

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>El Tepeyac Grille</u>			DATE: <u>12/6/23</u>		TIME: <u>10:30 am</u>	
ADDRESS: <u>1700 Main Street, Susanville</u>			RECHECK DATE:			
OWNER/OPERATOR: <u>Ester Faustino</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			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 <u>corrected</u>	☒
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:

1/1A: No Food Safety Manager cert. or Food Handlers card available at time of inspection. All employees that handle food must have a Food Handlers card within 30 days of hire. Obtain Food Safety Manager certification by January 8th, 2024.

6. Hand sink in kitchen is shut off. Employees must wash hands in restroom or other appropriate sink until hand sink is repaired. Repeat violation.

24. Raw meat stored above tortilla chips in walk-in fridge. Reorganize food storage so there is no raw meat above ready to eat food. Corrected at time of inspection.

R.E.H.S.: <u>[Signature]</u>	RECEIVED BY: <u>Ester Faustino</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. El Kpayac Grille

Date 12/8/23

26. Flooring needs to be repaired or ~~off~~ replaced where it is peeling, cracked, or missing. Wooden access panel in kitchen floor needs to be ~~made~~ made smooth and easily cleanable. Refrigerator doors need to ~~then~~ be cleaned regularly to prevent the build up of residue and food debris. Microwave doors need to be cleaned regularly to prevent the build up of residue and food debris. Walls behind kitchen equipment need to be cleaned. Floors underneath kitchen equipment need to be cleaned. Ceilings need repairs where they are cracked/peeling.

27. No sanitizer in dish machine final rinse. Repair machine so it operates normally. Sanitize sinks in 3 comp sink until dish machine is repaired. Contact this department for reinspection once repairs are complete.

32. Repair leaking pipes on kitchen/ware washing area. Clear slow draining sinks (i.e., employee bathroom).

36. See notes in "26" above.

Observations:

Refrigeration:

Walk-in: 35°F - OK	Cut tomato: 38°F - OK	Sanitizer bin: 200 ppm Cl
Walk-in freezer: 0°F - OK	Salsa: 38°F - OK	Dish machine: 0 ppm Cl,
Prep fridge #1: 40°F - OK	Shredded chicken: 136°F - OK	must be 50 ppm Cl
Prep Fridge #2: 39°F - OK	Mole: 146°F - OK	

Environmental Health Specialist

Accepted by

Phone Extension: _____