

# 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>Susanville Elk Lodge</u>			DATE: <u>2/1/2024</u>		TIME: <u>1105</u>	
ADDRESS: <u>400 Main St. Susanville</u>			RECHECK DATE:			
OWNER/OPERATOR: <u>Susanville ELKs</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>2/23/24</u>			20. Approved thawing methods used, frozen food maintained frozen	
1A. Food Handler Cards obtained and records on site			21. Food separated and protected	<input checked="" type="checkbox"/>
<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	<input checked="" type="checkbox"/>
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	
<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	<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	<input checked="" type="checkbox"/>
15. Specialized food handling			36. Floor, walls and ceilings: properly built, maintained in good repair, and clean	<input checked="" type="checkbox"/>
<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:**  

21. Meat in freezer stored over ready-to-eat foods. Store raw meat below any ready-to-eat food. Corrected at time of inspection.

26. Microwave in front room has some residue on the outside and handle. Disposed at time of inspection.

27. Dishwasher measured at 25 ppm Cl at time of inspection. Test strips are wrong type (Quat.) Ensure that dishwasher sanitizes dishes at 50 ppm Cl in final rinse and obtain proper test strips. (Cl) - Chlorine

34. Toilet room doors propped open at time of inspection. Corrected at time of inspection.

R.E.H.S.: <u>[Signature]</u>	RECEIVED BY: <u>[Signature]</u>	Page 1 of: _____
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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. Susanville Elks Lodge Date 2/1/24

35. Evidence of past presence of ~~rodent~~<sup>mice</sup>. Install door sweeps to ~~prevent~~ exclude ~~rodent~~ vermin.

36. Floor paint is peeling. Ceiling slightly stained. Repairs are planned.

Observations: Dishwasher: 25 ppm Cl  
Refrigerator (Not in Use): 50.5°F Freezer: -20.5°F (OK)  
~~Freezer~~ (Right): 36°F (OK) (Middle)  
(Front): 22.5°F (OK)

Handwash sink: 103°F (OK) Prep Sink: 124.5°F (OK)  
Men's Room: 102.5°F (OK) Women's Room: 100.5°F (OK)

Note: A valid Food Safety Manager certificate shall be made available upon request.

Environmental Health Specialist

Accepted by

Phone Extension: \_\_\_\_\_