

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>Little Caesars Pizza</u>			DATE: <u>4/15/24</u>		TIME: <u>1345</u>	
ADDRESS: <u>1820 Main St. Ste. C Susanville, CA</u>			RECHECK DATE: <u>4/19/24</u>			
OWNER/OPERATOR: <u>B and J Pizza, Inc.</u>			VIOLATION CORRECTION DATE: <u>5</u>			
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 () EVENT () OTHER ()			

DEMONSTRATION OF KNOWLEDGE	MAJ	MIN	GENERAL FOOD SAFETY REQUIREMENTS	OUT
1. Food safety certification Exp. Date: <u>Johnson 11/2026</u>			20. Approved thawing methods used, frozen food maintained frozen	
1A. 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			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, 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	✓
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, backflow devices, and janitorial facilities	
13. Food contact surfaces clean and <u>sanitized</u>	✓		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, Consumer Advisory			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. Signs posted	
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, permit suspension	
19. Person in charge present and performs duties		✓	42. Other	

OBSERVATIONS AND CORRECTIVE ACTIONS:

① Not all employees have valid food handler cards. All employees who handle, serve, or prepare Potentially Hazardous Food shall obtain a valid food handler card within 30 days of hire.

③ Sanitizer is empty and reportedly not being used. All food contact surfaces of utensils and equipment shall be clean and sanitized. Will recheck for sanitizer use in two weeks.

⑥ The following areas require cleaning: 3-comp sink and adjacent walls; handwash sink in back of kitchen; Rack/stand near freezer; Prep fridge doors and handles; Ceiling over prep area near vents (lint)

⑤ No thermometers inside refrigeration units. Cold-holding units of Potentially hazardous food shall be equipped with a thermometer.

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. Little Caesars Pizza Date 4/5/24

③③ Dumpster lid is open; garbage is on ground around dumpster at time of inspection. Keep dumpster closed and area clear around it to exclude vermin.

Observations: Handwash: 138.5°F 3-comp sink: 141.5°F

Walk-in-Dough: 31°F Pepperoni: 30°F

Prep - Cheese: 31.5°F Pizza Sauce: 34°F
- Below: 35°F, 34°F, 32.5°F

Hot-held food: 153.5°F

①⑨ A designated person in charge shall be present during all hours of operation. Manager absent from facility - Time of inspection.

Environmental Health Specialist

Accepted by

K. Rid

Phone Extension: _____

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ADDRESS: <u>1820 Main St. Ste C Susanville, CA</u>			RECHECK DATE:			
OWNER/OPERATOR: <u>Band 5 Pizzeria Inc.</u>			VIOLATION CORRECTION DATE:			
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OBSERVATIONS AND CORRECTIVE ACTIONS:

13 Employee demonstrated production of sanitizer at appropriate concentration for use to inspector. Empty bag of sanitizer had been replaced.
 Equipment and utensils shall be sanitized in a solution of 200ppm Quaternary ammonia.
 Note: Sanitizer concentration is maintained for longer when solution is prepared using lukewarm water.

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