

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: Wemple's Pumpkin Patch DATE: 10/1/2018 TIME: 2:03pm
 ADDRESS: 450-525 Wemple Ln, Willford RECHECK DATE:
 OWNER/OPERATOR: Fred & Dena Wemple 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
1. Food safety certification Exp. Date:		X
1A. Food Handler Cards obtained and records on site		

EMPLOYEE HEALTH & HYGIENIC PRACTICES	MAJ	MIN
2. Communicable disease: reporting, restrictions & exclusions		
3. No discharge from eyes, nose, and/or mouth		
4. Proper hygienic practices		
5. Hand cleanliness & proper glove use		
6. Adequate handwashing facilities supplied & accessible		

TIME & TEMPERATURE RELATIONSHIPS	MAJ	MIN
7. Proper hot and cold holding temperatures		
8. Time as a public health control: Proper procedures & records		
9. Proper cooling methods		
10. Proper cooking time & temperatures		
11. Proper reheating procedures for hot holding		

PROTECTION FROM CONTAMINATION	MAJ	MIN
12. Food condition, cross contamination, no re-service		
13. Food contact surfaces clean and sanitized		

APPROVED SOURCE & SPECIAL PROCEDURES	MAJ	MIN
14. Food from approved source; shell stock requirements; special procedures followed, Consumer Advisory		
15. Specialized food handling		

WATER & WASTE WATER	MAJ	MIN
16. Hot and cold water available from an approved source		
17. Sewage and wastewater properly disposed		

VERMIN	MAJ	MIN
18. No rodents, insects, birds or animals		

FACILITY SUPERVISION	MAJ	MIN
19. Person in charge present and performs duties		

GENERAL FOOD SAFETY REQUIREMENTS	OUT
20. Approved thawing methods used, frozen food maintained frozen	
21. Food separated and protected	
22. Fruits and vegetables washed as required	
23. Toxic substances properly identified, stored, used	

FOOD STORAGE/ DISPLAY / SERVICE	OUT
24. Food properly stored, contained, labeled	
25. Self-service facilities properly constructed and maintained, food protected, correct temperatures	

EQUIPMENT / UTENSILS / LINENS	OUT
26. Nonfood contact surfaces clean and in good repair	
27. Warewashing facilities: Adequate, maintained, properly used, test strips available	
28. Equipment / Utensils approved; properly installed or stored, clean; good condition; linens properly stored and used	
29. Ventilation and lighting adequate and as required	
30. Thermometers provided and accurate	
31. Wiping cloths: properly used and stored	

PHYSICAL FACILITIES	OUT
32. Plumbing in good repair, proper materials, backflow devices, and janitorial facilities	
33. Garbage and refuse properly disposed; facilities maintained	
34. Toilet facilities properly constructed, supplied, cleaned, maintained	
35. Facility cleanliness, non-food item storage, vermin-proofing	
36. Floor, walls and ceilings: properly built, maintained in good repair, and clean	
37. No unapproved private homes/ living or sleeping quarters	

MISC. REQUIREMENTS	OUT
38. Signs posted	
39. Plan review required for new or remodel construction	
40. Permits Available	
41. Impoundment of unsanitary equipment or food, permit suspension	
42. Other	

OBSERVATIONS AND CORRECTIVE ACTIONS:
Hamburgers 200°F (OK), H₂O 120°F (OK), Refrig. 40°F (OK), Upright Freezer -9°F (OK), Chest Freezer 3°F (OK)

(U) Unable to verify manager food safety certification. No manager food safety certification on site. Fax copy to (530) 251-2668 to Attn: Ellen C.

R.E.H.S: Adrienne Villa RECEIVED BY: Dena Wemple Page 1 of 1