



LASSEN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

1445 PAUL BUNYAN ROAD, SUITE B - SUSANVILLE, CA 96130 - PH: (530) 251-8528 - FAX: (530) 251-2668

FOOD PROGRAM INSPECTION REPORT



DBA/NAME: <u>Safeway 1282</u>	DATE: <u>8/8/19</u>	TIME: <u>4:00</u>
ADDRESS: <u>2970 Main St. Susanville</u>	RECHECK DATE:	
OWNER/OPERATOR: <u>Safeway, 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 () COMPLAINT () EVENT () OTHER ()

DEMONSTRATION OF KNOWLEDGE		MAJ	MIN	GENERAL FOOD SAFETY REQUIREMENTS		OUT
1. Food safety certification Exp. Date: <u>Alison Bozeman 4/17/23</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 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, 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:

Observed temps: Hand sink 119°F, Food prep sink 121°F, 3 Comp sink 123°F.
Walk in refriger 40°F. Sliced tomato 37°F. Turkey 40°F. Potato Salad 39°F.
Roasted chicken 170°F. Mac & Cheese 150°F. All OK
- Bakery: Hand sink 104°F. 3 Comp sink 124°F. Cream sink 33°F. All OK
- Meat shop: Hand sink 111°F. Trauben -1.5. Food prep sink 120°F. All OK
- Cheese units: 37°F, 41°F. Butter 37°F. Frozen Foods Freezer: 4°F, 9°F, 4°F.
Quat final rinse 400 PPM, 200 PPM, 400 PPM. All OK.
Test strips available.

R.E.H.S.:

RECEIVED BY:

Page 1 of 1

"No violations noted at time of inspection"