

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>Extra Mile (Chevron)</u>			DATE: <u>4/15/24</u>		TIME: <u>1457</u>	
ADDRESS: <u>1530 Main St. Susanville</u>			RECHECK DATE:			
OWNER/OPERATOR: <u>Ramesh Tiwari</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 () OTHER ()						

DEMONSTRATION OF KNOWLEDGE	MAJ	MIN	GENERAL FOOD SAFETY REQUIREMENTS	OUT
1. Food safety certification. Exp. Date:		<input checked="" type="checkbox"/>	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 <u>corrected</u>		<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, <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>COE canisters</u>	<input checked="" type="checkbox"/>

OBSERVATIONS AND CORRECTIVE ACTIONS:
 ① Unable to verify Food Safety Manager certificate. Food Safety Manager certificate shall be made available upon request. ~~Can~~ Provide copy to EHE within 60 days.
 ② Paper towel dispenser not functioning properly. Paper towels shall be provided from a dispenser for proper handwashing. Corrected at time of inspection.
 ③ No test strips at time of inspection. Obtain proper test strips to ensure proper sanitizer concentration.

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. Susanville Chevron

Date 4/15/24

④. Not all CO₂ canisters are secured. All pressurized cylinders shall be secured to a rigid structure.

Obs.:

3-comp. sink: 121.5°F (ok)

Bathroom: 100.5°F (ok)

True Freezer: -2°F (ok)

Milk: 34.5°F (ok)

Taquitos: 158°F (ok) Chicken: 153°F (ok)

Sandwiches: 42.5°F, 39.5°F (ok), 36.5°F (ok)

Yogurt: 34°F (ok)

Note: Fees are due for 2024 perm.7. Invoice for 2024 fees left with employee at time of inspection.

Environmental Health Specialist

Accepted by

Phone Extension: _____