

**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 Pizzeria</u>		DATE: <u>4/19/24</u>		TIME: <u>1336</u>	
ADDRESS: <u>1820 Main St. Ste C Susanville</u>		RECHECK DATE:			
OWNER/OPERATOR: <u>Randy Pizzeria 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 <input checked="" type="checkbox"/> COMPLAINT ( )    OTHER ( )					

DEMONSTRATION OF KNOWLEDGE	MAJ	MIN	GENERAL FOOD SAFETY REQUIREMENTS	OUT
1. Food safety certification. Exp. Date: <u>A. Johnson 11/2026</u>			20. Approved thawing methods used, frozen food maintained frozen.	
1-A. Food Handler Cards obtained and records on site		<input checked="" type="checkbox"/>	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.	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
<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:**

(1A) 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.

(26) The following areas require cleaning: 3-comp. sink and adjacent walls, handwash sink in back of kitchen, rack/stand near freezer, prep table, ~~downward~~ ceiling near prep area (lint around vents)

R.E.H.S.: <u>[Signature]</u>	RECEIVED BY: <u>E. Ricardo Alamo</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

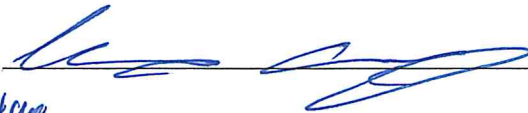
Date 4/15/24

③ Dumpster lid is closed and area has been cleaned, however, some trash (ie., cardboard, etc.) remains. Remove all trash from ~~area~~ ground near dumpster to exclude vermin.

- Proper use of sanitizer demonstrated at time of inspection.  
Conc. = 300ppm Quat.

- Digital thermometer in walk-in refrigerator identified by employee at time of inspection.

Environmental Health Specialist



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

Accepted by

Ricardo Nunez