37°F

Cheese: 39.5°F (ok) Beans: 154°F (ok) Beef: 155°F (ok)

3-comp. sink: 133°F (ok)

Walk-in: Beans: 41°F (ok) Chicken: 39.5°F (ok)

Salsa: 36.5°F (ok) Milk: 35°F (ok)

Raw meat: 35°F (ok) Mushrooms: 53°F (ok)

Men's Room: 101°F

Beans: 82°F (cooking in walk-in)

Walk-in freezer: -4°F, -16°F (ok)

Dishwasher: 50 ppm Cl (ok) - final rinse

3-comp. sink: 125°F

Bar: Sink: 135°F (ok)

3-comp. sink: 135°F

Fridge: 44°F

42. CO<sub>2</sub> canisters unsecured. CO<sub>2</sub> canisters shall be securely fastened to a rigid structure

(#26)

Note: Ice is built up around freezer door. The door is difficult to open. Remove ice from around door.

Environmental Health Specialist

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Phone Extension: \_\_\_\_\_