

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

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|---|----------------------------|--------------------|
| DBA/NAME: <u>Dollar General store #19701</u> | DATE: <u>4-8-19</u> | TIME: <u>12:35</u> |
| ADDRESS: <u>465-400 main street, Jonesville</u> | RECHECK DATE: | |
| OWNER/OPERATOR: <u>Dolgen CA LLC</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 () EVENT () OTHER () | | |
|---|-----|-----|---|-----|--|
| DEMONSTRATION OF KNOWLEDGE | | | GENERAL FOOD SAFETY REQUIREMENTS | | |
| 1. Food safety certification Exp. Date: | MAJ | MIN | 20. Approved thawing methods used, frozen food maintained frozen | OUT | |
| 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:

- Refrigeration - All Refrigeration Temperatures are (ok)
- Restrooms (ok) 115°F & 115°F
- mop sink (ok) 138°F

• No violations were noted during the time of inspection

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| R.E.H.S. | RECEIVED BY: | Page 1 of: _____ |
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