

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>Merry Morsels</u>		DATE: <u>2/23/24</u>		TIME: <u>1:45 pm</u>	
ADDRESS: <u>2314 A Main St Susanville</u>		RECHECK DATE: <u>3/8/24</u>			
OWNER/OPERATOR: <u>Arter</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>H. Arter 10/19/24</u>			20. Approved thawing methods used, frozen food maintained frozen	
<u>12</u> . Food Handler Cards obtained and records on site		<input checked="" type="checkbox"/>	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			<u>24</u> . Food properly stored, contained, <u>labeled</u>	<input checked="" type="checkbox"/>
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			<u>32</u> . Plumbing in good repair, proper materials, backflow devices, and janitorial facilities	<input checked="" type="checkbox"/>
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			<u>36</u> . Floor, walls and ceilings: properly built, maintained in <u>good repair, and clean</u>	<input checked="" type="checkbox"/>
WATER & WASTE WATER			37. No unapproved private homes/ living or sleeping quarters	
<u>16</u> . Hot and cold water available from an approved source		<input checked="" type="checkbox"/>	MISC. REQUIREMENTS	
17. Sewage and wastewater properly disposed			38. Signs posted	
VERMIN			<u>39</u> . Plan review required for new or remodel construction	<input checked="" type="checkbox"/>
18. No rodents, insects, birds or animals			<u>40</u> . Permits Available	<input checked="" type="checkbox"/>
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:

16. Hot and cold water not available at all fixtures. Remove fixtures that will no longer be in use, and repair all fixtures so that they have hot and cold running water. Repairs are in progress.

24. Pre-portioned bags of bulk supplies are not labelled with packing dates. Label preportioned bags with dates.

32. Plumbing repairs in progress during inspection. Complete repairs so that all fixtures are in good repair.

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. Merry Morsels

Date 2/23/24

36. Floors in back area not smooth, non-absorbent, easily cleanable. Flooring is being replaced; complete repairs so that floors are in good repair and clean. Walls and ceilings throughout facility need to be maintained in good repair, and clean.

39. Plans not submitted to Environmental Health prior to remodel/repairs for approval. Plans must be submitted to Environmental Health prior to work being done.

40. Food Facility permit is out of date. Pay Fees to receive a valid food facility permit.

Observations:

Refrigeration: 36°F, 41°F, 37°F -ok

H₂O Temp:

Mop sink: 120°F

Environmental Health Specialist

Phone Extension: _____

Accepted by