

# 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>4/17/24</u>       |  | TIME: <u>1012</u> |  |
| ADDRESS: <u>2910 Main St. Susanville</u>   |  |  | RECHECK DATE:              |  |                   |  |
| OWNER/OPERATOR: <u>Spice &amp; 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 ( )    REINSPECTION (✓)    COMPLAINT ( )    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   |      |
| <b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>                                      |     |     | 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  |     |     | <b>FOOD STORAGE/ DISPLAY / SERVICE</b>   |      |
| 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                             |     | ✓   | <b>EQUIPMENT / UTENSILS / LINENS</b>   |      |
| <b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>  |     |     | 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  |      |
| <b>PROTECTION FROM CONTAMINATION</b>   |     |     | <b>PHYSICAL FACILITIES</b>   |      |
| 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  |      |
| <b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>                                      |     |     | 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                                    |      |
| <b>WATER &amp; WASTE WATER</b>   |     |     | 37. No unapproved private homes/ living or sleeping quarters   |      |
| 16. Hot and cold water available from an approved source                             |     | ✓   | <b>MISC. REQUIREMENTS</b>  |      |
| 17. Sewage and wastewater properly disposed  |     |     | 38. Miscellaneous Requirements   |      |
| <b>VERMIN</b>  |     |     | 39. Plan review required for new or remodel construction   |      |
| 18. No rodents, insects, birds or animals  |     |     | 40. Permits Available  |      |
| <b>FACILITY SUPERVISION</b>  |     |     | 41. Impoundment of unsanitary equipment or food  |      |
| 19. Person in charge present and performs duties                                     |     |     | 42. Permit Suspension  |      |
|  |     |     | 43. Other  |      |

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

① Note from 4/15/24 inspection is in error. Facility is a permanent Food Facility. A food safety manager certificate is required.

② Paper towel dispenser and handwash sink are out of order. Continue washing hands in 3-comp. sink until repairs are complete.

③ Hot water observed at 109°F. Hot water shall be available at 120°F.

④ Dishwasher is still out of order. Continue manual warewashing. Observed being correctly.

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| R.E.H.S.: | RECEIVED BY: | Page 1 of: _____ |
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