

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>Bing's Walker Restaurant</u>			DATE: <u>4/17/29</u>		TIME: <u>1406</u>	
ADDRESS: <u>1680 Main St. Susanville</u>			RECHECK DATE: <u>TBD</u>			
OWNER/OPERATOR: <u>B. Wang</u>			VIOLATION CORRECTION DATE:			

See reverse side for the California Retail Food Code sections and general requirements that correspond to each violation listed below

<small>MAJ = Major Violation MIN = Minor Violation OUT = Items out of compliance</small>		<small>ROUTINE () REINSPECTION () COMPLAINT () OTHER ()</small>	
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DEMONSTRATION OF KNOWLEDGE		MAJ	MIN	GENERAL FOOD SAFETY REQUIREMENTS		OUT
1. Food safety certification. Exp. Date: <u>B. Wang 7/2027</u>				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				FOOD STORAGE/ DISPLAY / SERVICE		
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				EQUIPMENT / UTENSILS / LINENS		
5. Hand cleanliness, proper glove use, bare hand contact limited				24. Food properly stored, contained, labeled		
6. Adequate handwashing facilities supplied & accessible				25. Self-service facilities properly constructed and maintained, food protected, correct temperatures		
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		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		

OBSERVATIONS AND CORRECTIVE ACTIONS:

- Food Safety Manager Certificate and Food Handler Cards were provided to inspector at time of inspection.

- Time logs of Potentially Hazardous Food are in use.

- Floor is cracked, repairs are not planned due to inability to make repair without turning off freezer.

E.H. Director will contact facility for administrative hearing

R.E.H.S.:	RECEIVED BY: <u>Bing Wang</u>	Page 1 of: <u>1</u>
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