

**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>Susanville Food Mart (GulP)</u>			DATE: <u>4/17/24</u>		TIME: <u>1530</u>	
ADDRESS: <u>2425 Main St. Susanville</u>			RECHECK DATE:			
OWNER/OPERATOR: <u>Satish Kumar</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:			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	corrected ✓
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:**

⑥ Paper towels not in dispenser. Single-use paper towels shall be provided from dispensers for handwashing.

⑦ Ice machine has peeling paint along edges, potentially contaminating ice. Discontinue use of ice machine and remove peeling paint; repaint or replace unit.

⑧ Each refrigeration unit with potentially hazardous food shall be

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LASSEN COUNTY  
ENVIRONMENTAL HEALTH BRANCH

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FOOD FACILITY OFFICIAL INSPECTION REPORT

D.B.A. Susanville Food Mart (Gulf)

Date 4/17/24

③① (continued) equipped with a thermometer. Thermometers absent from such units at time of inspection.

③④ No hot water at sink in restroom. Handwashing facilities, in good repair, shall be provided for toilet facilities. Hot water shall be available at a minimum of 100°F. Corrected at time of inspection.

Obs.: 3-comp sink: 121.5°F (ok) Restroom: 68.5°F (out) (100°F)

Microwave burrito: 24.5°F (ok) Walk-in: 32°F, 30°F (ok) Milk: 35.5°F (ok)  
Mtn. Dew fridge: 32.5°F (ok) Conga: 40°F

Environmental Health Specialist



Phone Extension: \_\_\_\_\_

Accepted by



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