

# 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: T&A CAFE & LOUNGE			DATE: 11/17/23		TIME: 1400	
ADDRESS: 2101 MAIN ST. SUSANVILLE			RECHECK DATE:			
OWNER/OPERATOR: GINO SURIAN			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	
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>			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			<b>FOOD STORAGE/ DISPLAY / SERVICE</b>	
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			<b>EQUIPMENT / UTENSILS / LINENS</b>	
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>			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	
<b>PROTECTION FROM CONTAMINATION</b>			<b>PHYSICAL FACILITIES</b>	
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	
<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>			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	
<b>WATER &amp; WASTE WATER</b>			37. No unapproved private homes/ living or sleeping quarters	
16. Hot and cold water available from an approved source		✓	<b>MISC. REQUIREMENTS</b>	
17. Sewage and wastewater properly disposed			38. Signs posted	
<b>VERMIN</b>			39. Plan review required for new or remodel construction	
18. No rodents, insects, birds or animals			40. Permits Available	
<b>FACILITY SUPERVISION</b>			41. Impoundment of unsanitary equipment or food, permit suspension	
19. Person in charge present and performs duties			42. Other	

**OBSERVATIONS AND CORRECTIVE ACTIONS:**  

① 1A. Did not provide Food Safety certification, or Food Handler Cards for each employee. Provide verification of food safety manager certification and Food Handler Cards ~~for~~. There must be at least one employee who has passed food safety manager exam. All employees shall obtain Food Handler's Cards within 30 days of hire.

⑦ Cocktail Sauce 51°F, also Prep fridge was open and measured at 44.5°F. All cold-held food shall be kept below 41°F. Keep refrigeration units closed to maintain proper temperature.

⑩ Hot water on handwash sink and 3-compartment sink was at 95.5°F and 115°F respectively. ~~Water~~ Hot water shall be provided at 100°F for proper handwashing, and

R.E.H.S.:	RECEIVED BY:	Page 1 of: _____
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LASSEN COUNTY  
ENVIRONMENTAL HEALTH BRANCH

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FOOD FACILITY OFFICIAL INSPECTION REPORT

D.B.A. T & A Cafe & Lounge

Date 11/17/23

Continued: at 120°F for proper warewashing. Adjust water temperature so that water is hot enough.

6 Gap beneath back door is a potential entry point for vermin. Install vermin exclusion device such as a door-sweep.

Obs:

Handwash sink: 95.5°F

3-comp. sink: 115.0°F

Dishwasher: 50 ppm Cl (OK)

Men's room: 100.5°F (OK)

Motak Prep Fridge: 44.5°F (Salad Dressing)

Letture: 37°F (OK)

Cocktail Sauce: 51°F

Clam Chowder: 144.5°F (OK)

Cut Tomatoes: 53°F

Steak: 43.5°F Mushrooms: 47°F

Pasta: 38.0°F (OK)

Avantedge Fridge Pasta Dish: 37.5°F (OK)

Lemons: 39.0°F

Freezer: French Fries: 1.5°F Chicken: 15.0°F

Chicken: 14.5°F

Walk-in Herbs: 32.5°F Milk: 31.5°F

Small freezer: Tortellini: -6.5°F

Environmental Health Specialist

Accepted by

Phone Extension: 5266