

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>Wayside Inn Mini Mart</u>			DATE: <u>4/9/24</u>		TIME: <u>1426</u>	
ADDRESS: <u>719-710 Hwy 395, Standish, CA</u>			RECHECK DATE:			
OWNER/OPERATOR: <u>Turen</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: <u>Singh 7/2024</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		☒	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:

⑥ Handwash sink has no hot water, also does not have paper towels at time of inspection. Handwashing facilities shall be provided with warm water (ROOP) and single-use paper towels in a dispenser.

⑬ Tray underneath deep fryer needs cleaning.

⑭ Burritos not labelled at time of inspection. Burritos shall be properly labelled with date of preparation.

⑯ 3-compartment sink, prep fridge, and microwave in kitchen area need cleaning.

⑳ Each hot and cold holding unit at potentially hazardous food shall be equipped with an accurate thermometer. Not all thermometers are working and properly.

R.E.H.S.:	RECEIVED BY: <u>to Schil</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. Wayside Inn MiniMart

Date 4/9/24

③③ Dumpster is open at time of inspection. Keep dumpster closed to exclude vermin.

③⑥ Floors are unfinished. Floor surfaces shall be approved, smooth, durable and made of nonabsorbant material that is easily cleanable. Floor in kitchen area, walk-in refrigerator are cracked and in need of finishing.

③⑨ Remodeling is underway. A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling at any facility for use as a retail food facility. No such plans have been submitted to Env. Health at time of inspection.

Observations: Handwash sink: 65°F 3-comp. sink: 121.5°F (OK)
Men's Room: 100.5°F (OK)

Prep fridge: Top: 36.5°F (OK) Bottom: 30.5°F (OK)

Burritos: 39.5°F (OK) Juice: 36°F

Front display: 37°F (OK), 41.5°F (OK) Jalapeño peppers: 143.5°F (OK)

Microwave dinners: -3°F (OK) Cheese: 40.5°F (OK)

Milk: 38.5°F (OK) Meat in walk-in: 26.5°F (OK), 24.5°F (OK)

- Complaint received by E.H. reported moldy food and expired food. Inspectors did not identify any such items.

Environmental Health Specialist



Phone Extension: _____

Accepted by

Sahil