

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>Eagle Lake American Legion</u>			DATE: <u>4/12/24</u>		TIME: <u>1122</u>	
ADDRESS: <u>687 - 935 Spruce Way, Spalding</u>			RECHECK DATE:			
OWNER/OPERATOR: <u>American Legion</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 <input checked="" type="checkbox"/> OTHER ()						

DEMONSTRATION OF KNOWLEDGE	MAJ	MIN	GENERAL FOOD SAFETY REQUIREMENTS	OUT
1. Food safety certification. Exp. Date:			20. Approved thawing methods used, frozen food maintained frozen.	
1-A. 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, bare hand contact limited			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	Text
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			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. Miscellaneous Requirements	
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	
19. Person in charge present and performs duties			42. Permit Suspension	
			43. Other <u>CO2 canisters</u>	<input checked="" type="checkbox"/>

OBSERVATIONS AND CORRECTIVE ACTIONS:

(27). No test strips available at time of inspection. Obtain chlorine test strips.

(43). CO2 canisters not secured. All pressurized cylinders shall be secured to a rigid structure.

Obs: Men's Room: 115°F 3-comp. sink: 122°F Refrig.: 32°F, 41°F

Kitchen area near dining hall: 2-comp. sink 98.5°F Fridge: 35°F

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. Eagle Lake American Legion Date 4/12/24

- Food preparation is limited to potluck, microwave and popcorn maker. Kitchen area adjacent to dining hall is not in use except for storage of utensils and ice. Food preparation also takes place outside facility on barbecue.

- To use Kitchen area for more than storage, hot water must be made available at 120°F. Also, handwashing facilities must be made available.

Environmental Health Specialist

Accepted by x L. Word

Phone Extension: _____