

# 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>McDonald's</u>		DATE: <u>2/2/24</u>		TIME: <u>1345</u>	
ADDRESS: <u>3000 Main Street Susanville, CA</u>		RECHECK DATE:			
OWNER/OPERATOR: <u>Humason II, Inc.</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:			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	with OK <input checked="" type="checkbox"/>
<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	OK <input checked="" type="checkbox"/>
<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:**  

26. The following equipment / surfaces need to be cleaned: Espresso machine, Blender, cream dispenser, counter top in adjacent areas.

30. ~~At least~~ No thermometers in refrigeration units, except walk-in freezer. A thermometer shall be provided to each cold holding unit.

31. Wiping cloths stored in sink. Wiping cloths, while not in use, shall be kept in clean sanitizer with water.

32. 3-compartment sink has large leak. McDonald's repair service has been contacted.

R.E.H.S.:	RECEIVED BY: <u>Rylynn Pahrard</u>	Page 1 of: <u>2</u>
-----------	------------------------------------	---------------------

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. McDonald's

Date 2/2/24

38: No handwash signs. ~~to~~ Post signs to encourage good hygiene.  
Signs provided at time of inspection.

Handwash: 101.5°F (OK)

Bufler: 37.0°F (OK)

Whipped cream: 37°F (OK)

Grill area: French fries: 5°F  
Lettuce: 35°F

Hash browns: 4°F

Walk-in Refrigerator: 22°F (OK)

Walk-in freezer: -25°F (OK)

Sink w/legs: 137°F (OK)

3-compartment sink: 123°F (OK)

Men's Room: 101°F (OK)

Women's Room: 101°F (OK)

Dishwasher: 200 ppm Cl final rinse. Solution must reach 50 ppm.

Note: Raw Meat shall be stored beneath any ready-to-eat food.

Environmental Health Specialist

Accepted by

  
Mike Videlord

Phone Extension: x 8266