

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>Honey Lake Campground</u>			DATE: <u>9-5-19</u>	TIME: <u>11:50 am</u>
ADDRESS: <u>Hwy 395, Milford</u>			RECHECK DATE:	
OWNER/OPERATOR: <u>Wyllie</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 ( )	
<b>DEMONSTRATION OF KNOWLEDGE</b>			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>	
			<b>OUT</b>	
1. Food safety certification Exp. Date:			20. Approved thawing methods used, frozen food maintained frozen	
1A. Food Handler Cards obtained and records on site			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			25. Self-service facilities properly constructed and maintained, food protected, correct temperatures	
6. Adequate handwashing facilities supplied & accessible			<b>EQUIPMENT / UTENSILS / LINENS</b>	
			26. Nonfood contact surfaces clean and in good repair	
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>			27. Warewashing facilities: Adequate, maintained, properly used, test strips available	
7. Proper hot and cold holding temperatures			28. Equipment / Utensils approved; properly installed or stored, clean, good condition; linens properly stored and used	
8. Time as a public health control: Proper procedures & records			29. Ventilation and lighting adequate and as required	
9. Proper cooling methods			30. Thermometers provided and accurate	
10. Proper cooking time & temperatures			31. Wiping cloths; properly used and stored	
11. Proper reheating procedures for hot holding			<b>PHYSICAL FACILITIES</b>	
<b>PROTECTION FROM CONTAMINATION</b>			32. Plumbing in good repair, proper materials, backflow devices, and janitorial facilities	
12. Food condition, cross contamination, no re-service			33. Garbage and refuse properly disposed; facilities maintained	
13. Food contact surfaces clean and sanitized			34. Toilet facilities properly constructed, supplied, cleaned, maintained	
<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>			35. Facility cleanliness, non-food item storage, vermin-proofing	
14. Food from approved source; shell stock requirements, special procedures followed, Consumer Advisory			36. Floor, walls and ceilings: properly built, maintained in good repair, and clean	
15. Specialized food handling			37. No unapproved private homes/ living or sleeping quarters	
<b>WATER &amp; WASTE WATER</b>			<b>MISC. REQUIREMENTS</b>	
16. Hot and cold water available from an approved source			38. Signs posted	
17. Sewage and wastewater properly disposed			39. Plan review required for new or remodel construction	
<b>VERMIN</b>			40. Permits Available	
18. No rodents, insects, birds or animals			41. Impoundment of unsanitary equipment or food, permit suspension	
<b>FACILITY SUPERVISION</b>			42. Other	
19. Person in charge present and performs duties				
<b>OBSERVATIONS AND CORRECTIVE ACTIONS:</b>				
Facility is closed until 2:00pm ← Repair is done on sink faucet Please contact Environmental Health when the repair is finished at: (530) - 251- 8528				
Ⓞ no single use dispenser in mens restroom, provide single use paper towel dispenser at mens restroom				
Freezer 2.5°f (ok), milk 36°f (ok), Ice cream freezer - 2f° (ok)				
No other violation noted at time of inspection				
R.E.H.S: <u>[Signature]</u>			RECEIVED BY: <u>[Signature]</u>	
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