

**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>Lesser Senior S. Center</u> ADDRESS: <u>1700 Sunlight, Susanville</u> OWNER/OPERATOR: <u>LSS</u>	DATE: <u>7-2-19</u> TIME: <u>12:05 pm.</u> RECHECK DATE: _____ VIOLATION CORRECTION DATE: _____
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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>Penny &amp; Artz 11/11/19</u>			20. Approved thawing methods used, frozen food maintained frozen	
1A. Food Handler Cards obtained and records on site <u>OK</u>			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	<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	
<b>PROTECTION FROM CONTAMINATION</b>			<b>PHYSICAL FACILITIES</b>	
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	
<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>			34. Toilet facilities properly constructed, supplied, cleaned, maintained	<input checked="" type="checkbox"/>
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	
<b>VERMIN</b>			39. Plan review required for new or ren	
18. No rodents, insects, birds or animals			40. Permits Available	
<b>FACILITY SUPERVISION</b>			41. Impoundment of unsanitary equipm	
19. Person in charge present and performs duties			42. Other	

USE OR FREEZE BY 2:30 PM

Discard After 5 Days

OBSERVATIONS AND CORRECTIVE ACTIONS: <u>Time is used as a Public Health Control. 2:30 pm is the discarded time (OK)</u> <u>Good Cambro Containers is used for food delivery (OK):</u> <u>27) no Dish washer testing available Obtain Dish washer testing temperature testing kit to test Dishwasher's final rinse to be at 180°F or above by 8-2-19.</u> <u>34) Mens Restroom toilet paper is out, provide toilet paper in mens rest room. Thermometer and single use gloves is used (OK), proper food handling observed by the workers (Good), Dish washer (OK)</u>		REHS: <u>[Signature]</u> RECEIVED BY: <u>[Signature]</u>	Page 1 of 1
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H2O 122°F (OK), walk-in fridge 33°F (OK) freezer -17°F (OK) sanitizer 150ppm (OK)