

707 NEVADA STREET, SUITE 5 – SUSANVILLE, CA 96130 – PH: (530) 251-8528 – FAX: (530) 251-2668

DBA/NAME: <u>Life in the Ville</u>			DATE: <u>9/18/29</u>			TIME: <u>1522</u>		
ADDRESS: <u>1420 Main St. Susanville, CA</u>			RECHECK DATE:					
OWNER/OPERATOR: <u>O. Mc Court and C. Platter</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				
2. Communicable disease; reporting, restrictions & exclusions			22. Fruits and vegetables washed as required.	
3. No discharge from eyes, nose, and/or mouth			23. Toxic substances properly identified, stored, used	
4. Proper hygienic practices			FOOD STORAGE/ DISPLAY / SERVICE	
5. Hand cleanliness, proper glove use, bare hand contact limited			24. Food properly stored, contained, labeled	
6. Adequate handwashing facilities supplied & accessible			25. Self-service facilities properly constructed and maintained, food protected, correct temperatures	
TIME & TEMPERATURE RELATIONSHIPS			EQUIPMENT / UTENSILS / LINENS	
7. Proper hot and cold holding temperatures			26. Nonfood contact surfaces clean and in good repair.	
8. Time as a public health control: Proper procedures & records			27. Warewashing facilities: Adequate, maintained, properly used, test strips available	
9. Proper cooling methods			28. Equipment/ Utensils approved; properly installed or stored, clean; good condition; linens properly stored and used	
10. Proper cooking time & temperatures			29. Ventilation and lighting adequate and as required	
11. Proper reheating procedures for hot holding			30. Thermometers provided and accurate	Text
PROTECTION FROM CONTAMINATION			31. Wiping cloths: properly used and stored	
12. Food condition, cross contamination, no re-service			PHYSICAL FACILITIES	
13. Food contact surfaces clean and sanitized			32. Plumbing in good repair, proper materials and backflow devices	
APPROVED SOURCE & SPECIAL PROCEDURES			33. Garbage and refuse properly disposed; facilities maintained	
14. Food from approved source; shell stock requirements; special procedures followed			34. Toilet facilities properly constructed, supplied, cleaned, maintained	
15. Specialized food handling			35. Facility cleanliness, non-food item storage, vermin-proofing	
WATER & WASTE WATER			36. Floor, walls and ceilings: properly built, maintained in good repair, and clean	
16. Hot and cold water available from an approved source		<input checked="" type="checkbox"/>	37. No unapproved private homes/ living or sleeping quarters	
17. Sewage and wastewater properly disposed			MISC. REQUIREMENTS	
VERMIN			38. Miscellaneous Requirements	
18. No rodents, insects, birds or animals			39. Plan review required for new or remodel construction	
FACILITY SUPERVISION			40. Permits Available	
19. Person in charge present and performs duties			41. Impoundment of unsanitary equipment or food	
			42. Permit Suspension	
			43. Other	

OBSERVATIONS AND CORRECTIVE ACTIONS:

① At least one employee shall have obtained a valid food safety manager's certificate. Currently, there is no one on staff with this certificate. Note: Each employee who handles food shall obtain a valid Food Handler Card.

② Hot water at 117°F. Hot water (120°F) shall be available at all times.

Obs.: 3-Comp. sink: 117.0°F Bathroom: 116.0°F

Fridge: 38.5°F Dishwasher Final Rinse: OK

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