

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>Lumberjacks Restaurant</u>		DATE: <u>11/22/2023</u>		TIME: <u>9:45 am</u>	
ADDRESS: <u>2785 Main Street, Susanville CA</u>		RECHECK DATE:			
OWNER/OPERATOR: <u>Justin Cadili</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>J. Cadili exp: 7/26/24</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		☒	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:

1A.) Expired food handlers card on file for 1 employee. Ensure all employees have valid California food handlers cards on file.

6.) Hot sink near pepsi dispenser in FOH only reaching 91°F. Warm water (100°F) must be available for handwashing.

20.) Observed beef defrosting in sink without being submerged under potable running water. Thawing potentially hazardous food shall only be thawed in one of the following ways:
(see page 2)

R.E.H.S.: <u>[Signature]</u>	RECEIVED BY: <u>Jaylor Stark</u>	Page 1 of: <u>3</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. Lumberjacks Restaurant

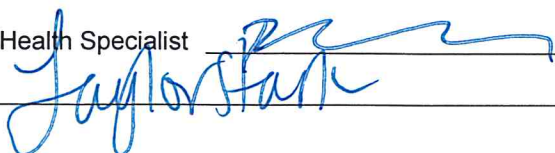
Date 11/22/23

- 20 cont.) 1) Under refrigeration that maintains food temperature at 41°F or below
2) Completely submerged under potable running water for a period not to exceed 2 hours at a water temperature at 70°F or below, and with sufficient water velocity to agitate and flush off loose particles in the sink drain.
3) In a microwave oven if immediately followed by immediate preparation.
4) As a part of the cooking process.
- 24) unlabeled package of sausage stored directly on rack of walk-in fridge.
Store open containers of potentially hazardous foods in an approved container and label with date/time of opening. Uncovered containers of gravy in walk-in fridge, cover pots to prevent contamination.
- 26) Doors to walk-in fridge and other refrigeration units covered in food residue.
Clean doors regularly to prevent the ~~accumulation~~ accumulation of residue and other food debris. Ice machine needs to be cleaned, exterior has built up dust and mineral residue.
- 28) Can opener has food residue on blade. Clean equipment regularly to prevent the build up of food residues.
- 31). Sanitizing solution in bin across from dish machine 100ppm QT. Wiping cloths must be stored in 200 ppm QT or 100 ppm Cl solution. Wiping cloth on counter near deli slicer not stored in sanitizing solution.
- 32) Hand sink across from managers office and near pepsi dispenser in foot drain slowly. All plumbers must be in good repair.

Environmental Health Specialist

Phone Extension: _____

Accepted by



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35) Back door in kitchen has a large gap at the bottom. All food facilities must be vermin proof. Install door sweep or other appropriate vermin exclusion device.

Observations:

Refrigeration:

Dessert case: 39°F

Ice cream: 29°F

Walk-in: 36°F

Defield Freezer: -8°F

H₂O Temp:

3-comp: 124°F

Handsink #1: 101°F

Handsink #2: 91°F

Mens Restroom: 109.5°F

Womens Restroom: 102.5°F

Dish machine: 100 ppm Cl

Sanitizer Solution:

#1: 200 ppm QT

#2: 100 ppm QT

#3: 200 ppm QT

Food Temps:

Cut fruit: 36°F

Salad dressing: 38°F

Chorizo: 36°F

gravy: 145°F

Soup: 155.5°F

Restrooms: OK

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