

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>Janesville Charmin</u>			DATE: <u>11/2/23</u>		TIME: <u>0926</u>	
ADDRESS: <u>463-050 Janesville Grade Rd, Janesville</u>			RECHECK DATE:			
OWNER/OPERATOR: <u>Lassen Petroleum LLC</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>S. Singh 4/15/28</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	☒
5. Hand cleanliness & proper glove use			25. Self-service facilities properly constructed and maintained, food protected, correct temperatures	☒
6. Adequate handwashing facilities supplied & accessible <u>corrected</u>		☒	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	
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:
 6. Handwash sink used for storage. Hand wash sink shall be adequate and accessible. corrected
 7. Prep fridge in Kitchen area at 59.5°F. Employee discards food from this area every two days. Cold-held food shall be kept at or below 41°F, or discarded every four hours.
 21. Raw chicken on top of bread in "La Michoacana" freezer. Food shall be protected from cross-contamination during storage.
 25. Soda machine is leaking. Soda machine, F'Real, Primo Cappuccino, Coffee Mate machines all need cleaning.
 26. Countertops under self-service machines are chipped & coming apart in places.

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. Janesville Chevron

Date 11/2/23

26 (continued) Ice machine in kitchen has build-up of calcified residue. Cabinet under soda machine has ~~syrup~~ syrup residue. Hood has light build-up of grease. Clean surfaces regularly to prevent build-up of food residues.

30. A thermometer shall be provided for each hot and cold holding unit of potentially hazardous food.

34. Employee restroom door is not self-closing. Toilet rooms shall be separated by a well-fitting self-closing door.

42. CO₂ canisters not secured. All ^{pressurized} CO₂ canisters shall be secured to a rigid structure.

Observations: "La Michoacana": -2°F, -10°F (OK) "Free 1": 11.5°F (OK)

Chimichanga: 174°F (OK) Peppers: 202°F (OK) Microwave Burrito: 40.5°F (OK)

Take N Bake Pizza: 39.5°F (OK)

Sandwich: 48°F: used infrared thermometer, is unreliable on plastic wrapper.

"Deli Express" Fridge: 37.5°F (OK)

Ice cream: -5°F (OK) "Nestle" Freezer: -16°F (OK) "Turbo Air": 10°F (OK)

"Rockstar" Fridge: Biscuits: 42.5°F, Steak: 30°F (OK) "Beverage Air": 38°F, 42°F (OK)

Prep fridge: Leftover: 59.5°F

"Helados Mexico": -17°F (OK)

Walk-in: 37.5°F, Milk: 39°F

Handwash sink: 115.5°F (OK) Prep Sink: 120.5°F (OK)

Employee restroom: 101.5°F (OK) Customer restroom: 105°F (OK)

Environmental Health Specialist

Phone Extension: _____

Accepted by _____