

LASSEN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

1445 PAUL BUNYAN ROAD, SUITE B - SUSANVILLE, CA 96130 - PH: (530) 251-8528 - FAX: (530) 251-2668

FOOD PROGRAM INSPECTION REPORT

DBA/NAME: <u>Courthouse Cafe LLC</u>		DATE: <u>3/22/24</u>		TIME: <u>0912</u>	
ADDRESS: <u>2455 Main St Susanville</u>		RECHECK DATE:			
OWNER/OPERATOR: <u>Martinez</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>Duarte 6/27</u>			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 <u>corrected</u> ✓			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 and backflow devices	
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 <u>CO2 canisters</u>	✓

OBSERVATIONS AND CORRECTIVE ACTIONS:
 (6) No soap available for handwashing at time of inspection. Provide soap at handwash sink for proper handwashing within 7 days. Corrected
 (30) Thermometers absent from refrigerators. Each cold holding unit of potentially hazardous food shall be equipped with a thermometer
 (31) Wiping cloths stored in solution at < 50 ppm Cl. Wiping cloths shall be stored in sanitizer at at least 100 ppm Cl while not in use
 (42) CO2 canister not secured. All pressurized cylinders shall be secured to a rigid structure.

R.E.H.S.: <u>[Signature]</u>	RECEIVED BY: <u>Doreen Martinez</u>	Page 1 of: <u>2</u>
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LASSEN COUNTY
ENVIRONMENTAL HEALTH BRANCH

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FOOD FACILITY OFFICIAL INSPECTION REPORT

D.B.A. Carthouse Cafe LLC

Date 3/22/24

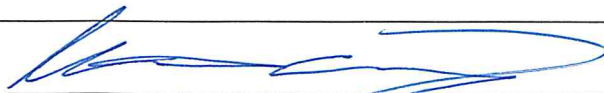
Observations: Handwash sink: 158.5°F (OK) 3-comp. sink: 142°F
Bathroom: 102°F (OK)

Walk-in refrigerator: 34°F (OK) True fridge: 31°F, 32°F (OK)
Prep fridge: 46.5°F (top) Potatoes: 37.5°F (OK) Freezer: 0.5°F

Rice: 138°F (OK) Sausage: 135.5°F (OK)
Ground Beef: 151°F (OK)

Dishwasher: 100 ppm Cl (final rinse)
Wiping cloths: 250 ppm Cl

Environmental Health Specialist



Phone Extension: _____

Accepted by

JOSE M. MARTINEZ

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