

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>Pizzeria Factory</u>	DATE: <u>3/13/14</u>	TIME: <u>4:22</u>
ADDRESS: <u>464-4700 North, Susanville</u>	RECHECK DATE:	
OWNER/OPERATOR: <u>Chew</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>Lisa Skeggs 12/31/14</u>			20. Approved thawing methods used, frozen food maintained frozen	
1A. Food Handler Cards obtained and records on file			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>	
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>			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	
<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 clear and sanitized			33. Garbage and refuse properly disposed; facilities maintained	
<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, 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	
<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. Signs posted	<input checked="" type="checkbox"/>
<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, permit suspension	
19. Person in charge present and performs duties			42. Other <u>114391</u>	

**OBSERVATIONS AND CORRECTIVE ACTIONS:**  
(38) No hand wash signs or "no smoking" signs are posted. Post hand wash signs at each hand sink, and no smoking signs in food prep, storage and dish wash areas. (42) Please post current Health permit  
Pizza prep Refrigerator at 36°F - OK, tomato sauce 170°F walk-in 37°F, potato salad 31°F - OK, ranch dressing 35°F - OK

R.E.H.S: <u>Ech Caprin</u>	RECEIVED BY: <u>Jenifer White-King</u>	Page 1 of: _____
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