

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>Crossroads Ministries</u>			DATE: <u>9/5/2024</u>		TIME: <u>1017</u>	
ADDRESS: <u>2410 Main St. Susanville, CA</u>			RECHECK DATE:			
OWNER/OPERATOR: <u>Spare Dine, Inc.</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>See note</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		<input checked="" type="checkbox"/>	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	<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, 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		<input checked="" type="checkbox"/>	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 Currently there is no one with a food safety manager certificate. Cal Code (Chapter 10.6) does not require one for a Limited Service Charitable Feeding Operation. However, it is highly recommended that at least one employee get one.

② Handwash sink out of order. Paper towels not available in dispenser. Continue washing hands in 3-comp. sink. Repair handwash sink and provide paper towels from a dispenser.

R.E.H.S.:	RECEIVED BY:	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. Crossroads Ministries

Date 9/5/24

⑩. Hot water only reached 114.5°F. Hot water shall be available at or above 120°F at all times.

⑫ Dishwasher out of order. Dishes are being washed in 3-comp. sink. Sanitizer in sink at 50 ppm Cl at time of inspection. Repair dishwasher and/or sanitize dishes at 100 ppm Cl.

Observations: 3-comp. sink: 114.5°F Sanitizer: 50 ppm Cl
Bathrooms: Bath 100°F (OK)

Kitchen - freezer: 2.5°F, 3.5°F - Fridge: 36.5°F, 37.5°F

Back - Fridge: 38.5°F, 38.5°F, 37.5°F Freezer: 3.5°F

Dry Storage - Fridge: 34.5°F

All refrigeration temps. (OK)

Environmental Health Specialist

Accepted by

Phone Extension: _____