

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>Super Y Market</u>			DATE: <u>3/28/24</u>		TIME: <u>0955</u>	
ADDRESS: <u>671-475 Hwy 36, Westwood, IA</u>			RECHECK DATE:			
OWNER/OPERATOR: <u>Singh</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>N/A</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				
2. Communicable disease; reporting, restrictions & exclusions			22. Fruits and vegetables washed as required	
3. No discharge from eyes, nose, and/or mouth			23. Toxic substances properly identified, stored, used	
4. Proper hygienic practices			FOOD STORAGE/ DISPLAY / SERVICE	
5. Hand cleanliness & proper glove use			24. Food properly stored, contained, labeled	
6. Adequate handwashing facilities supplied & accessible		<input checked="" type="checkbox"/>	25. Self-service facilities properly constructed and maintained, food protected, correct temperatures	
TIME & TEMPERATURE RELATIONSHIPS			EQUIPMENT / UTENSILS / LINENS	
7. Proper hot and cold holding temperatures			26. Nonfood contact surfaces clean and in good repair	<input checked="" type="checkbox"/>
8. Time as a public health control: Proper procedures & records			27. Warewashing facilities: Adequate, maintained, properly used, test strips available	
9. Proper cooling methods			28. Equipment / Utensils approved; properly installed or stored, clean; good condition; linens properly stored and used	
10. Proper cooking time & temperatures			29. Ventilation and lighting adequate and as required	<input checked="" type="checkbox"/>
11. Proper reheating procedures for hot holding			30. Thermometers provided and accurate	<input checked="" type="checkbox"/>
PROTECTION FROM CONTAMINATION			31. Wiping cloths: properly used and stored	
12. Food condition, cross contamination, no re-service			PHYSICAL FACILITIES	
13. Food contact surfaces clean and sanitized			32. Plumbing in good repair, proper materials, backflow devices, and janitorial facilities	
APPROVED SOURCE & SPECIAL PROCEDURES			33. Garbage and refuse properly disposed; facilities maintained	
14. Food from approved source; shell stock requirements; special procedures followed, Consumer Advisory			34. Toilet facilities properly constructed, supplied, cleaned, maintained	<u>(OKay)</u> <input checked="" type="checkbox"/>
15. Specialized food handling			35. Facility cleanliness, non-food item storage, vermin-proofing	
WATER & WASTE WATER			36. Floor, walls and ceilings: properly built, maintained in good repair, and clean	
16. Hot and cold water available from an approved source		<input checked="" type="checkbox"/>	37. No unapproved private homes/ living or sleeping quarters	
17. Sewage and wastewater properly disposed			MISC. REQUIREMENTS	
VERMIN			38. Signs posted	<input checked="" type="checkbox"/>
18. No rodents, insects, birds or animals			39. Plan review required for new or remodel construction	
FACILITY SUPERVISION			40. Permits Available	
19. Person in charge present and performs duties			41. Impoundment of unsanitary equipment or food, permit suspension	
			42. Other	

OBSERVATIONS AND CORRECTIVE ACTIONS:

No hot foods for sale at time of inspection.

6. No paper towels at handwashing sinks (for employees and customers) Single-use paper towels shall be provided from a dispenser for proper handwashing in both areas.

16. Hot water at sufficient temperature (103°F). Hot water shall be provided at least 120°F.

26. Coffee machine needs cleaning.

30. Each cold holding unit with potentially hazardous food shall be equipped with a thermometer.

R.E.H.S. <u>[Signature]</u>	RECEIVED BY: <u>ACJarm</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. Super X Market

Date 3/28/24

③④ Customer restroom door not self-closing. Toilet facilities shall be separated by a well-fitting, self-closing door. ~~rest~~

③⑤ No hand wash signs in restrooms. Hand wash signs provided at time of inspection.

~~3-comp sink: 103°F Bathrooms 70°F~~

②⑨ ~~Lights are out in area with food in back at store at time of inspection. Replace light bulbs to provide adequate lighting.~~

- Light is working, but not turned on

Freezers: -14°F, 2°F, -15.5°F, -6°F, -2°F (All OK)

Refrigerators: 19°F (walk-in), 34.5°F, 34.5°F, 32°F (All OK)

Water: 103°F at 3-comp sink and sinks in toilet facilities.

Environmental Health Specialist



Phone Extension: _____

Accepted by

CJ entri