

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>Super 8 Susanville</u> | | | DATE: <u>12/11/23</u> | | TIME: <u>0845</u> | |
| ADDRESS: <u>2975 Johnstonville Rd</u> | | | RECHECK DATE: | | | |
| OWNER/OPERATOR: <u>Triple E Investments</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 <input checked="" type="checkbox"/> REINSPECTION () COMPLAINT () EVENT () OTHER () | | | |

| DEMONSTRATION OF KNOWLEDGE | MAJ | MIN | GENERAL FOOD SAFETY REQUIREMENTS | OUT |
|---|-----|-------------------------------------|---|-------------------------------------|
| 1. Food safety certification Exp. Date: <u>N/A</u> | | | 20. Approved thawing methods used, frozen food maintained frozen | |
| 1A. Food Handler Cards obtained and records on site <u>N/A</u> | | | 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 | | <input checked="" type="checkbox"/> | 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 | <input checked="" type="checkbox"/> |
| 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 | <input checked="" type="checkbox"/> |
| 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 Soap dispenser empty at time of inspection. Soap shall be provided in dispensers for proper handwashing.

⑦ No test strips at time of inspection. Test strips shall be made available, and sanitizing solution at 200 ppm quaternary ammonia shall also be used. obtain test strips from restaurant supply & use to check concentration of sanitizing solution.

⑧ observations: Handwash sink: 116.5°F (ok) Freezer: -23.5°F (ok) Prep sink: 120°F (ok)
 Bathroom sink: 110°F (ok) Restrooms: 110°F (ok) Yogurt: 42°F, 38.5°F (ok)

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| 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. Super 8 Susanville

Date 12/1/23

B4 Employee restroom door not self-closing. Make sure toilet facility is separated by a well-fitting self-closing door.

Environmental Health Specialist [Signature]

Accepted by [Signature]

Phone Extension: _____