

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>The Mark</u>	DATE: <u>7-12-19</u>	TIME: <u>11:30 AM</u>
ADDRESS: <u>445-625 Hwy 395</u>	RECHECK DATE:	
OWNER/OPERATOR: <u>Hammond</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:				<input checked="" type="checkbox"/>	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		<input checked="" type="checkbox"/>
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		<input checked="" type="checkbox"/>
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:

1) Unable to verify manager Food Safety Certification on site. Fax or email copy to Env. Health Dep by 9-12-19.

2) No test strips on site to test sanitizer/bleach on site. Provide test strips to test the sanitizer

3) Soda machine drainage was plugged and over filled. Repair drainage of soda machine by 8-12-19

Good food handling practice observed, using single use disposable gloves.

chicken strips 138°F (ok), prep fridge 37°F (ok), walk-in fridge 36°F (ok), walk-in freezer -22°F (ok)

soda nozzles (ok), H₂O 118°F

R.E.H.S:

RECEIVED BY:

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