

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>Bottle & Brush Art Bar</u> | | | DATE: <u>4/4/24</u> | | TIME: <u>1435</u> | |
| ADDRESS: <u>2204 Main St. Susanville, CA</u> | | | RECHECK DATE: | | | |
| OWNER/OPERATOR: <u>Bryan Haynes</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: | | <input checked="" type="checkbox"/> | 20. Approved thawing methods used, frozen food maintained frozen | |
| 1A. 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 | | | 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, <u>test strips available</u> | <input checked="" type="checkbox"/> |
| 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, <u>backflow devices</u> , and janitorial facilities | <u>OK</u> <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 | | | 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 | | <input checked="" type="checkbox"/> | MISC. REQUIREMENTS | |
| 17. Sewage and wastewater properly disposed | | | 38. Signs posted <u>Corrected</u> | <input checked="" type="checkbox"/> |
| 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 Some potentially hazardous food is served a la carte (cheese, spread). At least one employee shall obtain a valid Food Safety Manager Certificate within 60 days. Each employee who handles food shall have a valid Food Handler's Card, and it shall be available for review upon request.

② Hot water is at insufficient temperature (112°F). Hot water shall be provided at 180°F (Repeat violation)

③ Drain pipe for floor sink needs an air gap between the water supply inlet and the flood level rim. Plumbing fittings shall be at least 1/2 inch.

| | | |
|------------------------------|---------------------------------|---------------------|
| 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. Bottle & Brush Art Bar

Date 4/4/24

~~(37) The diameter of the water supply inlet and may not be less than one inch above rim of floor drain. (Repeat violation)~~

(38) Handwash signs shall be posted within Toilet facilities.
Signs provided at time of inspection. Corrected at time of inspection.

Handwash sink: 106.5°F 3-comp. sink: 112°F

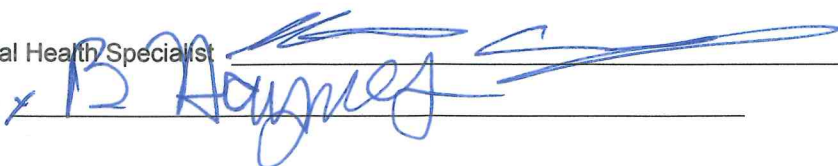
Cheese: 34.5°F, 37.5°F (OK)

Dishwasher Final Rinse Temp (OK)

(27) No test strips available at time of inspection.
Obtain test strips ~~in case~~ for proper use of sanitizing solution.

Environmental Health Specialist

Accepted by



Phone Extension: _____

Page 2 of 2