

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>Bing's Walker Restaurant</u>			DATE: <u>2/28/24</u>		TIME: <u>1500</u>	
ADDRESS: <u>1600 Main St. Susanville, CA 96130</u>			RECHECK DATE:			
OWNER/OPERATOR: <u>Bing Wang</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	
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 (IA). At least one employee shall have a valid Food Safety Manager certificate. All employees shall obtain a Food Handler's card within 30 days of hire. These documents shall be made available, upon request. Provide copies of Food Safety Manager cert. and Food Handler's cards to Env. Health within 60 days.

② Handwash sink not being used at time of inspection. No soap in dispenser. Sponges in sink. A sink dedicated solely for handwashing shall be provided with soap & single use paper towels from dispensers. Repair drain so that sink drains well.

R.E.H.S:

RECEIVED BY:

Page 1 of: 2

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. Bing's Walker Restaurant

Date 2/28/24

- ⑥. Ice is prepared then discarded after four hours. There are no records. Log preparation time to ensure proper use of time as a ~~health~~ ~~control~~ public health control. Same for soup.
- ⑦. Raw shrimp, crab & shellfish above ice cream in freezer. Store raw meat beneath any ready-to-eat food.
- ⑧. No test strips at time of inspection. Provide test strips to ensure proper sanitizer concentration (~~in the sink~~).
- ⑨. Thermometers absent from walk-in freezer and prep fridges. Each cold holding unit shall be equipped with a thermometer.
- ⑩. Women's room door not self-closing. Toilet facilities shall have a well-fitting self-closing door.
- ⑪. Floor in walk-in freezer is cracked; tiles are coming up. All food facilities shall be kept clean and in good repair.
- ⑫. Permit currently ~~unpaid~~ unpaid for 2023 and 2024. Pay balance to receive valid permit.

Obs: 3-compartment sink: 125°F (OK) Prep sink: 121.5°F (OK)
Dishwasher: 50ppm Cl (Rinse/Pre-rinse OK) Men's Room: 102°F (OK)

Walk-in freezer: 2.5°F (OK) Walk-in fridge: 29°F (OK) Cucumber: 36.5°F (OK)
Perk: 37.5°F (OK) Lettuce: 41.5°F Tofu: 38°F Front: Right: 36.5°F Top: 29.5°F
Left: top: 42.5°F Bottom: 38°F

Environmental Health Specialist

Accepted by

Phone Extension: _____

Page 1 of 2