

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>10/16/23</u>		TIME: <u>3:42 pm</u>	
ADDRESS: <u>2535 Main St, Susanville CA</u>			RECHECK DATE:			
OWNER/OPERATOR: <u>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:

6. Employee portioning raw meat immediately next to hand sink. Difficult to access hand sink due to food preparation occurring nearby. Splashing from hand sink may contaminate food.

9. Fried chicken cooling on uncovered trays inside dry goods storage. No temperature or time records kept.

24. Food stored on floor in dry goods area.

27. No sanitizer on dish machine. Dish machine must sanitize with 50 ppm Cl. No test strips.

7. Served for food prep refrigerators above 41°F.

Sold bar
 - hand boiled eggs: 45°F
 - melon: 46°F
 Prep fridge:
 Direct food: 50°F
 Cheese: 62°F

R.E.H.S: <u>[Signature]</u>	RECEIVED BY: <u>Amy Leung</u>	Page 1 of: <u>1</u>
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