

# 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 Supermarket (IGA)</u> | DATE: <u>2/8/24</u>                      | TIME: <u>0938</u> |
| ADDRESS: <u>50 Grand Ave. Susanville</u>      | RECHECK DATE: <u>2/9/24</u>              |                   |
| OWNER/OPERATOR: <u>Miller</u>                 | VIOLATION CORRECTION DATE: <u>2/9/24</u> |                   |

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:                                                                 |     | <input checked="" type="checkbox"/> | 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                                                             |     | <input checked="" type="checkbox"/> | 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                                                                                  | <input checked="" type="checkbox"/> |
| 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                                               |                                     |
| 14. Food from approved source; shell stock requirements; special procedures followed, Consumer Advisory |     |                                     | 35. Facility cleanliness, non-food item storage, <u>vermin-proofing</u>                                                 | <input checked="" type="checkbox"/> |
| 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                                                |     | <input checked="" type="checkbox"/> | <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:

7. Deli counter display (44°F, 43.5°F) and Deli meat packages in back row (49°F, 48°F) are above 41°F. All cold-held food shall be kept at or below 41°F.

16. Hot water only available up to 112°F at time of inspection. Bring hot water up to 120°F within twenty-four hours, and contact this office when hot water is available at sufficient temperature.

30. Thermometers absent from many refrigeration units. All hot & cold holding units shall be equipped with a thermometer.

R.E.H.S.:

RECEIVED BY:

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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 Supermarket (IGA)

Date 2/8/29

- ③ Door at back of store has gap that could allow entry of vermin.  
Install door sweep or other vermin-proofing measure to eliminate gap.  
① Obtain valid Food Safety Manager certification & provide to this office

Observations: Restroom: 100°F, 100°F (OK)

Bakery 3-comp. sink: 105°F Handwash sink: No hot water

Deli Prep Sink: 106°F leaks significantly. Handwash sink: 111°F

Freezer: 19°F (OK) Walk-in: 37°F (OK)

Deli display: Tomatoes: 44°F Turkey: 43.5°F Coleslaw: 43.5°F

Fried chicken: 153.5°F

Sanitizer: 100 ppm Cl

Dishwasher: Temp OK

Meat prep: Water temp: 95°F, 112°F

Hand sink: 101.5°F

Walk-in: 32.5°F (OK)

Freezer: -21.5°F

Bakery freezer: 8°F

Display: Ground beef: 35°F (OK) Ribs: 37.5°F (OK) Shrimp salad: 65°F

Hot Dogs: 42°F Bologna: 49°F Turkey breast: 48°F Cheese: 39.5°F

Salsa: 31.5°F (OK) Taproot: 41.5°F (OK) Cooked Dough: 47°F

Butter: 40.5°F (OK) Yogurt: 31.5°F (OK) Orange juice: 39°F (OK)

Creamer: 39.5°F (OK) Eggs: 39°F (OK) Almond M. 1 Ki: 39°F (OK)

Produce: Lettuce: 41.5°F (OK) Grapes: 41.5°F (OK) Salad Dressing: 40.5°F

Salad Kit: 32°F (OK) Naked fridge: 30.5°F

Cheese cake: -7.5°F (OK) Beverages (front): 30.5°F (OK)

Tuna Salad: 37°F (OK) Dip: 31°F (OK)

Freezer aisles: -2.5°F - -10°F (OK)

Fruit prep: 96°F (2-comp sink)

75°F (Handwash sink)

Asparagus: 37.5°F (OK)

Environmental Health Specialist

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

Accepted by \_\_\_\_\_